

YOUR WEDDING FEAST....

We relish the opportunity to work with you to create a totally individual menu, inspired by your food memories, family recipes or a favourite restaurant.

As you might expect, a wedding feast at Nancarrow often features our home reared organic meat, chargrilled or slow roasted in our courtyard kitchen.

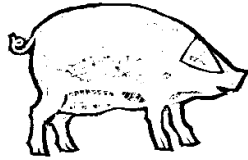
It's then dressed and served to share, accompanied by seasonal salads and roasted or chargrilled vegetables. Starters might be plated or served on boards to be grazed on together; your favourite pudding completes the feast!

Your menu will be tailored to suit any of your guests dietary requirements on the day.

Coffee and Tea is available at £1.80 per head. We make our own butter and can serve this on oak boards alongside farmhouse sourdough for £2.50 per head.

We love to see our long tables filled with bowls and platters, being passed around and shared amongst friends. There is no better way to gather ideas or sample flavours than to attend one of our feast nights and each of our couples receive two complimentary tickets.

Hopefully these examples give you some ideas for the time being!



A SELECTION OF CANAPÉS

MEAT

Lamb albondigas, pomegranate molasses, pistachios, coriander

Cornish duck scrumpet, pickled blackberry jam

Smoked lamb or beef tacos, burnt salsa, coriander, harissa onions

Lamb breast with mojo verde

Pig & pickles - Air dried salamis, garden pickles, black olive

Korean fried chicken, kimchee mayonnaise

Dry aged Nancarrow steak, smoked egg yolk, seaweed

Woodfired flatbreads, seared lamb loin, samphire, anchovy

Slow Beef & barley buns, horseradish

Beef fillet Carpaccio, wild mushroom & thyme salt

Crispy ox tail, anchovy mayo

Beef or Pork Bao, garden pickles, chilli, crispy shallot

FISH

Hot smoked mackerel, Seaweed & celeriac remoulade, rye

Smoked haddock croquettes, tartare

Cornish crab scone, lemon, garden radish

Sea trout tartar, crème fraîche, squid ink cracker

Chargrilled day boat squid, nduja, lemon, garden herbs

Planked day boat fish, apple, fennel & lime

Smoked cods roe, leavened seaweed cracker, pork crackling

Salt cod choux bun, parmesan

VEGETABLE

Cows curd, preserved wild leek, sourdough cracker

Smoked pea, mint & feta crostini, pea shoots

Truffle arancini, mozzarella, parmesan

Falafels, lemon yoghurt, pickled chilli

Polenta chips, gouda, wild mushroom

Courgette fritters, sweet chilli

Blistered Heritage tomatoes, herbs, garlic & mozzarella, ciabatta

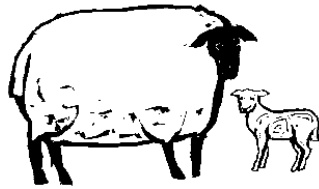
Hot smoked mushrooms, black pepper, parmesan, sourdough

Cornish camembert baked in our wood oven, garden crudites, sourdough crackers

Chargrilled asparagus, aioli, hens egg (april-june)

Beer brined & grilled carrots, carrot top salt & preserved lemon dressing

Baked figs, honey, pistachio



SPRING

CANAPÉS

Smoked cods roe, leavened seaweed cracker, pork crackling

Polenta chips, gouda, wild mushroom

Slow Beef & barley buns, horseradish

STARTER

Torched Cornish day boat fish, blood orange, radicchio, smoked almond aioli

MAIN

(Served to the table to share)

Organic Nancarrow Lamb

Slow cooked Shoulder, hung legs, rolled loins served pink, rosemary & anchovy

Chargrilled gem lettuce, mustard leaves, garden radish, roasted lemon & pangratatto

Woodfired Cornish potatoes, fork mashed with fermented wild garlic, chicken salt & tarragon

DESSERT

Meadowsweet custard tart, poached rhubarb, bitter chocolate

EVENING FOOD

Smoked Beef brisket, mustard, chilli jam, sweet pickles, brioche bun toasted with beef dripping

NANCARROW



SUMMER

CANAPÉS

Sea trout tartar, crème fraîche, squid ink cracker

Smoked pea, mint & feta crostini, pea shoots

Pig & pickles - Air dried salamis, garden pickles, black olive

STARTER

(Served to the table to share)

Cedar planked day boat fish, seaweed tapioca cracker, foraged sea herbs, garden fennel, lovage aioli

MAIN

(Served to the table to share)

Nancarrow Beef hung over fire served pink, heritage tomato ash salsa

Chargrilled kitchen garden salad, preserved lemon yogurt, sumac pickles, crispy shallot

Toasted fregola with blistered peppers, broad beans, salted courgette & salsa verde

DESSERT

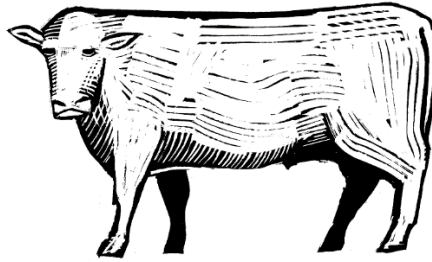
Lemon curd meringue, mascerated strawberries, clotted cream

EVENING FOOD

Nancarrow Hotdogs in brioche buns with all the toppings –

Crispy onions, pickled red onions, cheddar, feta cheese, pickled chillies, ketchup, frenchies mustard & buffalo sauce

NANCARROW



SUMMER

CANAPÉS

Blistered Heritage tomatoes, herbs, garlic & mozzarella, ciabatta

Woodfired flatbreads, seared lamb loin, samphire, anchovy

Cornish crab scone, lemon, garden radish

STARTER

Chargrilled octopus, dressed with Nduja, coco blancs, gem lettuce & garden gremolata

MAIN

(Served to the table to share)

Prime Nancarrow beef served pink, beef fat chimichurri

Charred garden lettuce with XO sauce, crispy shallot & sourdough crumb

Woodoven roasted Cornish new potatoes, garlic, herbs & sea salt

DESSERT

Basque burnt cheesecake, Cornish strawberries

EVENING FOOD

Nancarrow Kebab

Lamb & beef slow cooked over fire, served in chargrilled flatbreads with chopped salad, garlic yoghurt & sweet chilli sauce

NANCARROW



AUTUMN

CANAPÉS

Slow Beef & barley buns, horseradish

Hot smoked mushrooms, black pepper, sourdough, parmesan

Chargrilled king prawns, harissa & roasted lemon aioli

STARTER

Cured coppa & smoked jowl with wild mushroom, cider roasted shallot, pork crackling

MAIN

(Served to the table to share)

Hung Nancarrow lamb legs, salsa verde

Garden Ribolta - Slow braised borlotti beans with tomato ragu, cavalo nero & garden herbs

Truffled Jerusalem artichokes, ember baked squash, garden greens, chestnut & sage

DESSERT

'Baked Alaska'

Orchard apples, blackberry & herb crumb, clotted cream ice cream, Italian meringue

EVENING FOOD

The Nancarrow Burger

Nancarrow Dry aged 6oz beef patty - Cornish gouda, mustard, smoked ketchup

Served in toasted brioche with garden leaves & crispy shallots

NANCARROW



WINTER

CANAPÉS

Cows curd, preserved wild leek, sourdough cracker

Salt cod choux bun, parmesan

Lamb albondigas, pomegranate molasses, pistachios, coriander

STARTER

Fermented barley with smoked wild mushroom, chicken skin, wood sorrel

MAIN

(Served to the table to share)

Nancarrow wood oven beef, braised in red wine, tomatoes & garlic

Whole smoked celeriac with bone liquor, marrow butter, seaweed & black truffle

Glazed salt baked beetroots, burnt turnips, winter greens, Nordic mustard & puffed grains

DESSERT

Muscavado tart, cider cream, honeycomb

EVENING FOOD

Nancarrow Porchetta

Whole Pork middles, slow roasted, sliced & dressed with salsa verde, served in a ciabatta roll

NANCARROW



**FOR LATER ON...
..SERVED FROM OUR WOOD-FIRED KITCHEN**

Lamb sloppy Joes- Slow cooked lamb spiced with paprika, chilli & oregano, served in a brioche roll with cheddar, sour cream & jalepenos

Smoked Beef brisket, mustard, chilli jam, sweet pickles, brioche bun toasted with beef dripping

Nancarrow Kebab - Lamb & beef slow cooked over fire, served in chargrilled flatbreads with chopped salad, garlic yoghurt & sweet chilli sauce

Porchetta - Whole pork middles, slow roasted, sliced & dressed with salsa verde, served in a ciabatta roll

Nancarrow Burger - Dry aged 6oz beef patty, Cornish gouda, mustard, smoked ketchup
Served in toasted brioche with garden leaves & crispy shallots

Whole butterflied pig, braised & slow cooked over wood fire, served in a ciabatta style roll with Roasted apple & sage jam

Nancarrow Hotdogs – Our own pork sausages, brioche buns & all the toppings,
Crispy onions, pickled red onions, feta cheese, pickled chillies, ketchup, frenchies mustard & buffalo sauce

Smoked lamb buns with anchovy mayo, watercress, garden pickles

Smoked short rib of beef with horseradish cream, pickled onions, mustard leaves

Classic pulled pork, smoked in our cinder block pit, vinegar slaw, apple ketchup, toasted brioche