

KIT & KEE

C A T E R I N G

Trill Farm, Musbury, Devon, EX13 8TU

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01297 811 103

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info@kitandkee.co.uk

Spring and Summer Sample Wedding Menus

An April wedding in East Devon

An early Spring wedding with 80 guests on Easter Saturday. We placed sharing boards on tables around the marquee while our waitresses served canapes and Champagne cocktails before moving indoors for a plated wedding breakfast that was a celebration of Spring on the farm.

Sharing board:

A taste of the garden today - fresh raw baby vegetables picked in the morning, served with herb labneh, beetroot borani and roast carrot hummus

Canapés:

Beetroot tartare, endive and caramelised walnut zaatar
Wild mushroom parfait, brown rice cracker and caraway
Pollock ceviche with hop shoots and lovage
Chorizo sliders, pickled shallots and horseradish
Game terrine, damson ketchup and pickled cucumbers

Starter:

Baby leek terrine, Lyme Bay crab and Dalwood asparagus with wild garlic dressing

Main course:

Ballotine of [Haye Farm](#) guinea fowl with salsa verde
Boulangere potatoes
Grilled purple sprouting broccoli, chicory and anchovy dressing
Trill Farm Garden Spring salad with sprouted seeds and elderflower vinaigrette

Pudding:

Blood orange tart with salted caramel iced soufflé



A May wedding in Dorset

A Spring wedding in open countryside with views over West Dorset to the sea. 150 guests sat at wooden trestle tables in a traditional marquee decorated with jars of Spring flowers. We dug a fire pit on view to the guests and cooked [Bottle Farm](#) lambs on the asado cross while serving seafood canapés. Guests sat down to a starter of [Bottle Farm](#) charcuterie boards, served with fresh sourdough and whipped cultured butter, before sharing platters of lamb with chimichurri.

Canapés:

Lyme Bay crab tortilla, nasturtium mayonnaise
Pollock ceviche, gooseberry and chervil
Soused mackerel, rye crisps and creme fraiche
Parmesan sable, smoked paprika labneh and caramelised walnut za'atar

Starter:

Kit & Kee sourdough bread & cultured butter
Sharing boards of [Bottle Farm charcuterie](#) including culatello, coppa, cured Devon Red beef and Lyme Bay seaweed salami, and smoked rillettes served with Trill Farm pickles.

Main course:

Asado-roast Bottle Farm lamb with chimichurri
New potatoes cooked on the fire with preserved pepper romesco sauce
[Trill Farm Garden](#) salad, tarragon cream and spring herb dressing
Salt baked baby beetroots and sugar snaps with pumpkin seed and anchovy dressing

Cheese:

Cheeses from the South West, including Westcombe cheddar, Rollright, Renegade Monk and Tor. Served with our own crackers, oatcakes and lavoche, quince cheese and chutney

Pudding:

Strawberry iced parfait, poached gooseberries, elderflower mousse with an almond tuile

Evening food:

Haye farm chicken shawarma with tahini and pickled chillies

A June wedding in Devon

A summer wedding at a stately home in East Devon with 200 guests. We served sparkling English wine, oysters and canapés on the lawn before guests sat down in the dining room for a formal, plated wedding breakfast and then danced until midnight when platters of salt beef rolls were served.

Canapés:

Portland oysters, shucked to order at the oyster bar and served with shallot vinegar or lemon juice

Smoked trout mousse, linseed and dried chuckleberry
Soused mackerel, rye crisps and creme fraiche
Venison carpaccio, dandelion root coffee and smoked onion
Bottle Farm ham croquettes, sauce gribiche
Sage panisse, labneh and fermented tomato
Old Winchester and poppy seed gougeres

Starter:

Lyme Bay Crab, Dalwood asparagus, jack by the hedge and chive vinaigrette

Main course:

Roast haunch of roe deer and belly croquette, new potato gratin, grilled courgettes and salsa verde

Sorbet:

Sorrel and olive oil sorbet

Pudding:

Chocolate and salted caramel tart with lavender ice cream

Evening food:

Trill Farm Devon Red salt beef rolls with Trill farm pickles and fresh horseradish

A July wedding in Somerset

A marquee wedding for 100 guests in Somerset. We welcomed guests back from church with an aperitif of English sparkling wine with Trill Farm blackcurrant cassis and served canapés while guests grazed on sharing boards celebrating the produce of our farms and the coast. Seated at round tables, guests shared large dishes of salads and passed round roast and braised Haye Farm beef.

Canapés:

Polenta chips, heritage tomato salsa & bush basil pesto

Pan con tomate

Chorizo sliders, pickled shallots and horseradish

Venison terrine, damson ketchup and pickled cucumbers

Sharing board:

A taste of our farms and the Jurassic coast - smoked cod brandade with radishes, mackerel escabeche and a selection of [Bottle Farm charcuterie](#) including salami and air-dried ham, served with crudites and preserved vegetables from the gardens and wild garlic focaccia

Main course:

[Haye Farm](#) Devon Red beef served two ways, roast and braised with confit shallot & salsa verde

New potatoes, lovage and roast walnut butter

French beans, beetroot borani and toasted seeds

[Trill Farm Garden](#) Summer salad, sprouted seeds and elderflower vinaigrette

Pudding:

Strawberry mille feuilles with elderflower mousse and redcurrant ice cream

Evening food:

Jerk chicken flatbreads with lime mayo, salsa criolla and Trill slaw

An August wedding in West Dorset

An intimate wedding for 50 guests in West Dorset. A short walk from the coast, we laid a 50 foot long table outside and treated guests to an unforgettable seafood banquet. We lit a huge charcoal grill downwind and served platters of beautiful Lyme Bay scallops, lobster and mackerel before wedding cake and ice cream.... and then poured espresso martinis until dawn.

Starter:

Potted Lyme Bay crab with rye bread and cultured butter

Main course:

Hand dived scallops on the half shell with almond butter and black garlic

Grilled mackerel with green mojo sauce

Braised octopus escabeche

Char-grilled lobster with brown butter hollandaise sauce

Grilled summer greens

Chickpea, slow roast red onions, French beans and calendula dressing

New potato and summer savory salad

Pudding:

Wedding cake with Trill Farm raspberry ripple ice cream

An August wedding picnic in Devon

An informal wedding for 120 guests in East Devon. On a farm near Honiton we supplied hampers full of delicious treats for guests to help themselves. They spread out on rugs and sat at rustic tables while drinking local cider and cold rosé.

Picnic hampers:

Trill Farm gazpacho with Bottle Farm air-dried ham

Bottle Farm pork pies with runner bean piccalilli

Smoked trout and dill pickles

Trill Farm Garden antipasti

Lyme Bay potted crab

Old Winchester and poppy seed gougeres

New potato frittata with summer herb mayonnaise

Kit & Kee sourdough rolls with whipped butter

Walnut and salted caramel brownies with clotted cream

Evening food:

Hog roast with soft milk buns, apple sauce and fennel stuffing