



A best of British catering Co.

# VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

**WEDDING MENU**

---

*a best of British catering Co.*



A best of British catering Co.

## VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

### SAMPLE MENUS

#### NIBBLES

nocellara whole olives

kalamata whole olives

Hickory Smoked Almonds

Black pudding beignets, station house mustard catsup

Cockle popcorn gentleman's relish, charred lemon

home made local Asparagus Hummus, crumbled feta, roasted asparagus

British charcuterie board, venison Salami, Smoked Lamb Prosciutto, Beech Smoked Air Dried Ham

Slow cooked local Beef shin nuggets, roasted shallot mayonnaise, house pickles

#### STARTERS

Salt beef & black pudding hash With fried duck egg, pea shoots, watercress

House smoked sea trout, sorrel vinaigrette, crispy air dried ham, horseradish cream

Pressed local ham hock, Asparagus spears with truffle, poached free-range duck egg

Salad of Rare Roast Beef, Radicchio and Roquefort

House Cured sea trout, sorrel, pickled apple salad, smoked eel

Barbecued baby carrots, torched feta, carrot top pesto, toasted hazelnut crumb

Smoked Wirral ham hock and black pudding scotch egg, home made brown sauce

Wild duck and chicken liver parfait, maple cured smoked bacon

Grilled pear, Burt's Blue Cheese and walnut tart, dressed watercress, shavings of pear

Cumin roasted Cauliflower, cauliflower cream, cauliflower couscous, caramelised pear, curried granola ,  
curry oil

*a best of British catering Co.*



A best of British catering Co.

## VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

### SOUPS

Potage of vegetables with english chorizo and fresh herb

Minted pea and watercress soup, bacon jam scones

Creamy roasted Parsnip Soup with Red Leg Partridge Sausage Rolls ( winter only )

Baked Potato and leek soup, Roast Chicken Cigarillos

### MAINS TABLE SHARING

a taste of local beef to share-slow cooked local beef fillet, braised ox cheeks, smoked mashed potatoes, ale sauce, braised baby carrots (served pink )

Whole Roasted Lemon, Thyme Cheshire Chicken, Beef Dripping Cooked Chips, Gem Lettuce, Home Made Salad Cream( Based On Two Sharing )

12 hour slow roast shoulder of pork with apples & cider, duck fat roast potatoes, baby vegetables, Mead sauce ( Based On Two Sharing )

PORK Fennel seed marinated, slow roasted whole free-range rare breed pork bellies, crispy cumin & coriander crackling w/tangy, fresh & tart local apple & cider vinegar sauce ( Based On Two Sharing )



*a best of British catering Co.*



A best of British catering Co.

## VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

### MAINS

pan roasted Cod , risotto 'nero's squid, english chorizo, fennel

Lamb rump, salt baked carrots, wild garlic potato terrine, braised lamb faggot, pan juices

Pan-roast duck, mini confit duck cottage pie, baby vegetables and cherry brandy sauce

Roasted Lancashire broccoli spelt risotto, smoked goats cheese, purple-sprouting broccoli, wild thyme

12hr slow cooked saddleback belly pork, black pudding crumb, crispy brawn, Mead sauce

Black Bream With Jersey Royals, Purple Sprouting Broccoli, Samphire And Mussels

Flat Iron Steak, Devilled Butter, Roasted Garlic, Watercress, Beef Dripping Cooked Chips

Charred Quail, Charred Breast, Confit Leg, Pearl Barley, Black Truffle & Wild Garlic Emulsion

Sous vide pork shoulder with hispi cabbage and apples

Poached And Roasted Chicken With Almond, Thyme Crust, Chargrilled Cauliflower Celeriac Purée

Pan-fried sea bass fillet with white crab salad and brown crab mayonnaise



*a best of British catering Co.*



A best of British catering Co.

## VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

### DESSERTS

White Chocolate and Ginger Cheesecake, Ginger Brittle and Lancashire poached Rhubarb

Roasted Strawberry Bavaois with Dandelion and Burdock Jelly

Lemon and sesame tart, lemon curd ice cream, burnt english cream, lemon balm cress

Dark chocolate delice with coffee ice cream, cocoa tuile

Treacle Tart, Blood Orange and Creme Fraiche Sorbet

Summer Berry Pudding, Sand Hill Farm Berry Compote, Crème Fraîche

Lemon Curd Tart, Burnt English Cream, Lemon Curd Ice Cream

Banana Loaf, Caramel Ice Cream, Walnut 'Crack', Brûlée Banana

Sticky Toffee Pudding With Butterscotch Sauce, Whiskey & Honeycomb Ice Cream

Homemade Blackberry And Apple Eccles Cake , Clotted Cream Ice Cream

North West Cheeses ,blue Cheshire, Mrs Appleby's smoked Cheshire, golden brie made at Tiresford in Tarporley, roasted grape compote, pickled walnuts, crackers



*a best of British catering Co.*