

NANCARROW FARM

WEDDING FEAST MENU, QUOTE & TIMELINE

EMILY & CHARLIE - WEDNESDAY 5TH APRIL

CANAPÉS

Truffle arancini, mozzarella & parmesan

Crab scone, lemon & radish

Lamb carpaccio, rosemary & mustard

STARTER

Organic mozzarella, smoked English peas, wild garlic, mint & pistachio

MAIN

(Served to the table to share)

Nancarrow Organic Beef, slow cooked in our woodoven with red wine, tomatoes & garden herbs

Wood roasted leeks, hazelnut, Cornish potato & chive

Chargrilled Hispi, seaweed butter sauce, ale pickled shallots, seaweed

V - Potato gnocchi, asparagus, broad bean & old Winchester

DESSERT

Tonka bean meringue, rhubarb, whipped custard & pistachio

EVENING FOOD

WOOD FIRED PIZZA

A selection of hand rolled, wood fired pizzas, ranging from margherita, cured meats & seasonal kitchen garden toppings



NANCARROW
FARM / BARNS / KITCHEN