

THE ARTICHOKE KITCHEN

WEDDING BROCHURE





ABOUT US

First and foremost, our ethos is to use seasonal produce, reduce waste as much as possible and support local businesses. The traditional attitude towards meat and two veg is changing. Having learnt the importance of sustainable farming at Ballymaloe Cookery School, (Organic farm in Ireland) we pair high quality British meat with vegetables packed with flavour that often become the centrepiece of the dish.

Our sample menu gives a taste of our style of cooking, but we offer a fully bespoke service. We love to collaborate with our clients to build the perfect menu.

Lucy & Tilly



SAMPLE MENUS

We like to keep things local, using the best
British produce in our seasonal menus





CANAPES

Halloum fries with pomegranate
and a sumac and mint yoghurt
(v)

Duck gyoza with coriander,
spring onion and chilli with a
ponzu dipping sauce

Mushroom and taleggio arancini
with parmesan (v)

Monkfish tail fishfingers with a
mint and pea puree

Quinoa sushi filled with
avocado, mango, cucumber,
spring onions and coriander with
a sweet chilli dipping sauce (v)

Tuna tartare, sesame and lime
dressing, spring onion and
avocado puree

Tempura vegetables with a soy
and ginger dip (v)

Crispy pulled pork bon bons with
hoisin sauce

Scotch quails eggs with paprika
aioli

Scallops wrapped in pancetta
with hollandaise

Crab salad with shaved fennel,
apple, cucumber and chive, with
an avocado puree on a
flatbread

Watermelon bites, pistachio and
feta, hazelnut dukka (v)

Gin and beetroot cured salmon
on a rye bilini with lemon and dill
crème fraiche

Onion and cauliflower
pakora with cucumber and mint
raita (v)





PLATED MAINS

Slow cooked beef cheeks OR fillet of beef warm potato salad with herbs, petit pois and Parmesan, roasted red peppers and tomatoes with cumin-toasted nuts, griddled tenderstem broccoli

Fillet of venison, rosemary and Port sauce, parsnip puree, parsnip crisps, roasted romanesco and heritage carrots, juniper salt

Guinea fowl with pangrattato, harissa roasted fennel, plum tomatoes, chickpeas, coriander, preserved lemon dressing, warm salad of peas, mangetout and beans, white balsamic and mint dressing, confit garlic roasted potatoes

Braised pork shoulder with ginger and star anise, shallot crisps, thyme-baked mushrooms with borlotti beans and roast garlic crème fraîche, confit garlic and harissa roasted baby potatoes with thyme, charred green beans

Crispy lamb with labneh, mint, red onion and pomegranate, tomato and aubergine bulghur wheat kisir, sweet and sour aubergine ratatouille, tahini crunch green beans

VEGETERIAN & VEGAN

Chipotle roasted mushroom steaks with butter bean mash, harissa roasted peppers and cherry tomatoes with labneh and cumin-toasted nuts, chargrilled tenderstem broccoli

Ginger and star anise sticky aubergine, shallot crisps, thyme-baked mushrooms with borlotti beans and roast garlic crème fraîche, confit garlic and harissa roasted baby potatoes with thyme, tenderstem broccoli

Panko breadcrumb aubergine, katsu sauce, coconut rice with crispy shallots and pickled radishes, crunchy green beans and mangetout

Mushroom and thyme filo parcel with taleggio, caramelised fennel, kale and goat's curd with giant couscous, slow roasted cherry tomatoes, charred green beans with garlic crisps

Sweet potato and leek Wellington, red wine and shallot jus, summer roasted potatoes with oregano, harissa roasted fennel, plum tomatoes, chickpeas, coriander, preserved lemon dressing, tenderstem broccoli (vg)

Honey, soy and ginger braised tofu, brown rice salad with soy, prunes, mangetout, spring onions and sesame, harissa charred green beans (vg)

Tahini and chickpea stuffed mushrooms, roasted red peppers and cherry tomatoes with cumin-toasted nuts, chargrilled green beans, garlic crisps, caramelised shallots (vg)

Crispy cauliflower florets, spicy berbere ratatouille, cucumber coconut cream salsa, sweet and salty tahini crunch greens (vg)



DESSERTS

Rhubarb and custard doughnut,
ginger crumb, roasted rhubarb
and syrup

Individual espresso martini
tiramisu, raspberry macaron,
chocolate tuile and salted
caramel popcorn

Slice of lemon tart, individual shot
of Hendricks and Pimms jelly with
lightly whipped cream
and fraise du bois

Pistachio filo cigar, stewed
seasonal fruits, mini Lebanese
panna cotta and ginger ice
cream

Raspberry and vanilla crème
brulee cheesecake, ginger biscuit
crumb, raspberry coulis and
white chocolate macaron

Cracked chocolate tart with
salted caramel sauce, hazelnut
praline, pistachio macaron
and salted caramel ice cream



SHARING PLATTERS

Slices of fillet of beef, beef shin bon bons with a red wine and shallot jus

Lamb fillet with roast pepper, caper and preserved lemon dressing

Crispy lamb with labneh, mint and pomegranate

Pink and black pepper crusted pork tenderloin with apple puree

Persian-spiced chicken, buttermilk and garlic yoghurt

Coronation style chicken with mango, watercress and avocado and flaked almonds

Chargrilled trout with preserved lemon, garlic, spring onion and pine nuts

Summer roast potatoes with oregano, feta and mint

Harissa roasted fennel, plum tomatoes, chickpeas, coriander and a preserved lemon dressing

Courgette, pomegranate and feta salad with a basil and mint dressing

Warm salad of peas, mangetout and beans with a white balsamic and mint dressing

Warm wild rice salad with roasted courgette, red pepper and an orange dressing, toasted pistachios

Warm pesto potato salad with herbs, petit pois and Parmesan





WHAT WE DO

Our dedicated team are there to help you every step of the way when planning your wedding



WEDDING PLANNING

We are passionate about creating the perfect celebration for every couple, taking the time to understand your unique vision for your wedding day. From bespoke menus to finding the perfect suppliers, our friendly and experienced team are there to assist you each step of the way.

It is our priority to ensure that your wedding is as hassle free and enjoyable as possible. We take care of everything in the lead up and on the day to allow you to relax and be present at your special celebration.



TESTIMONIALS

'First and foremost the food Tilly & Lucy produce is exceptional. But second, and almost more importantly when it is a large event, they combine original and delicious food with extraordinary efficiency. I cannot recommend them highly enough - they would be a prized asset for any event.'

Tim & Judith, West Sussex

"We had the best wedding day, everything went wonderfully and we were so happy. The food really made the day for us, everything was divine! Thank you for designing and delivering such a wonderful meal."

David & Katie, London

You were all so professional, your staff are a real credit to you. Nothing was too much trouble, even in the middle of service. We had so many compliments about your food and you were so calm and patient, we will recommend you whenever asked! A massive thank you to all of you!

Aliten, West Sussex





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