

THE
FERRY HOUSE

ESTD 2000



Wedding Menu

Our food ethos

Plot to Plate

In 2013 we planted our very first vegetable patch... Year on year this has grown into what it is today - a large and flourishing Kitchen Garden cultivating an abundance of seasonal fruits, veggies and herbs! Cropping daily, this gives our chefs a steady stream of fresh produce year round. We also forage the Harty Estate, with the shoreline and surrounding hedges offering up Mother Nature's hidden treasures!

Field to Fork

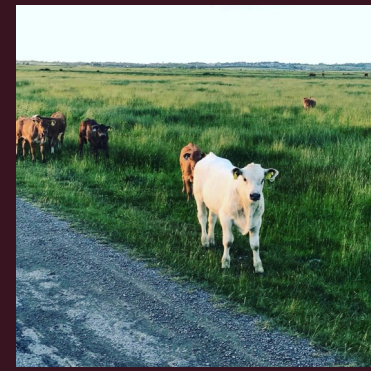
All of our beef comes from our local family farm at Eastchurch; matured for 28 days, we think it's the best you can get! The Burdens have been farming the land here since 1968 and have over 2,000 cattle that graze naturally on the salt marshes of the nearby Elmley Nature Reserve, in an environment free from pesticides or chemical fertilisers. The high-welfare herd play an important role in preserving the wildlife here and we're delighted to help support their conservation efforts.

The game dishes served come from the home-reared birds that live free range on the Harty Estate. We shoot weekly through the season, prepping the birds ourselves, and are very proud of the quality of the game on our menu.

All of our eggs are certified free-range. Again, this is a family affair with the Burdens' young nieces and nephew tending to their flock of 100 birds, supplying us year round from their egg enterprise.

Grain to Glass

As if serving our own beef, game and Kitchen Garden produce wasn't enough, we even serve homegrown gin! Our family farm grows the grain for Chatham's Copper Rivet Distillery, which is then made into their award-winning gins and vodkas. The quality of these local artisan spirits is outstanding and we're proud to serve them to you and your guests on your big day.



Canapes

- **Crunchy vegetable chiffonade** Rice paper (V,VG,DF,GF)
- **Chipolata sausages** Coated in honey mustard on a skewer (GFA)
- **Bruschetta** Tomato, basil pesto (nut free) & mozzarella (GFA,V)
- **Smoked salmon parcel** Peppered cream cheese on a skewer (GF, P)
- **Satay chicken**(contains nuts) (GF)
- **Seared beef** Wrapped in rice paper with crunchy vegetable chiffonade & wild plum sauce (GF, DF)
- **Mini Yorkshire pudding** Rare beef & horseradish cream
- **Mini British coastal fishcakes** Chilli & lime aioli (P)
- **Mini burger** Made with Harty Estate beef
- **Bruleed goats cheese tartelette** Confit Tomatoes & balsamic pearls (V)

For any severe allergies, please enquire with the weddings team.

Dietary Key: GF– Gluten Friendly GFA – Gluten Friendly Available on Request V – Vegetarian
VG – Vegan Friendly on Request DF – Dairy Free P – Pescatarian All Game May Contain Lead Shot

**Supplement charge

Starters

- **Chef's homemade soup** Sweet potato and bacon, (VA, DFA, GFA) parsnip & apple (V,DFA,GFA) or roasted red pepper & tomato (V,VG,GFA). All our soups are served with home baked bread.
- **Prawn cocktail** Marie rose sauce, confit garden tomato, mixed leaf salad (P,GFA, DF)
- **Chicken liver pate** Wild plum jelly, pickled onion & glass house edibles (GFA)
- **Kentish Asparagus** Rosemary infused air dried ham & poached egg (Available April-June) (GF,DF)**
- **Pork fritters** Pickled turnip, homegrown chilli & apple jam
- **Pan fried Harty Estate pigeon** Pickled berries & mixed leaf salad (DF, GF)
- **British coastal fishcake** Apple & celeriac slaw (P)
- **Bruleed goats cheese tartelette** Confit tomatoes, balsamic pearls & rocket pesto (Nut free pesto, V)
- **Breaded camembert** Red onion marmalade, balsamic vinegar reduction (V)
- **Harty Estate game & pork terrine** Pickled berries, red wine reduction, pickled onion (DF, GFA)
- **Prawn and smoked salmon parcels** Fresh cucumber with homegrown cucumber relish (GF, P)

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Mains

- **Traditional Harty Estate roast** Roast potatoes, Yorkshire pudding, seasonal vegetables & gravy (please choose the meat you would prefer - Harty Estate beef (cooked medium unless otherwise requested), chicken or pork (GFA, DFA))
- **Butter roasted supreme of chicken** Wild mushroom sauce, potato dauphinoise & roasted vegetables GF)
- **Mustard crust salmon** Celeriac puree, seasonal greens & red pepper sauce (P, GF, DFA)
- **Harty Estate wild pheasant pitthier** Game jus, roasted new potatoes & roasted vegetables
- **Sea bream** Crushed new potatoes, grilled vine tomatoes & balsamic reduction (P, GF, DFA)
- **Herb crusted rack of lamb** Red wine jus, fondant potato, rosemary carrot & minted crushed peas ** (GF, DFA)
- **Roast belly of pork** Colcannon mash, seasonal greens & thyme jus (GF, DFA)
- **Lamb shank** Mashed potato with rosemary jus & seasonal green vegetables ** (DFA, GF)
- **Harty Estate wild duck** Roasted root vegetables & plum sauce ** (GF, DF)
- **Mushroom wellington** Mushroom sauce, new potatoes & seasonal vegetables (V, VGA, DFA, GFA)
- **Wild mushroom tagliatelle** Parmesan shavings & rocket pesto (V, VGA)
- **Garden squash risotto** (V, VGA, GF, DFA) (content adjustable to season)
- **Tomato risotto** Rocket pesto (V, VGA, GF, DFA) (content adjustable to season)
- **'Bangers and mash'** Kentish sausage wheel, mashed potato, braised red cabbage & gravy (GFA, DFA)

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Dessert

- **Bramley apple pie** Crème anglaise (V)
- **Fresh Kentish strawberries** Chantilly cream (Available June-September) (GF, DFA, V, VGA)
- **Berry pavlova** Fruit coulis
- **Hot chocolate fudge cake** Chocolate Sauce, cream (V)
- **Vanilla panna cotta** Seasonal coulis & shortbread (GFA)
- **Millionaires chocolate tart** Chantilly cream & fruit coulis
- **Dark chocolate mousse** Chocolate chip cookie (V)
- **Double chocolate brownie cheesecake** Seasonal fruit compote (V)
- **Lemon tart** Chantilly cream (V available on request)
- **Sticky toffee pudding** Toffee sauce, Cream(V)
- **Dark chocolate and raspberry tart** (V)
- **Blackberry and almond tart** Chantilly cream (V, contains nuts)
- **Seasonal fruit mousse** Seasonal fruit compote (V, GF)
- **Dark chocolate brownie** Chocolate sauce (V, GF, DF, Vegan brownie also available)
- **Vanilla crème brûlée** Chocolate chip cookie (max 100 guests) (V, GFA)
- **Malted white chocolate cheesecake** Tuile & freeze dried raspberries (V)

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Hog Roast

Authentic Kentish Pig on a Spit served with locally baked soft white rolls, hot new potatoes, stuffing, crackling, coleslaw and Harty apple sauce, plus salad bowls. Vegan sausages are available for Vegetarians/Vegans. Guests will be invited up a table at a time for self-service .

For dessert, please select a choice of 2 desserts for self service by your guests. **Please note**, an equal proportion of each will be offered i.e. for 70 guests, we'd provide 35 cheesecake and 35 chocolate tart – Only cold desserts are available for the two dessert option.

or

Choose one of any of the desserts and we will waiter these to the table



Afternoon tea

Finger Sandwiches - (select three)

Cream Cheese

Cucumber & Black Pepper

Smoked Salmon & Cream Cheese

Beef, Rocket & Horseradish

Free Range Egg Mayo

Chicken Mustard Mayo

BLT

- Smoked Salmon Parcel with Peppered
Cream Cheese OR Prawn Vol-au-Vent -

-Sausage Rolls -

- Cheese wheels -

-Yorkshire Pudding Filled with Rare Harty
Beef & Horseradish -

Chocolate Brownie – OR - Lemon Drizzle
Carrot Cake - OR – Ginger Cake

Followed by Freshly Baked Scones with Jam
& Clotted Cream,

Tea & Coffee served throughout





Build your own

Hotdogs/Chicken thighs/Pulled pork/Bacon

Served with rolls, Garden salsa, Mixed leaf salad, Pickles, Braised onions, Bacon bits & Cheese.

Bowl food

Chilli/Veggie chilli/Chicken curry

Served with rice, Cheese & Soured cream

Hog roast

Authentic Pig on a Spit Served with Locally Baked Soft White Rolls, Stuffing, Crackling, Pickles and Harty Apple Sauce, Plus Salad Bowls. Vegan Sausages for Vegetarians/Vegans

Grazing table

Cheeseboards with crackers, fruit and chutneys, sub rolls with salmon/cream cheese, egg mayo, beef, chicken drumsticks, sausage rolls, cheese whirls, mixed leaf salad, olives & sundried tomatoes, meat platter to include ham, Harty Estate beef, & continental meats. Children's sandwiches etc. available on request

BBQ buffet

PLEASE SELECT THREE SALADS: Grilled vegetable and halloumi salad, mushroom / tomato, spinach, parmesan and puy lentil salad / wholegrain mustard potato salad / garden salad / homemade coleslaw / greek salad

TO ACCOMPANY... Sticky drum sticks, chicken skewers, tiger prawn, BBQ pork, roasted sweet potato, corn on the cob, half buttered jacket or roasted new potatoes (please select one)

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Extras

Ferry House Signature Cake

Our signature cake is extremely popular for those looking for something a little different! Three deconstructed tiers of Belgian chocolate brownie covered in malted chocolate cheesecake – its not your average wedding cake!

Cheese Towers

Cheese ‘Cake’ Towers come in 5 tiers or 8 tiers. Served with homemade chutneys, home baked bread and accompanying fruits.

Brunch Platter

Perfect if you are getting ready in the Powder room or at Mocketts Farm. Our platters serve 6 People and consist of sub rolls or bacon rolls, pastries, seasonal fruits and local fruit juice. It is easy to forget to eat on the morning of your wedding as you are so busy, so we have you covered!

Dessert Minis

Our Dessert Mini’s are perfect to surround your cake for the ‘wow’ factor – a spread of goodies really is a show stopper! Or in addition to your evening food will go down well for all your sweet toothed guests! Mini brownies, cookies, macaroons and tarts that look just as good as they taste

Cookie Table

Serve guests a warm freshly baked chocolate cookie on arrival or with your evening food – well fed guests are happy guests, so keep why not keep them stocked up on with a little snack!

Late Night Bites

Treat your guests to a late night bacon roll whilst they are rocking out on the dancefloor! Served at 11:30pm.

Children's menu

Under 12's can be served a half portion of your adults menu if suitable, or a separate selection can be made choosing a one choice menu from below...

Starters

Garlic bread or vegetable sticks with dip

Mains

Chicken goujons, roasted potato wedges & baked beans / Kentish sausages, mashed potato and peas /
Mini battered cod bites, served with chips and peas / Cheesy pasta

Dessert

Chocolate, Vanilla or Strawberry Ice cream

Brownie & Ice cream

Breakfast

All guests staying in our on-site accommodation have breakfast included in their stay. Graze your way through some of the 'Garden of England's' finest fare at our Kentish Buffet, followed by a full Harty English Breakfast. Tuck in to artisan breads, freshly-baked croissants, homemade seasonal jams, along with a selection of cereals and our homemade granola. Wash it all down with fresh Kentish fruit juices, or for those with a caffeine craving, unlimited tea and coffee.

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