

SOCIAL  
PANTRY

FRESH, SEASONAL & DELICIOUS

SOCIAL PANTRY  
WEDDING MENU



# SOCIAL PANTRY

## MENU | CANAPE RECEPTION

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Please choose 6 canapes from the below list

### Meat

Roasted Fillet of Beef, Bernaise Sauce  
Spicy Beef and Pepper Taco, Chipotle Avocado  
Shredded Duck, Spiced Plum Puree, Toasted Sesame, Black Rice Cracker  
Sage and Garlic Confit Pork Belly, Chestnut and Sage Puree, Crispy Sage  
Confit Chicken with Sweetcorn, Summer Pea & baby Gem  
Bocconcini, Aged Prosciutto and Rosemary Spindini  
Shredded Crispy Duck with Soy, Mirin & Ginger in Cucumber  
Fillet of Beef Tartar & Confit Egg Yolk

### Fish

Roasted Scallop, Shallot, Capers and Parsley Beurre Noisette  
Cured Salmon, Quinoa Biscuit, Lemon Mascarpone and Dill  
Dorset Crab, Paprika and Lime, Black Tapioca Crisp  
Roasted Gambas, Pancetta, Sage and Rosemary Spindini  
Tuna Tataki, Miso, Soy and Black Onion Seeds  
Smoked Haddock Croquette with Summer Pea Puree  
Dill Cured Salmon on Crisp Rye with Cucumber Pickle  
Dorset Crab Salad with Mango on Lotus Crisp  
Pan Seared Tuna with Summer Herb, Avocado & Pink Grapefruit

### Vegetarian

Grilled Aubergine and Tomato Roll, Shaved Parmesan and Basil  
Balsamic Glazed Tomato and Wild Garlic Pesto Tart  
Basil Mousse with Summer Pea in Charcoal  
Summer Pea, Parmesan & Mint Arancini  
Manchego Cheese Croquette with Quince Puree  
Grilled Courgette, Ricotta & Sun Blushed Tomato  
Sundried Tomato Cone with Black Olive  
Honey'd Goats Cheese, Crushed Walnuts, Onion Puree on Thyme Cracker

## MENU | RECEPTION IDEAS

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### Alternative Reception Ideas

#### LIVE OYSTER SHUCKERS

Roaming Oyster Shuckers serving Guests Oysters with all the trimmings

#### JAMON STATION

Live Carving Station

Elriz 100% Iberico Bellota Ham DOP Summum Huelva

#### LIVE SMOKING SALMON BLINIS STATION

Tea Smoked Salmon and Trout, chef cooking and serving from a station in front of the guests.

Served on Black and Rye breads, with home made dill and caper relish.

#### KILNERS & STACKS

Jars full of sharing bites & Roaming Stacks

Beetroot Hummus with Grilled Tenderstem Broccoli

Warm Honey Mustard Sausages

Feta Cheese and Mixed Olives (v)

Hummus with Chilli Oil and Baby Crudités (v)

Labneh with Black Olive and Homemade Focaccia

## MENU | WEDDING BREAKFAST

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### PLATED STARTER

Burratta with Toasted Fennel Wild Garlic and Basil Pesto & Dressed Beans (v)  
Cornish Crab with Apple Carpaccio, Mackerel Tartare, Radish, Avocado & Grapefruit  
Glazed Pork Cheek, Rocket, Heritage Carrot & Lemon Ricotta

### PLATED MAIN

San Marzano and Aubergine Stuffed Courgette Flower,  
Cracked Bulgur Wheat, Sun Blushed Tomato (v)  
or  
Roasted Sea Bream with Courgette, Basil Puree,  
Quinoa Tabbouleh & Roasted Baby Plum Tomato  
or  
Spiced Rump of Spring Lamb with Rainbow  
Carrots and Chard, Polenta and Ras el Hanout Croquette

### DESSERT

Roasted Pineapple, Reduced Mango, Coconut Sorbet and Ash, Lemon Balm  
Mascarpone Semi Freddo, Cherry Sorbet and Pistachio Brittle  
Glazed Chocolate Delice, Caramelised Banana, Pecan Ice Cream and Crumb

[one starter, main & dessert to be chosen]

### CHEESE STATION

Overflowing British Cheese Station  
British Stilton, Cornish Yarg, Whole Soft British Brie  
Charcoal Crackers, Oat Cakes & Water Biscuits  
Homemade Pear Chutneys, Red Onion Marmalade & Chilli Jam  
Figs, Grapes & Nuts

### TEA AND COFFEE

Do let us know if you'd also like us to provide hot drinks for after you meal.  
Fresh Coffee | Fresh Mint & Ginger Tea | English Breakfast Tea | Fruit Infusions

## MENU | LATE NIGHT SNACKS

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### LATE NIGHT SNACKS

Please choose one from the below list

#### Fish Finger Sandwiches!

On Freshly Sliced Bread with Homemade Tartar Sauce

#### Chicken Burrito

Spiced Black Bean, Rice and Cheddar Cheese

#### Sliders

Social Pantry Burgers with Relish

(Add on blue cheese for £1 per person)

#### Pulled Pork

Sticky Slow Cooked Pulled Pork in Brioche Bun with Slaw

#### Cones

Salty Chip Cones

Sweet Potato & Parmesan Fries

#### Fish & Chips

Served with Homemade Tartar Sauce

#### Toasties

British Cheddar Cheese & Marmite Toastie

Wiltshire Ham & British Cheddar

Bacon & Mozzarella

## BAR AND DRINKS

### We can help:

Social Pantry work closely with Jascots to provide a great wine list and in addition also provide all cocktail and bar services.

### We can serve your drinks:

Social Pantry does not charge corkage or a handling fee if you wanted to do the drinks yourself.

### Other options:

If your venue doesn't operate a bar we'd be happy to provide you with a cash bar.

### Additions:

We're also able to provide a physical bar structure if your venue doesn't have one.