

SPRING WEDDING MENU
THE ETHICUREAN X TREVIBBAN MILL

Canapés

Cheddar Wild Garlic Pearl Barley Arancini (Vg) .

Hot Smoked Arctic Char Paté, Pickled Veg, Toast.

Rabbit Slider, Pickled Cucumber, Mustard Mayo.

Roasted Beetroot Hummus, Sourdough Cracker (V) .

Garden Bhaji, Herby Yoghurt (Vg) .

Starters

Wild Garlic & Nettle Soup, Smoked Cream (Vg, Gf) .

Hand Dived Scallops, Broad Bean Purée, Home Cured Bacon (+£4pp) (Gf) .

Ham Hock Broth, Clarified Ham Stock, Poached Egg, Garden Greens (Gf) .

Stream Farm Trout, Cucumber & Gooseberry Salsa, Horseradish Cream
(+£3pp) (Gf) .

Beetroot & Labneh Salad, Beetroot Crisps, Pickles, Raspberry Dressing.
(Vg, Gf) .

Mains

Tandoori Cauliflower, Smoked Almond, Apricot, Labneh, Wild Garlic Pesto
(Vg, Gf) .

Duck Breast, Carrot Purée, Roast Beetroot, Pickles, Garden Greens (Gf) .

Pork Belly, Cauliflower Purée, Pickled Apple, Local Mushrooms (Gf) .

Charcoal Little Gem, Chinese Leaf Kimchi, Fermented Satay (Vg, Gf) .

Brown Butter Pollack, Hispi Cabbage, Fermented Chilli, Almonds (Gf) .

Desserts

Steamed Rhubarb & Elderflower Pudding, Crème Anglaise (Vg) .

Chocolate & Hazelnut Delice, Fig Leaf Cream (Gf) .

The Ethicurean Sticky Toffee Apple Cake, Honeycomb & Clotted Cream Ice
Cream (Vg) .

A Selection of West Country Cheeses, Crackers & Chutneys.

Blackcurrant Leaf Panna Cotta, Macerated Strawberries, Sherbet (Gf) .

SUMMER WEDDING MENU
THE ETHICUREAN X TREVIBBAN MILL

Canapes

Walled Garden Heritage Tomatoes, Ewe's Curd, Hazelnut Dukkah (Vg, Gf).

Pearl Barley, Cheddar & Chive Arancini (Vg).

Lamb & Coriander Koftas, Kitchen Garden Minted Yoghurt (Gf).

Hot Smoked Arctic Char Pate, Pickled Veg, Toast.

Garden Bhaji, Herby Yoghurt (Vg).

Starter

Macerated Strawberry Salad, Burnt Chicory, Labneh (Vg, Gf).

Heritage Tomato, Cornish Cheese, Apple Balsamic, Almonds (Vg, Gf).

Rabbit Terrine, Toasted Milk Bread, Baby Carrots.

Ham Hock Broth, Clarified Ham Stock, Poached Egg, Garden Greens (Gf).

Grilled Mackerel, Kimchi, Capers, Charred Spring Onions, Soured Cream (Gf).

Main

Charcoal Courgette, Basil, Pumpkin Seed & Curd (Vg, Gf).

Cajun Cauliflower, Split Pea Purée, Candied Almonds, Fermented Salsa (V, Gf).

Hogget Loin & Crispy Belly, Garden Greens, Labneh, Fermented Onion Top.

Duck, Kimchi, Roasted Beetroot, Carrot Purée, Greens (Gf).

Brown Butter Pollack, Grilled Hispi Cabbage, Fermented Chilli (Gf).

Dessert

Panna Cotta, Elderflower Strawberry, Honeycomb & Sherbet (Gf).

Blackcurrant Meringue, Thyme Cake, Clotted Cream, Plum Compote (Vg).

Gooseberry, Gin & Mint Fool, Juniper Shortbread (Vg).

Sourdough Miso Tart, Buttermilk, Honey Sauce (Vg).

A Selection of West Country Cheeses, Crackers & Chutneys.

AUTUMN WEDDING MENU
THE ETHICUREAN X TREVIBBAN MILL

Canapés

Sourdough Cracker, Chamomile Baked Carrot, Spiced Damson, Labneh (Vg).

Tomato Consommé, Apple Marigold Oil (V).

Yarg & Chive Pearl Barley Arancini (Vg).

Garden Bhajis, Apple Chutney (V, Gf).

Tapioca Crisp, Whipped Blue Cheese, Pickled Elderberries (Vg, Gf).

Starters

Fresh Sweetcorn Polenta, Girolles, Roasted Cherry Tomatoes (Vg, Gf).

Roasted Squash, Herb Yoghurt, Miso Crumb, Foraged Leaves (Vg).

Smoked Mackerel, Fennel & Kohlrabi Salad, Pickled Cucumber (Gf).

Whipped & Smoked Cod's Roe, Crisps, Pickled Peas & Courgette (Gf).

Glazed Pigeon Breast, Celeriac Purée, Blackberry, Cobnut (Gf).

Mains

Potato Gnocchi, Marrow Sauce, Crispy Kale, Tamari Pumpkin Seeds, Quickest Goat's Cheddar (Vg).

Dulse Potato Terrine, Cabbage Broth, Brassica, Charcoal Aioli (Vg, Gf).

Pan Roasted Cod, Cauliflower Purée, Sautéed Wild Mushrooms, Hazelnuts, Grilled Cabbage (Gf).

Hogget Loin & Crispy Belly, Garden Greens, Labneh, Fermented Onion Top.

Duck, Kimchi, Roasted Beetroot, Carrot Purée, Greens (Gf).

Desserts

Almond, Pear, Cardamom & Dark Chocolate Cake, Double Cream (Vg, Gf).

The Ethicurean Sticky Toffee Apple Cake, Honeycomb & Clotted Cream Ice Cream (Vg).

Chocolate & Hazelnut Delice, Elderberry Poached Pear, Natural Yoghurt (Vg, Gf).

Thyme Panna Cotta, Autumn Berry Compote, Almond Biscuit.

A Selection of West Country Cheeses, Crackers & Chutneys.