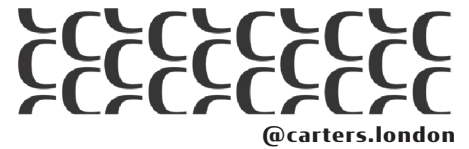




Carter's



Weddings at The Crooked Well

We have outlined two options that we think work really nicely for weddings and we hope you agree. The main meal is served family style per table which is a lovely, relaxed and social way to get everyone talking and sharing the food.

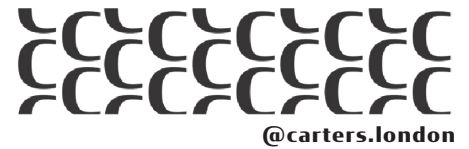
We are more than happy to work together to tailor the menu to your tastes, we understand how important it is getting the food right, just let us know.

Please note, we work seasonally and as such the options provided here, for a summer wedding, are when tomatoes, courgettes, strawberries and more are in season. If you are planning a wedding later or earlier in the year, we will adjust the menu accordingly to take full advantage of the most flavoursome ingredients that season has to offer.

Whenever it is, it will be delicious!



Carter's



Option 1

£40 per person

Canapés

These will be tailored to your tastes. Please see our list of canapés, *last page*, as a starting point, choose 4 from there or let us know if you have any specific requests.

Main

Slow roast whole pork shoulder or smoked confit aubergine (v)
with salsa verde & charred tomato sauce

~

Rosemary roast pink fir potatoes & red onions
Tomato & butter bean salad, sourdough croutons, capers
Roasted courgette, pickled blackberries, rocket
Green salad

Dessert

Affogato with cold brew coffee



Carter's



@carters.london

Option 2

£50 per person

Canapés

These will be tailored to your tastes. Please see our list of canapés as a starting point, choose 4 from there or let us know if you have any specific requests.

Skewers

BBQ confit chicken with anchovy caesar sauce

BBQ Oyster mushroom with roasted garlic dressing

Main

Slow roast whole pork shoulder or smoked confit aubergine (v)
with salsa verde & charred tomato sauce

~

Rosemary roast pink fir potatoes & red onions

Tomato & butter bean salad, sourdough croutons, capers

Roasted courgette, pickled blackberries, rocket

Green salad

Desserts

A trio of house made choc ices

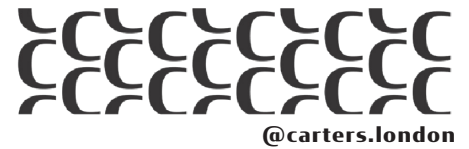
Coffee & vanilla

Pistachio & cherry

Salted caramel



Carter's



Canapés

Devilled eggs

Gildas

Caramelised onion tart, smoked Ashdown cheese, nasturtium

Panisse with aioli & parmesan

Hot smoked trout, horseradish, apple & dill on Guinness soda bread

Mini hash browns, brown sauce

Rare & Pasture smoked frankfurter corn dog, curry sauce

Bavette steak and smoked tomato confit potato skewer

Mini pork schnitzel and mustard sauce

**Any number of seasonal options can be discussed
depending on what time of year your event is with us,
here a few examples:**

Roasted fennel, walnut on chicory Roasted vine tomato
with Sussex ricotta salata crostini Grilled asparagus
and crab mayonnaise