

THE
FERRY HOUSE

ESTD



2000

Wedding Food



At The Ferry House, food is at the heart of every celebration. Your wedding breakfast is a special moment - a time to bring your loved ones together over something truly delicious. That's why we're proud to use our homegrown and family-farmed produce across our wedding menus, from elegant canapes to late-night bites.

Since planting our first lettuce bed in 2013, our kitchen garden has flourished into a year-round source of seasonal fruits, vegetables and herbs, picked daily. We also forage the Harty estate, from the hedgerows to shorelines, to bring even more flavour to your plates.

Our family farm, just up the road, supplies us with incredible free-range eggs and the best local beef, raised naturally on the salt marshes of Elmley Nature Reserve and matured for 28 days.

For game dishes, we use wild birds from the Harty estate, shooting in season and preparing everything in-house to ensure the highest quality.

And, of course, your glass is just as important as your plate. Grain grown on our family farm is distilled into award-winning gins and vodkas by Chatham's Copper Rivet Distillery—perfect for toasting your big day!

We're honoured to have received a 2AA Rosette for culinary excellence and to be two-time winners of the 'Taste of Kent' Awards. But for us, the real joy is in sharing our passion for delicious local, homegrown food with you and your guests, creating unforgettable moments on your wedding day.

HEAD CHEF
James Pilcher

An aerial photograph of a well-maintained kitchen garden. In the foreground and middle ground, there are several rectangular raised garden beds filled with various green leafy vegetables. The beds are separated by narrow gravel paths. To the left and extending into the background is a long, arched polytunnel covered in clear plastic, supported by wooden posts. The garden is situated in a rural setting with trees and a grassy field in the background.

PLOT TO PLATE

FRUITS, VEG & BOTANICALS FROM OUR KITCHEN GARDEN, GROWN
& CROPPED DAILY BY OUR OWN GREEN FINGERS.

TALKING FLY

YOUR WEDDING MENU

CANAPES

BREAD & SORBET COURSE

WEDDING BREAKFAST

SHARERS

EVENING FOOD

KIDS' FOOD



WITH THANKS TO CHRIS BLACKLEDGE PHOTOGRAPHY

A wedding couple, a man in a dark suit and a woman in a white wedding dress, are kissing in front of a large, multi-paned glass greenhouse. The greenhouse has a gabled roof and is filled with various plants and flowers. The scene is set outdoors on a grassy area under a clear sky.

“THE FERRY HOUSE REALLY HAS IT ALL.”

“THE FOOD IS SUPERB, MOST OF IT IS GROWN ON THE PREMISES, AND THE DRINKS ARE LOCALLY SOURCED, THE COCKTAILS ARE AN ABSOLUTE KNOCKOUT! THE EVENING BUFFET WAS BRILLIANT AND GUESTS WHO’D TRAVELLED A LONG WAY TO JOIN US FOR THE EVENING TOLD US HOW LOVELY IT WAS TO ACTUALLY HAVE A GOOD MEAL FROM THE RESTAURANT EVENING BUFFET AT A WEDDING!

THE TASTING WE HAD IN FEBRUARY WAS A BEAUTIFUL EVENING, WE WERE MADE TO FEEL SO SPECIAL BY GEORGINA WHO LISTENED TO ALL OUR FEEDBACK AND HELPED US CHOOSE OUR MENU... WE WERE ACTUALLY STRUGGLING BECAUSE EVERYTHING WAS SO DELICIOUS!”

LUCY & ALAN

KIM WILLIAMS PHOTOGRAPHY

CANAPES

CHOOSE 3 FROM THE CANAPE MENU

Game Croquettes

House Ketchup

Beef Koftas

Chimichurri Aioli

Tempura Mussels

Chilli & Lime Aioli

Pani Puri

Curried Vegetables

Sourdough Wafer

Sundried Tomato, Vegan Cream Cheese

Satay Chicken

Crushed Cashews

Hummus

Sumac, Confit Garlic, Cracker

Devilled Local Egg

House Siracha Aioli

Arancini

Peas, Mint

Chipolatas

Mustard & Gherkin Glaze

Popcorn Partridge

House Ketchup

Feta, Black Olive Tapenade Tartlet

Confit New Potatoes

Sour Cream, Dill

Trout Rillette

Rye Bread, Fennel

Mini Estate Game Sausage Roll

Pickle

Roast Beef

Capers, Horseradish, Mini Yorkshire

Cheese Pain Perdu

House Pickle, Gruyere

Brandade Fishcake

Chilli Aioli



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***Pani Puri**
Curried Vegetables*



***Trout Rillette**
Rye Bread, Fennel*



***Feta, Black Olive**
Tapenade Tartlet*



***Tempura Mussels**
Chilli & Lime Aioli*



BREAD COURSE

For the table - £2.00pp surcharge

House Focaccia

Whipped Garden Herb Butter

Bread Rolls

Whipped Garden Herb Butter

SORBET COURSE

A refreshing palate cleanser to add to your menu - £2.50pp surcharge

Lemon, Raspberry or Sparkling Wine Sorbet



FIELD TO FORK

OUR FAMILY FARM'S SALT-MARSH GRAZED BEEF, WILD GAME &
FORAGABLES FROM THE SHORELINE & HEDGEROWS.

STARTERS

CHOOSE 3 FROM THE STARTER
MENU, INCLUDING 1 VEGETARIAN
OPTION



Leeks Vinaigrette - Chef's Choice
Walnuts, Crispy Leek

Shallot Tart Tatin

Chicory Salad

Pate en Croute

House Pickles, Wholegrain Mustard

Pearl Barley Risotto

Caramelised Onions, Onion Tops

Cured Sea Trout

Confit Garlic Emulsion, Pickled Radish,
Rye Bread

Roasted Wild Duck Breast

Caramelised Hazelnuts, Remoulade

Braised Pork Croquette

House Mustard, Pickles, Apple

Roasted Beetroots

Walnuts, Goats Cheese Mousse

Spiced Lamb

Bitter Leaf Salad, Flatbread

Tempura Squash

Katsu Style Sauce

Leeks Vinaigrette - Chef's Choice

Walnuts, Crispy Leek

Fennel & Apple Salad

Sekanjabin Dressing

Partridge Breast

Radish, Sunflower Seed Crumble,
Blackberry Puree

Parma Ham & Cantaloupe Melon Salad

Mint

Roasted Figs

Walnuts, Blue Cheese, Honey

Roasted & Pickled Carrots

Yoghurt, Tahini, Sumac

Marinated Prawns

House Nduja, Fried Capers, Focaccia

Estate Beef Carpaccio

Rocket, Dijon Aioli, Rye Crackers

Hot Smoked Mackerel Rillettes

Rye Bread

Pheasant Breast

Poached Pear, Black Pudding, Blackcurrant

Roasted Tomato Soup

Garden Basil Oil, Bread Roll

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Roasted Figs
Walnuts, Blue Cheese, Honey



Cured Sea Trout
Confit Garlic Emulsion, Pickled Radish, Rye Bread



Roasted Wild Duck Breast
Caramelised Hazelnuts, Remoulade

MAINS

CHOOSE 3 FROM THE MAIN MENU, INCLUDING 1 VEGETARIAN OPTION
SERVED WITH A LARGE PORTION OF VEGETABLES FOR EACH TABLE
(ROASTED ROOT VEGETABLES & GREENS)

CHOOSE FROM; MASH, NEW POTATOES, OR ROAST POTATOES

ALTERNATIVELY, FOR A MORE RELAXED OPTION, CHOOSE TO HAVE A HOG
ROAST FOR YOUR MAIN MEAL.

Porchetta

Pork Jus, Apple Puree, Crackling

Confit Duck leg

Braised Red Cabbage, Pan Jus

Pork Chop

Wholegrain Mustard & Apple Sauce

Mushroom Fricassee with Polenta

Tarragon, Walnut Crumb

Pan-Fried Hake

Braised Leek, Lardons, Fish Jus

Pork & Partridge Sausage

Crispy Shallots, Onion Gravy

Rack of Hogget

Roasted & Pickled Turnips, Mint & Onion Ash Sauce

Pan-Fried Salmon

Garden Ratatouille, Pangritata

Roasted Hispi Cabbage - *Chef's Choice*

Crispy Shallots, Kelly's Goats Cheese, Garlic Aioli

Roasted Cauliflower

Dal, Sweet Potato, Chickpea

Corn-Fed Chicken Supreme

Caramelised Onion Puree, Sweetcorn

Roasted Sweet Peppers

Fennel, Chilli Crunch

Gnocchi

Roasted Broccolini, Capers, Tomatoes, Pangritata

Roasted Courgettes

Romanesco Sauce, Mint, Toasted Almonds

Roasted Bass

Shell-On Mussels, Spinach Puree, Bisque

Roast Estate Beef

Yorkshire, Swede Mash, Crispy Onions

Roast Chicken Supreme

Yorkshire, Celeriac Puree, Gravy

Chestnut & Root Vegetable Tart Tatin

Swede Mash, Celeriac Puree

Estate Duck Wellington

Game Jus (less than 70 guests)

Beetroot Wellington

Vegetable Demi-Glace (less than 70 guests)

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Corn Fed Chicken Supreme
Caramelised Onion Puree, Sweetcorn



Roasted Bass
Shell-on Mussels, Spinach Puree, Bisque



Roasted Hispi Cabbage - Chef's Choice
*Crispy Shallots, Kelly's Goats Cheese,
Garlic Aioli*



Rack of Hoggart
Roasted & Pickled Turnips, Mint & Onion Ash Sauce

DESSERTS

CHOOSE 3 FROM THE DESSERT MENU

Milk Chocolate Brownie

Cocoa Crumble, Whipped Cream

Coffee Mousse

Cocoa Nib & Espresso Praline,
Dark Chocolate Sponge

Crème Caramel

Soy Caramel, Roasted Stone Fruit

Almond & Marmalade Sponge

White Chocolate Ganache

Brie & Apple Tart Tatin

Walnut Syrup, Walnuts

Dark Chocolate Delice

Fruit & Hazelnuts

French Toast

Garden Orchard Compote, Crème Anglaise

Sticky Toffee

Miso Toffee Sauce

Blue Cheese

Ginger Cake, Port Reduction, Poached Pear

Lemon Meringue Tart

Italian Meringue, Cured Citrus

Coconut Pannacotta

Seasonal Fruits, Tuille

Cheddar

Caramelised Onion Flapjack, Garden Mostarda

Poached Pear - *Chef's Choice*

Shortbread Crumble

Eton Mess

Mixed Garden Berries, Whipped Cream

Millefeuille

Dark Chocolate Ganache, Blackberries

Frangipane

Almonds, Plums

Roasted Plums

Toasted Oats, Whipped Crème Fraiche

Apple Tart Tatin

Brandy Caramel, Pouring Cream

Carrot Cake

Whipped Maple Cream Cheese, Oat & Walnut



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Blue Cheese
Ginger Cake, Port Reduction, Poached Pear



Dark Chocolate Delice
Fruit & Hazelnuts



Millefeuille
Dark Chocolate Ganache, Blackberries



Poached Pear - Chef's Choice
Shortbread Crumble

SHARERS

CHOOSE A PLATTER IN PLACE OF A
STARTER, OR SHARING DESSERTS
FOR THE TABLE



Starters

Charcuterie Platters

Cured Meats, Breads, Hummus, Olives & Pickles

Veg Platters

Crudites, Cheeses, Breads, Hummus, Olives & Pickles

Desserts

Choose 4

Chocolate Delice

Hazelnuts

Eton Mess

(Shot Glass)

Chocolate Brownie

Chocolate Ganache

Coffee Mousse

(Shot Glass)

Mini Lemon Meringue Tarts

Carrot Cake

Maple Cream Cheese

Mini Macarons

Fruit Mousse

Seasonal Berries

Garden Fruit Jelly Pots

Whipped Cream

Frangipane Tartlet

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A full-page photograph of a wedding couple standing in a lush garden. The groom, on the left, is wearing a light grey suit and a patterned tie, looking down at the bride. The bride, on the right, is wearing a white lace wedding dress and holding a bouquet of white and pink flowers, looking up at the groom with a smile. The background is filled with green foliage and tall grass.

“WE ARE VERY HAPPY
THAT WE CHOSE THE
FERRY HOUSE.”

"THEIR VALUES ALIGNED WITH OUR OWN — PARTICULARLY
THE FOOD ETHOS, ORGANIC FARMING AND THAT MANY FOOD
INGREDIENTS WERE SOURCED DIRECTLY FROM THEIR
KITCHEN GARDEN."

PAROMITA & MEHUL

KIM WILLIAMS PHOTOGRAPHY



EVENING FOOD

CHOOSE 1 FROM THE EVENING FOOD MENU

Pulled Pork or Chicken Rolls

in House BBQ Sauce with Rolls, Coleslaw and Potato Salad

Vegetarian Option: Roasted Vegetables in House BBQ Sauce OR Veggie Sausages

Fajitas - Chicken, Pork or Vegetable

Wraps, Salsa, Sour Cream, Cheese, Salad and Couscous

Stone-Baked Pizzas

Pick 3 Toppings - £2.50pp surcharge

Margaretta

Mozzarella, Tomatoes, Basil

Confit Chicken

Sweetcorn, Pesto

Pepperoni

Rocket, Balsamic

Kentish Pork & Partridge Fennel Sausage

Roasted Peppers

Spicy Estate Beef

Caramelised Red Onion

Kentish Pulled Pork

House BBQ Sauce, Sweetcorn

Mussels

Anchovies, Capers, Chilli Oil

Broccolini

Goats Cheese, Balsamic

Caramalised Onion

Roasted Peppers, Garden Pesto

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EVENING FOOD

BBQ

Pick 3 Options - £5pp surcharge

Estate Burgers

Mature Cheddar

Kentish Pork & Estate Partridge Sausage

House Vegetable Burger

Estate Wild Duck Breast

Wild Plum Glaze

Beef Kofta

Garden Chimichurri

Roasted Cauliflower

Cheese Sauce, Crispy Onion

Harissa Marinated Chicken Leg

Kentish Pulled Pork

House BBQ Sauce

Grilled Hispi Cabbage

Kelly's Goats Cheese

Salad Bowls

Hog Roast

£5pp surcharge

Served with Rolls, Pickles & Salad Bowls

Vegetarian Option: Roasted Vegetables

Served with Rolls, Pickles & Salad Bowls

Grazing Table

£5pp surcharge

Charcuterie Boards

Cheese, Pickles & Crackers

Fruits, Pickles & Preserves

Hummus, Crudites & Breads

Olives, Sundried Tomatoes, Mixed Roasted Nuts

Salad Bowls

All included with BBQ or Hog Roast Evening
Food options

Potato Salad

Wholegrain Mustard

Root Vegetable Slaw

White Balsamic

Garden Salad

Tomatoes, Cucumber

Pasta Salad

Garden Basil Pesto

Mediterranean Couscous

Roasted Sweet Potato Mash

Rapeseed Oil

A wide-angle photograph of a vast field of golden-brown grain, likely corn or wheat, stretching to the horizon. The sky above is a clear, deep blue. The text is centered over the image.

GRAIN TO GLASS

OUR FAMILY-FARM GRAIN, DISTILLED BY THE COPPER RIVET
DISTILLERY INTO AWARD-WINNING GIN, VODKA & WHISKY.

KIDS' FOOD

½ PORTIONS OF MOST DISHES AVAILABLE, OR

STARTERS

Popcorn Partridge
Vegetable Sticks & Dip
Garlic Bread

MAINS

Sausage, Chips & Beans
Fish Fingers & Chips
Tomato Risotto

DESSERTS

Brownie & Ice Cream
Vanilla Ice Cream
Lemon or Raspberry Sorbet



[BACK TO 'YOUR WEDDING MENU'](#)

A woman with long, wavy brown hair, wearing a white lace wedding dress, is laughing joyfully while standing in a greenhouse. She is positioned on the left side of the frame, looking back over her shoulder. The greenhouse has a metal frame and a translucent roof. The interior is filled with lush green plants, including tall stalks of grain in the background and a dense bed of orange flowers in the foreground. The lighting is soft and natural, creating a warm and happy atmosphere.

“ON THE DAY EVERYTHING WAS BEYOND SMOOTH.”

“THE FOOD WAS EXCEPTIONAL. I’M STILL NOW (NEARLY 3
MONTHS ON) HAVING PEOPLE COMMENT ON THE QUALITY OF
THEIR MEALS!”

RACHEL & MATT

KIM WILLIAMS PHOTOGRAPHY