

THE
FERRY HOUSE

ESTD



2000

Fusion Plates

At The Ferry House, great food brings people together - and your wedding day is the perfect excuse to do just that.

The best ingredients start close to home: grown in our garden, raised on our family farm, or foraged from the Harty estate. Our fusion plates follow that same plot-to-plate philosophy, with a twist. Whether it's a nod to your heritage or simply a love of bold, vibrant dishes, this menu is all about celebrating your day with food that feels personal.

STARTERS

Partridge Pakora ●●
Sesame & Tomato Achar

Seekh Kebab ●●
Raita, Green Chutney

Garden Vegetable Pakora ●●●●
Sesame & Tomato Achar

MAINS

Chicken Supreme Kosha ●●
Grilled Sweet Peppers

Rack of Lamb Bhuteko Ko Masu ●●

Chana Dal
Roasted Squash, Fried Kale ●●●●

SIDES

Steamed New Potatoes with Mint & Coriander or Basmati Rice
Roasted Turmeric Cauliflower & Saag

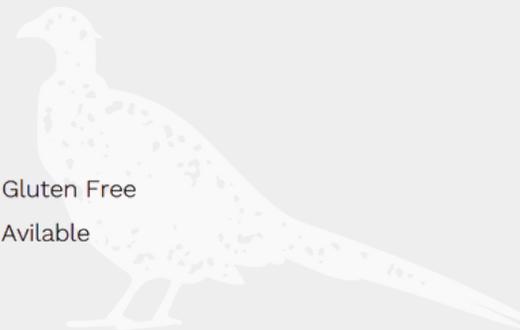
DESSERTS

Cardamon Kheer
Roasted Honey Cashews ●●

Passion Fruit Set Cream ●

Rose Sooji Halwa ●●
Pistachio, Golden Raisins

● Vegetarian ● Vegan ● Vegan Available ● Gluten Free
● Dairy Free ● Dairy Free Available ● Gluten Free Available



A photograph of a wedding couple standing in a lush green field. The groom, on the left, is wearing a light grey suit and a patterned tie. The bride, on the right, is wearing a white lace wedding dress and holding a bouquet of flowers. They are both smiling and looking at each other. The background consists of tall grass and green bushes under a soft, overcast sky.

“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. THE VENUE IS BEAUTIFUL AND IT IS SUITABLE FOR ALL KINDS OF WEATHER - COME RAIN OR SHINE THE VENUE IS PERFECT FOR A DREAMY WEDDING.”

PAROMITA & MEHUL

KIM WILLIAMS PHOTOGRAPHY