

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

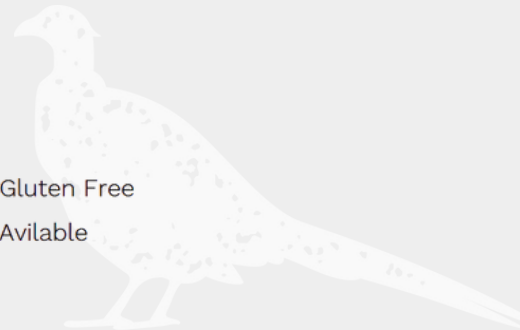
DESSERTS

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 wedding couple standing in a field of tall grass and bushes. The groom is on the left, wearing a light grey suit and a patterned tie, looking down at the bride. The bride is on the right, wearing a white lace wedding dress and holding a bouquet of flowers, looking up at the groom with a smile. The background is a soft-focus field of greenery and white flowers.

“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