

THE
FERRY HOUSE

ESTD



2000

Wedding Food



HEAD CHEF
James Pilcher

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.

An aerial photograph of a well-maintained kitchen garden. In the foreground and middle ground, there are several rectangular raised garden beds, each bordered by wooden planks. These beds are filled with various green leafy vegetables, likely lettuce or spinach, growing in neat rows. A gravel path winds through the garden, separating the different beds. In the background, a long, arched polytunnel covered in clear plastic sheeting extends across the frame. To the left of the polytunnel, there is a smaller structure with a green translucent roof. The garden is situated in a rural or semi-rural area, with a grassy field and some trees visible in the far background under bright, sunny conditions.

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 is shown in a romantic embrace, kissing in front of a large, multi-paned glass greenhouse. The bride is wearing a white, strapless wedding dress with a long train, and the groom is in a dark suit. 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

Breaded Whitebait ●

Lemon, Sweet Chilli Mayonnaise

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

● Vegetarian

● Vegan

● Vegan Available

● Gluten Free

● Dairy Free

● Dairy Free Available

● Gluten Free Available



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





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 ●●●●

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

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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 Beetroot ●●

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 Rilette

Rye Bread

Pheasant Breast

Poached Pear, Black Pudding, Blackcurrant

Roasted Tomato Soup ●●●●

Garden Basil Oil, Bread Roll

*PLEASE SEE YOUR PLANNING PORTAL FOR SURCHARGES

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

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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

Braised Beef Ragu ●

Dumplings, Pickled Mustard Seeds, Crispy Shallots

Mushroom Fricassee ●●●●

White Bean Cassoulet, 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, Pear

Roasted Plums ●●●●
Toasted Oats, Whipped Crème Fraiche

Apple Tart Tatin ●●●
Brandy Caramel, Pouring Cream

Carrot Cake ●
Whipped Maple Cream Cheese, Oat & Walnut

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



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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

Crudities 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 ●●●

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

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

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 pink and white flowers, smiling at the camera. 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 - Served with Salads

Margherita ● ● ● ●

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

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

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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

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

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

A photograph of a vast field of golden grain, likely wheat or barley, in the foreground. The field stretches to a flat horizon under a clear, deep blue sky. The lighting suggests a bright, sunny day, with the grain appearing vibrant and textured. The overall mood is serene and agricultural.

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 ● ● ● ●

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



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ADDED EXTRAS

Dessert Bar

Pick 3 Options - £4.50pp

Carrot cake with maple cream cheese ●

Chocolate brownie ● ● ● ●

Chocolate delicie with hazelnuts ●

Coffee Mousse ● ●

Eton Mess ● ● ● ●

Mini Macarons ● ●

Mini lemon meringue tarts

Garden fruit jelly pots with whipped cream ● ● ● ● ●

Fruit mousse with seasonal berries ● ● ● ● ●

Frangipane tartlet ● ● ●

Signature Brownie Wedding Cake ●

Three tiers, 100 portions - £280

Our signature cake offers 3 beautiful deconstructed brownie cakes covered in a cheesecake frosting, each cake with a different flavour (white chocolate, orange zest, and salted caramel).

Cheese Towers ● ●

Five tier - £350 / Eight tier - £550

Cheese 'Cake' Towers come in 5 tiers or 8 tiers. Served with homemade chutneys, home baked bread and accompanying fruits.

Brunch Platters ● ● ●

To serve up to 6 - £35

Choose from either bacon rolls, sausage rolls or sub rolls to be served with pastries and fresh fruit.

Late Night Bites ● ● ●

£5pp

Treat your wedding guests with late night bites. Freshly cooked bacon rolls served at 11:30pm.



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

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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 is filled with various plants, including tall stalks of grain in the background and a dense bed of orange flowers in the foreground. The structure of the greenhouse, with its metal frame and translucent panels, is visible in the background.

“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