FERRY HOUSE



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.

ANN ALL THE 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



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















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

Vegetarian

Vegan

Vegan Available

Gluten Free

Dairy Free

Dairy Free Available



STARTERS

CHOOSE 3 FROM THE STARTER
MENU, INCLUDING 1 VEGETARIAN
OPTION



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 • •

Min

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 Rillette

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

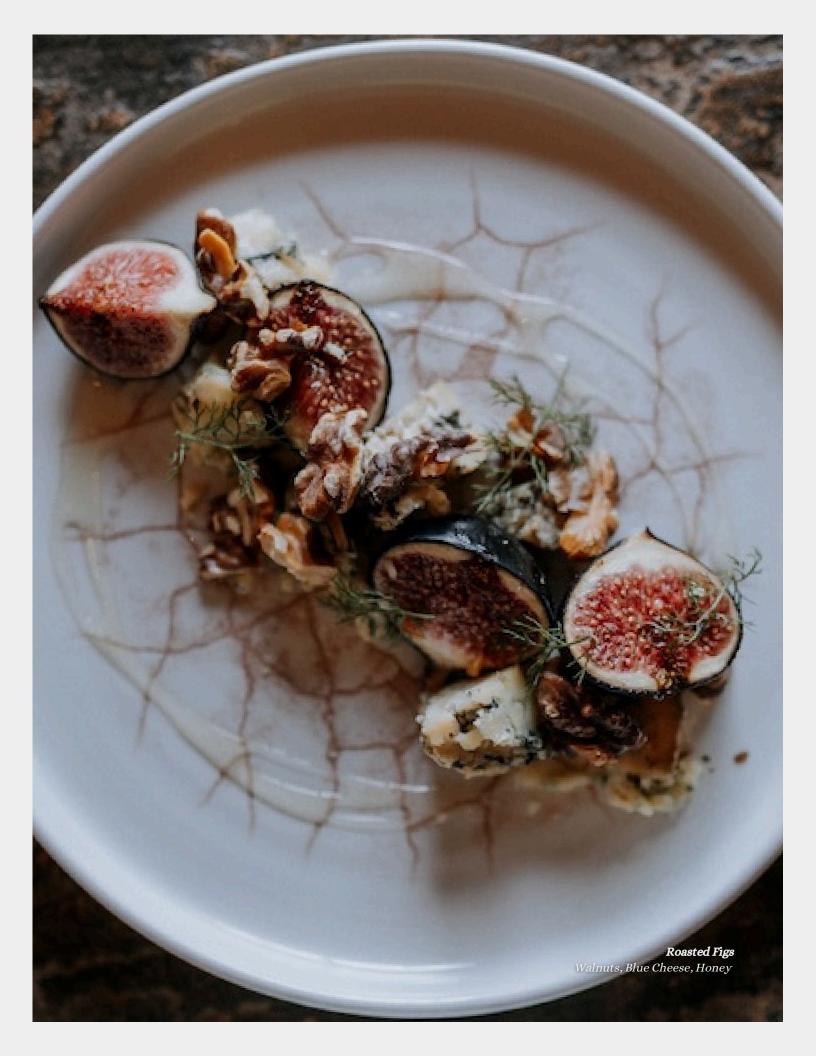
Vegan

Vegan Available

Gluten Free

Dairy Free

Dairy Free Available







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)

*PLEASE SEE YOUR PLANNING PORTAL FOR SURCHARGES

● Vegetarian
● Vegan

Vegan Available

Gluten Free

Dairy Free

Dairy Free Available









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

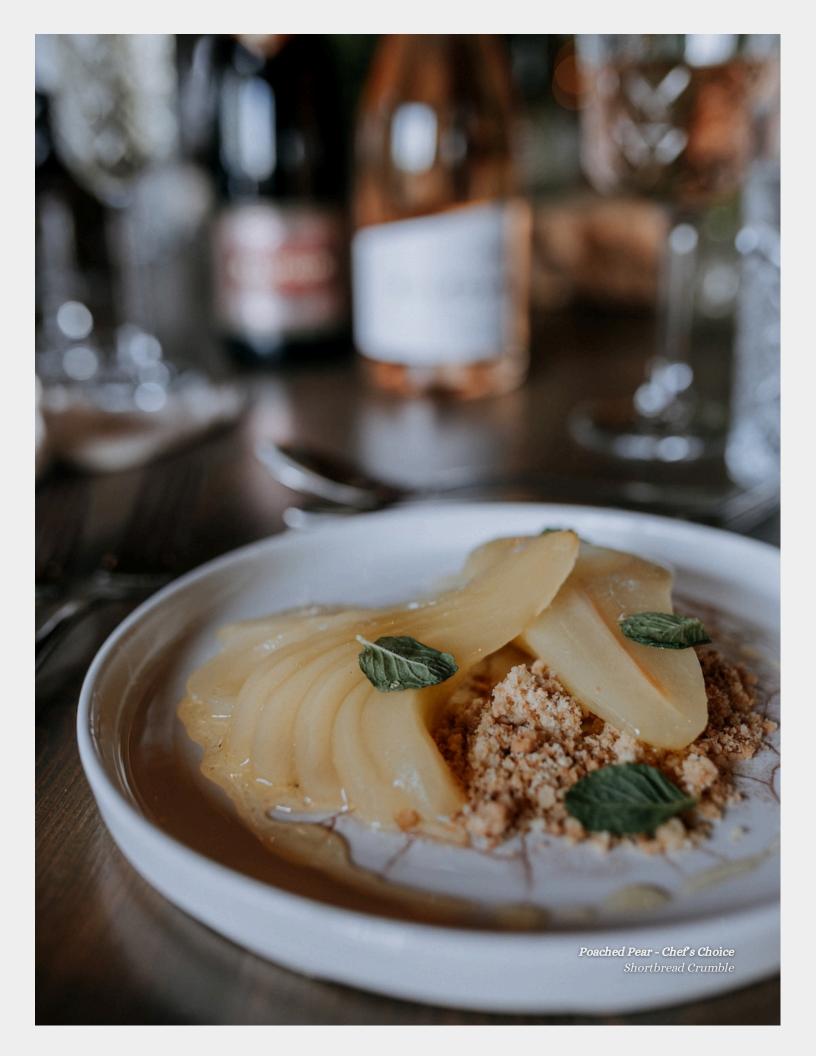
Dairy Free Available

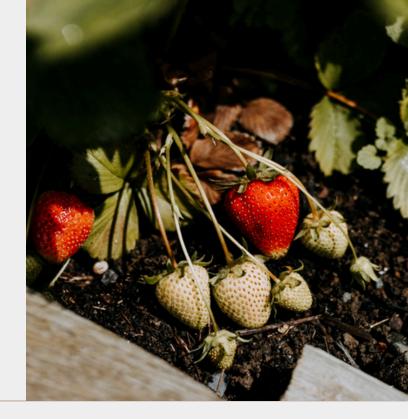












SHARERS

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





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

Output

Fajitas - Chicken, Pork or VegetableWraps, 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 BeefCaramelised 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 Avilable

EVENING FOOD

BBO.

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

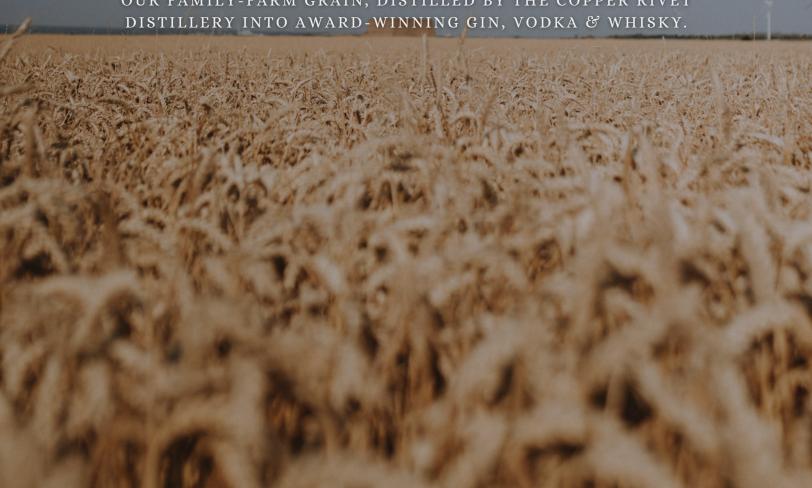
Roasted Sweet Potato Mash

Rapeseed Oil

Vegetarian Vegan Vegan Available Gluten Free Dairy Free Dairy Free Available Gluten Free Avilable



OUR FAMILY-FARM GRAIN, DISTILLED BY THE COPPER RIVET



KIDS' FOOD

1/2 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 • • • •





ADDED EXTRAS

Dessert Bar

Pick 3 Options - £4.50pp

Carrot cake with maple cream cheese

Chocolate brownie

Chocolate delice 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 • • •



Vegetarian

Dairy Free

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.

VeganVegan AvailableGluten FreeDairy Free AvailableGluten Free Avilable

