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.

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

“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 Avilable

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 Avilable

BACK TO 'YOUR WEDDING MENU'

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

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 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 ● Gluten Free Avilable

BACK TO 'YOUR WEDDING MENU'

Roasted Figs
Walnuts, Blue Cheese, Honey

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

Roasted Wild Duck Breast
Caramalised Hazelnuts , Remoulade

MAINS

CHOOSE 3 FROM THE MAIN MENU, INCLUDING 1 VEGETARIAN OPTION

ALTERNATIVELY, FOR A MORE RELAXED OPTION, CHOOSE TO HAVE A HOG ROAST FOR YOUR MAIN MEAL (AVAILABLE FOR MORE THAN 50 GUESTS).

Porchetta 🔵🔴
Mashed Potato, Cabbage, Pork Jus, Apple Puree, Crackling

Confit Duck Leg* 🔵🔴
Mashed Potato, Braised Red Cabbage, Pan Jus

Pork Chop 🔵
Mashed Potato, Cabbage, Wholegrain Mustard & Apple Sauce

Braised Beef Ragu 🟤
Dumplings, Pickled Mustard Seeds, Crispy Shallots

Mushroom Fricassee 🔵🔴⚪⚫
White Bean Cassoulet, Tarragon, Walnut Crumb

Pan-Fried Hake 🔵
New Potatoes, Braised Leek, Lardons, Fish Jus

Pork & Partridge Sausage 🔵🔴
Mashed Potato, Cabbage, Crispy Shallots, Onion Gravy

Rack of Hogget* 🔵
Mashed Potato, Roasted & Pickled Turnips, Mint & Onion Ash Sauce

Pan-Fried Salmon 🟢
New Potatoes, Garden Ratatouille, Pangritata

Roasted Hispi Cabbage - *Chef's Choice* 🔵🔴⚫🟤
New Potatoes, Crispy Shallots, Kelly's Goats Cheese, Garlic Aioli

Roasted Cauliflower 🔵🟤🟡⚫
Dal, Sweet Potato, Chickpea

Corn-Fed Chicken Supreme 🔵
Mashed Potato, Caramelised Onion Puree, Sweetcorn

Roasted Sweet Peppers 🔵🔴🟡⚫
New Potatoes, Fennel, Chilli Crunch

Gnocchi 🔴⚪
Roasted Broccolini, Capers, Tomatoes, Pangritata

Roasted Courgettes 🔵🔴🟡⚫
New Potatoes, Romanesco Sauce, Mint, Toasted Almonds

Roasted Bass 🔵🔴
Mashed Potato, Shell-On Mussels, Spinach Puree, Bisque

Roast Estate Beef 🟢🔴
Roast Potatoes, Carrot, Cabbage, Yorkshire, Swede Mash, Crispy Onions

Roast Chicken Supreme 🟢🔴
Roast Potatoes, Carrot, Cabbage, Yorkshire, Celeriac Puree, Gravy

Chestnut & Root Vegetable Tart Tatin 🟤🟡⚫
Roast Potatoes, Carrot, Cabbage, Swede Mash, Celeriac Puree

Estate Duck Wellington
Roast Potatoes, Cabbage, Game Jus (less than 70 guests)

Beetroot Wellington 🟤🟡⚫
New Potatoes, Vegetable Demi-Glace (less than 70 guests)

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⚫ Vegetarian 🟡 Vegan ⚪ Vegan Available 🔵 Gluten Free
🟤 Dairy Free 🔴 Dairy Free Available 🟢 Gluten Free Avilable

BACK TO 'YOUR WEDDING MENU'

Corn Fed Chicken Supreme
Caramalised 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

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BACK TO 'YOUR WEDDING MENU'

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 Avilable

BACK TO 'YOUR WEDDING MENU'

“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

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BACK TO 'YOUR WEDDING MENU'

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, Pizza 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

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BACK TO 'YOUR WEDDING MENU'

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

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BACK TO 'YOUR WEDDING MENU'

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 ● ● ●

Signature Brownie Wedding Cake

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 Avilable

BACK TO 'YOUR WEDDING MENU'

“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