

# Crown Barn Weddings Kent

## Platinum Menu Collection



Your Wedding Day deserves food that is as memorable as the celebration itself. Our culinary team focuses on fresh ingredients, thoughtful presentation and crowd-pleasing options that can be tailored to you.

### **Starter**

Smoked Salmon & Garlic Boursin Millie Feuilles

Confit Duck Terrine, cherry compote & Melba toast

Wild Mushroom Risotto with a Parmesan crisp

### **Mains**

Beef Wellington

Salmon Encroute

Vegan Wellington

All served with season vegetables & either smooth creamy mash or potato gratin

### **Desserts**

Passion fruit cheesecake, honeycomb ice cream & white chocolate sauce

Pistachio tiramisu and coffee ice cream

Bailey's Brûlée with lavender shortbread

## ***What our Head Chef Ash has to say;***

At The Crown Inn, we believe the best Wedding food starts close to home. Our menus are built around fresh, seasonal ingredients sourced from local farms, growers, and producers – bringing vibrant flavour and true countryside character to your celebration.

Whether its crisp spring vegetables, summer berries, or hearty autumn favourites, every dish reflects what's in season. From relaxed sharing boards to classic plated meals, our chefs let great local ingredients speak for themselves.

A Wedding at The Crown Barn Wedding, isn't just about a beautiful setting – it's about serving guests honest delicious, food rooted in the community. Fresh, simple and full of flavour; that's our promise for your special day.



## **Dietary Requirements & Allergies**

We kindly ask guests to inform us of any dietary requirements or food allergies in advance. While our caterers will do their best to accommodate allergies, intolerances, and special diets, we cannot guarantee an entirely allergen-free environment. Your comfort and enjoyment are important to us, so please let us know if you have any concerns.



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