

Example Menu

At the Alma, we know no wedding is one-size-fits all. Our wedding menus are tailored to our couples and are not always the traditional 3-course meal, however the following example menu is representative of the style of our kitchen and our head chef's passion for elevated dishes and seasonal produce.

Canapes

Wild Garlic Arancini

Bloody Mary shot, celery

Reuben Crispbread

pastrami, mustard seed, dill pickle

Smoked Salmon

cream cheese, oatcake, capers

Wedding Breakfast

Venison & Pistachio terrine

pickled cherries, cocoa nibs, black garlic puree

-or-

Char-grilled Purple Sprouts

burnt lemon puree, sunflower seeds, cold press rapeseed oil

Braised Lamb

Seaweed, capers, soft green herbs

-or-

Whole Baked Celariac

brown butter, hazelnuts

Both served with seasonal vegetables and heritage potato terrine

Toffee Apple Terrine

Chantilly cream, praline

Evening Buffet

Stone-baked pizza

Triple-cooked chips with selection of dips

Mini tartlets

Charcuterie

Sausage rolls

Large mixed salad (e.g. cous cous & pomegranate, tabbouleh)

Sriracha cauliflower bites