



JUNIPER
& CO.

WEDDINGS

SAMPLE MENUS

2024

OUR APPROACH

Everything we do is tailored to you, and our creative flair and passion for flavours & sustainability know no bounds.

When it comes to weddings, there really is no such thing as One Size Fits All, and we have experience in every shape, size and format of weddings. We can't get enough of love, and hope that you love these sample menus.

Remember, everything we do is tailored to you — this is just the beginning. Get in touch with us about your big day, and let's make magic!





WEDDING MENUS
ALICE & BENJAMIN

CANAPÉS

Carrot & Courgette Bhajis, Lime Pickle VE; GF
Cacio e Pepe Arancini, Truffle, Rocket V
Panisse, Peperonata & Salted Ricotta V; GF
Charred Leek, Romesco, Smoked Almond VE

FOR THE TABLE

House Sourdough, Zero Waste Herb Butter

STARTER

Burrata, Heirloom Tomatoes, Nasturtium Pistou,
Nectarine, Parmesan Crisp V

MAIN COURSE

Aubergine Steak, Warm Baba Ganoush, Chermoula,
Mixed Grain Pilaf, Almonds & Burnt Leeks VE

DESSERT

Burnt Basque Cheesecake, Pear Caramel,
Pedro Ximenez Poached Pear, Almond Nougatine



WEDDING MENUS

GEORGE & WILL

GRAZING TABLE

Nocellara Olives, Artichokes & Grilled Romano Peppers
Balsamic Grape Focaccia
Neal's Yard Cheeses Cobble Lane Cured Charcuterie

STARTER

Sea Bream Crudo, Tomato Dressing, Burnt Lemon & Wild Garlic

MAIN COURSE

8hr Pulled Persian Lamb, Whipped Feta, Pickles & Zhoug
V: Slow Roasted Pomegranate & Zataar Aubergine

TO SHARE

Soft Herb & Preserved Lemon Potatoes;
Wye Valley, Buttered Almonds, Coriander, Popped Capers

DESSERT

Giant Raspberry Meringue Pie, Sparklers
Espresso Martini Shooters

LATER

Lancashire Poacher & Kasundi Toasties



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THANK YOU

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