



*Ever
After*

**A DARTMOOR
WEDDING**

CONTEMPORARY WEDDINGS
AT LOWER GRENOFEN



edible flowers
FOOD MENU

Working in collaboration with our caterers Outside Inn Cuisine and edible flower farmer Jan Billington of Maddocks Farm Organics, we've come up with a range of suggestions to incorporate seasonal edible flowers into your wedding day food.

Many more flowers are edible than you might think. Vegetable flowers such as peas and beans and herb flowers including mustard, coriander, thyme and chives add flavour and colour when added to savoury dishes. Primroses, viola, roses, snapdragons, cornflowers, daisies and honeysuckle are familiar edibles — gladioli, tulips, dahlia and day lilies are not so well known.

We love the idea of adding commonly used flowers in unexpected ways. Nasturtiums have traditionally been used in salads but how about nasturtium pesto or nasturtium mayonnaise?



A flower salad for a main course. Pg 5.



captivating CANAPÉS

Create a surprise for the eyes as well as the taste buds with unusual tiny bites that set expectations for the main wedding breakfast.



Organic Devon goats cheese balls rolled in cut flower petals add a rainbow of colours or a pop of a single colour to brighten up your wedding canapés.

Tulip petals in your wedding colours can be used as edible canapé dishes for Spring weddings.

Canapés in the form of miniature Devon cream tea are popular with our couples. Strawberries with rose flavoured cream served in shot glasses and mini éclairs filled with honeysuckle cream will delight your guests and heighten expectations for more gourmet delights.

STYLISH *starters*

Keep up the flower and garden motif as guests sit down for the wedding breakfast.

Violas or primroses pressed into butters served, with marigold or fennel flower bread, are a quick and eye-catching way to add edible flowers to your wedding menu.

It's easy to add flower heads and petals to soups, as you can see with these young fennel flowers. Other choices include roasted tomato soup with basil flowers or chilled watercress soup with savoury radish flowers.



MOUThwatering MAINS

Flowers can form a striking part of your entrée dish. A fresh take on edible flowers comes with this whole allium flower served with hake for a main course dish.

Or how about slow cooked rib of Devon beef served with horseradish crust and giant red mustard flowers accompanied by wild herb flower mash?

Flower salads are beautiful to look at and will be a topic of conversation amongst your guests.





divine DESSERTS

Flowers and petals make an instant visual impact when you add them to food. Flavour is important and can be added in the form of flower-infused salts and sugars, adding a further dimension to your dish.



Primrose-flavoured cream is perfect for Spring weddings with rose-scented meringues and lavender-infused shortbreads bringing the taste of summer to your wedding menu. Rose is a classic accompaniment to chocolate, with a single rose petal on a mini chocolate pot hinting at the flavour to come.

Flower jellies are currently an on-trend dessert prepared using elderflower or even vodka for an extra kick.

Whole roses in colours to complement your wedding flowers are super stylish and make a big visual impact.



Marigold petals crushed into the sugar for the honeycomb, and orange flower water and Cointreau posset make a dreamy dessert.

We love to focus on locally produced, seasonal wedding food at Ever After and edible flowers are a great way to do that.

You'll be supporting local farming and wowing your guests at the same time. Talk to our chefs about how to add Jan's edible organic flowers to your wedding food and drink.



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Photography: Guy Harrop

All food supplied by Outside Inn Cuisine

All flowers supplied by Maddocks Farm Organics

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