

THE
HARTY ESTATE

ESTD



2000

Fusion Plates

At The Harty Estate, great food brings people together - and your wedding day is the perfect excuse to do just that.

The best ingredients start close to home: grown in our garden, raised on our family farm, or foraged from the wider estate. Our fusion plates follow that same plot-to-plate philosophy, with a twist. Whether it's a nod to your heritage or simply a love of bold, vibrant dishes, this menu is all about celebrating your day with food that feels personal.

STARTERS

Partridge Pakora ●●

Sesame & Tomato Achar

Seekh Kebab ●●

Raita, Green Chutney

Garden Vegetable Pakora ●●●●

Sesame & Tomato Achar

MAINS

Chicken Supreme Kosha ●●

Grilled Sweet Peppers

Rack of Lamb Bhuteko Ko Masu ●●

Chana Dal

Roasted Squash, Fried Kale ●●●●

SIDES

**Steamed New Potatoes with Mint & Coriander or Basmati Rice
Roasted Turmeric Cauliflower & Saag**

DESSERTS

Cardamon Kheer

Roasted Honey Cashews ●●

Passion Fruit Set Cream ●

Rose Sooji Halwa ●●

Pistachio, Golden Raisins

● Vegetarian ● Vegan ● Vegan Available ● Gluten Free
● Dairy Free ● Dairy Free Available ● Gluten Free Available



A photograph of a wedding couple standing in a field of tall grass and green bushes. The groom is on the left, wearing a light grey suit and a white shirt with a patterned tie. The bride is on the right, wearing a white, off-the-shoulder wedding dress and holding a bouquet of white and pink flowers. They are both smiling and looking at each other. The background is a soft-focus landscape of greenery under a bright sky.

“WE ARE VERY HAPPY
THAT WE CHOSE THE
HARTY ESTATE.”

“THEIR VALUES ALIGNED WITH OUR OWN - PARTICULARLY THE FOOD ETHOS, ORGANIC FARMING AND THAT MANY FOOD INGREDIENTS WERE SOURCED DIRECTLY FROM THEIR KITCHEN GARDEN. THE VENUE IS BEAUTIFUL AND IT IS SUITABLE FOR ALL KINDS OF WEATHER - COME RAIN OR SHINE THE VENUE IS PERFECT FOR A DREAMY WEDDING.”

PAROMITA & MEHUL

KIM WILLIAMS PHOTOGRAPHY