



## Wedding Menu Option 4

### On arrival

Reception Drink (supplied by you) and Canapés - Choose **Six** from the list below:

1. Handmade Gourmet Sausage Served With A Whole Grain Mustard Dip
2. Mini Pizza - Classic Tomato and Mozzarella Pizza Topped with Sliced Greek Olives (V)
3. Mini Quiche - Delicately Prepared Fresh Pastry Cases with a Variety of Fillings (V)
4. Dim Sum - A Selection of Fine Chinese Appetizers (V)
5. Wild Mushroom Bouchees - Puff Pastry Cases Packed with a Creamy Mushroom, Garlic and Thyme Filling (V)
6. Chicken Satay - Skewered Marinated Chicken Strips Served With a Peanut Dip
7. Indian Selection - A Selection of Mini Indian Snacks
8. Pate En Croute - Smooth Brussels Pate Piped onto Crusty Garlic Croutons
9. Spicy Thai Chicken Kebab - Mini Kebab of Marinated Chicken, Red and Green Peppers and Sweet Chili Dip
10. Smoked Salmon on Fresh Brown Bread - With Black Pepper and Fresh Lemon Wedges
11. Haloumi Kebabs - Griddled Chunks of Greek Haloumi Cheese Skewered with Caramelized Onions (V)
12. Grilled Fillet of Beef - Lightly Grilled Fillet of Beef Served with a Salsa Verde En Croute
13. Peking Duck Wraps - Roasted Duck in a Honey and Mustard Glaze Wrapped in Chinese Pancakes with Ginger
14. Mini Burger - 100% Beef Handmade Mini Burgers Served En Croute with Crispy Lettuce and a Tomato Salsa
15. Tiger Prawns - Whole Tiger Prawns On A Mange-Tout Wrapped Skewer Served With A Lemon Mayonnaise
16. Feta Skewers - Feta Cheese Marinated In Fennel And Toasted Sesame Seeds Served With Cucumber, Olive And Mint.
17. Roast Beef in Yorkshire Pudding - Mini Yorkshire Pudding Filled With Finest Beef Fillet And A Horseradish Dressing.
18. Mini Veggie Burger - Mini Sesame Topped Burger Buns with a Juicy Veggie Burger and Tomato Salsa (V)

### Starter

(Served at the Table)

Choose **One** from the list below:

1. Soup - Fresh Homemade Soup and a Crusty Bread Roll
2. Smoked Salmon - Finest Smoked Salmon Accompanied By Prawns & Avocado Served On a Bed of Curly Endive with a Mustard and Dill Dressing
3. Parma Ham - Served On A Warm New Potato & Walnut Salad And Apricot Dressing.
4. Salad Nicoise - Classic French Summer Salad Consisting Of Tuna, Olives, New Potatoes & Cherry Tomatoes with Homemade Vinaigrette.



## **Main Course**

(Served as a Buffet)

Choose **Two** from the list below:

1. Spit Roasted Pig Served with Apple Sauce Stuffing and Crispy Crackling
2. Spit Roasted Spring Lamb Seasoned With Rosemary Served With Mint and a Mustard and Dill Sauce
3. Whole Spit Roasted Turkey Served with Fresh Cranberries and Sage and Onion Stuffing
4. Local Free Range Spit Roasted Chicken Served with Chipolata Sausage, Stuffing and Homemade Onion Gravy
5. Spit Roasted Sirloin of Roast Beef Served with Horseradish Sauce, Yorkshire Puddings and Homemade Red Wine Gravy.
6. BBQ 100% Beef 6oz Handmade Burgers, Chefs Own Gourmet sausage.
7. Thai Chicken Kebabs and Meaty Marinated Spare Ribs.
8. Whole Roast Salmon
9. Plus Vegetarian Alternative

Served with Crusty Bread Rolls and Selection of Sauces

## **Select either Salad and Vegetables**

Choose **Three** from the list below:

1. Green Leaf
2. Tomato and Basil
3. Carrot and Orange with Sesame Dressing
4. Avocado and Cherry Tomato
5. Couscous
6. Mediterranean Pasta
7. Caesar
8. Coleslaw
9. Crispy Thai Salad

And

1. Seasonal Vegetables

## **Then Choose One Potato Option**

1. Jacket Wedges
2. New Potato Salad
3. Warm New Potatoes in Herb Butter
4. Jacket Potatoes
5. Roasted New Potatoes in Rosemary and Garlic



## Puddings

(Served at the table)

Choose **Two** from the list below:

1. Summer Pudding - Summer Berries Set in Their Own Juices and Enveloped by Soft White Bread
2. Vacherins of Strawberries and Passion Fruit Cream - A Collection of Strawberries with a Melee` of Passion Fruit and Mascarpone on a Fluffy Meringue Base
3. Profiteroles - Choux Pastry Buns Loaded with Whipped Cream and Smothered in Chocolate Sauce.
4. Chocolate Torte - Handmade Individual Dark and Delicious Chocolate Tortes, With a Light Crunchy Base
5. Sticky Toffee Pudding - Chef's Special Pudding with a Yummy Toffee Sauce
6. Lemon Tart - Butter Pastry Filled with Zesty Lemon Custard Garnished with Fresh Raspberries and a Fresh Fruit Coulis
7. Cheesecake - Handmade Individual Cheese Cakes, with a Light Delightful Creamy Cheese Filling Set on a Crunchy Biscuit Crumb Base
8. Fresh Fruit Salad - A Refreshing Dessert of Seasonal Fruit Smothered in Their Own Juices

All Served with Cream

## Followed By

(Served at the Table)

Wedding Cake (Provided by you) Served on a Plate Dressed with Ripe Berries, a Coulis of Summer Fruits and Fresh Cream

Tea, Coffee and Mints

## This Menu Includes:

1. Serving tables, all crockery and good quality disposable napkins.
2. A chef, catering assistant, front of house and waiting staff, to arrive on site approximately eight hours before your chosen serve time.
3. All dishes will be prepared fresh at your venue while your chosen meat is slowly roasting. (A pig will take between four and six hours to cook)
4. Dress all tables with real crockery and napkins. We are also happy to lay table arrangements, guest lists and wine/water
5. As the guests arrive canapés will be served by our experienced waiting staff. We are also happy to serve a reception drink (provided by you)
6. The starter will be served to the table once the guests are seated and relaxed
7. The main course will be served as a buffet; the chef will carve your meat while the waiting staff serve the various other dishes
8. The dessert and wedding cake will be dressed and served to the table. We are also happy to serve champagne (provided by you) for the toast
9. Tea, Coffee and Mints served to the table
10. All of our crockery and rubbish to be cleared away discretely and taken off site