

Wedding Menu

CANAPES

£4.00 each (minimum order 20 per canape)

Welsh Rarebit Tartlets

Thai Mango & Chilli Lime Shots

Roquefort & Peppered Pear Toasts

Sticky Rice & Avocado Sushi Rolls

Ham & Stem Ginger Thins

Rare Roast Rump Teriyaki & Sesame Ribbons

WEDDING BREAKFAST

Three Course Meal £30.00 per person

Two Course Meal £24.00 per person

(Minimum order 20 people)

Smoked Gressingham Duck Breast with Sour Cherry Glaze
Served in a light pancake & herb salad

Vegetable Medley Crumble
Dressed with baby herb salad

Prawn & Avocado & Micro Herb Tower
Served with melba toast

Roast Glazed Rib of Beef with Bourbon Jus
with rosemary hassleback potato & seasonal greens

Salmon & Herb Wellington with a Cool Watercress Sauce
with buttered new potatoes & seasonal greens

Pan Roasted Portobello Mushroom with Wild Mushroom
& Garlic Risotto with micro herb salad

Three Berry Cheesecake with Raspberry Dust

Baileys Crème Brûlée with Raspberry Shortcake

Chocolate Torte with Salted Caramel Cream

EVENING FINGER BUFFET CANAPES

£13 per person (minimum order 20)

Selection of Slider Sandwiches:

Roast Ham, Roast Beef, Smoked Salmon,
Goats Cheese & Sun blushed Tomato

Award Winning Pork Pies

Selection of Homemade Quiche

Vegetarian Topped Focaccia

Spiced Chicken Skewers

Mini Jacket Potato & Sour Cream

EVENING FOR BUFFET MENU

£20 per person (minimum order 20)

Whole Baked Honey Roast Ham

Sirloin of Beef

Whole Poached Salmon

Selection of Freshly Baked Bread Rolls

Honey Dressed Green Salad

Jewelled Pasta & Pesto Salad

Herb Roasted Potatoes

Traditional Focaccia

EVENING BUFFET DESSERTS

£3.75 per person (Minimum order 10 per dessert)

Chocolate Brownie & Salted Caramel Cream

Strawberry Tart with Lemon Creme

Profiteroles with Caramel Cointreau Cream

Coffee & Baileys Cheesecake