



Wedding Sample Menu Suggestions

Canapes

Pumpernickel with Smoked Trout, Beetroot and Celeriac Remoulade

Vermouth Scallops and Pea Puree Croutes

Smoked Duck Hoisin Crostini

Pastrami Hummus and Rocket Bites

Mini Thai Fishcakes

Potted Shrimp with whipped Cayenne Pepper Butter

Fig and Roquefort Parma Ham Rolls

BBQ Belly Pork with Apple Puree

Scotch Quail Eggs

Garlic Mushroom Crostini

Starters

Mini Camembert with a topping of Fig, Pistachio, Orange, Thyme and Honey,

Louisiana Crab Cakes and Red Pepper Mayonnaise

Ham Hock Terrine with Piccalilli

Smoked Duck Salad with Pomegranate and Mint

Minted Melon and Citrus Salad, dressed with Limoncello and Serrano Ham

Spiced Butternut Squash and Sweet Potato Soup

Red Onion, Asparagus, Pea and Mint Tart (Vegan)

Mozzarella and Soft Blue Cheese Terrine with Apple and Pear Relish

Salmon Rosti Fishcakes with Coriander Salsa

Antipasti

Main

Potato Crusted Salmon with Lemon and Caper Sauce
Seabass in Tarragon and Wild Mushroom Sauce
Roasted Chicken Breast with a Mango Glaze
Cherry Chicken with Roasted Pumpkin
Fillet of Beef with Wild Mushrooms and Madeira Wine Gravy
Pepper-crusted Fillet of Beef with Roasted Balsamic Onions and Thyme
Stuffed Tenderloin of Pork with Shrewsbury Sauce
Traditional Roast Pork with crackling and Apple Sauce
Moroccan Lamb Fillets and Harissa sauce and Jewelled Couscous
Roast Leg of Lamb with Rosemary infused Gravy and Mint jelly
Duck Breast with a Sour Cherry Sauce.

Vegetarian Options:

Roquefort Cheesecake with Roasted Vine Tomato
Moroccan Spiced Pie
Portobello Mushroom Wellingtons with a White Onion Sauce

Vegan Options:

Chickpea Tagine
Stuffed baked Courgettes with Cashews and Wild Rice

Desserts

Chocolate Truffle Torte
Hot Chocolate Brownie
Crème Brûlée with Fruit Compote and Shortbread Biscuit
Raspberry and Lemon Curd Roulade
Strawberry Ice Cream Meringue Cake
Chocolate Hazelnut Meringue Roulade
Vanilla Cream Terrine with Raspberry and Redcurrant Coulis
Lime Possets with Shortbread and Fresh Berries

Butterscotch Pudding with Whisky Sauce
Pear Frangipane Tart

Evening Reception Suggestions

Hog Roast with Apple Sauce and Stuffing
Local Cheese Board, Crackers and Fruit and Quince
Hot Fork Bowls - See Hot Fork Menu
Meat, Seafood and Vegetarian Paella
A Posh Ploughman's

Local Ice Cream Tubs
Bite Size Desserts

These are only a few examples of the dishes we can create. Our menus can be tailored to your exact requirements, so please get in touch!