**Wedding Menu Suggestions**

Selection of canapés on arrival

A little something for your guests with their drink’s reception

Mini Yorkies with braised brisket and red onion jam

Smoked salmon and cream cheese

Honey and mustard chipolata piques

Tomato, red onion and crumbled feta tartlets

Smoked salmon and mozzarella tostadas crudites

We offer our dishes in menu form and will advise on combinations to compliment your preferences. These serve as suggestions to assist with your personal tastes and are priced according to numbers. Please refer to following page for menu packages.

To Start

Melon and fruit cocktail with citrus sorbet and spun sugar crown (v)

Prawn and crayfish cocktail, Marie Rose sauce and brown toast sails

Leek and potato soup shredded spinach, crumbled feta and crispy croutons (v)

Garlic mushroom and tempura prawns with sweet chilli dipping sauce

Trio of seasonal appetisers including a shot of fresh homemade soup

Main Courses

Breast of chicken with melted mozzarella, crispy Parma ham, champ potatoes, tomato and tarragon sauce

“Bangers and Mash” rich red wine gravy and seasonal roasted vegetables

Lamb cutlets, herb and garlic crust, roasted vegetables and red wine sauce

Duo of beef; tender strips of sliced sirloin and slow braised brisket, Yorkshire pudding and roasted vegetables

Supreme of salmon with pesto crust, sweet potato mash and Mediterranean vegetable ratatouille

Slow braised Kinder lamb wrapped in cured ham, champ potatoes, French braised peas

Vegetarian, vegan, and dietary requirements will be discussed at the Wedding meeting.

Desserts

Warm Chocolate Brownie with vanilla ice cream and salted caramel sauce

Lemon posset, raspberry compote and vanilla biscuit

Fresh berry meringue, fruit coulis and French pastry cream

Cheese, biscuits, fruits and chutneys

Party Menu A

Melon and fresh fruit cocktail, citrus sorbet,

spun sugar crown

Breast of chicken with white wine and mushroom sauce,

Parmenter potatoes and mixed greens

Lemon posset with fruit compote and homemade biscuit

Party Menu B

Prawn and crayfish cocktail, Marie Rose sauce

and brown toast shards

Breast of chicken with melting mozzarella, crispy Parma ham,

champ potato and tomato and tarragon sauce

Fresh berry meringue, French pastry cream and fruit coulis

Party Menu C

Smoked salmon and cream cheese pate laced with fresh dill,

shards of melba toast and pickled cucumber

Grilled lamb cutlets, herb and garlic crust, roasted vegetables

and red wine sauce

Chocolate brownie, vanilla ice cream and salted caramel sauce

Party Menu D

Trio of seasonal appetisers

(Three tastes of the appropriate season)

Slow braised Kinder lamb wrapped in Parma ham,

champ potatoes and French braised peas

Lemon cheesecake topped with homemade lemon curd,

meringue shards and raspberry coulis

Party Food and Big Pan Presentations

The following are some of the amazing dishes we have already produced. These are a guide but feel free to ask should you have any other preferences.

Chicken and Chorizo Paella with Mediterranean vegetables. Artisan Breads.

Mexican Chilli. Corn tortilla chips, Cheese and Jalapenos

Thai Green Chicken Curry with Noodles

Buffets can also be arranged. Afternoon Tea or “Party” Style.