

Wedding Day Menu

100 guests for canapes and wedding breakfast
120 catering evening food

Canape Reception

Charred Sirloin, Sourdough, Pecorino

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Sockeye Salmon & Crème Fraiche

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Confit Tomato, Basil Pesto, Bruschetta

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Smoked Onion & Cream Cheese Tart

Wedding Breakfast

Slow Braised Heritage Tomato Soup, Black Pepper Crostini, Micro Basil

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Smoked Ham Hock Terrine, Carrot Ketchup, Sourdough Toast, Pickled Dill Cucumbers

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Caramelised Onion & Chestnut Tart, Torched Goats Cheese, Aged Modena Vinegar Glaze

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*Sautéed Fillet du Beef, Horseradish Pomme Mousseline, Beef Marrow Crumb, Charred
Tender stem, 2002 Barolo Jus*

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*Pan-fried Corn fed Chicken Supreme, Pomme Anna, Parma wrapped Fine Beans, Wild
Mushroom au Lait Jus*

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*Spice Roasted Cauliflower Steak, Southern Cous Cous, Smoked Rose Harissa Vinaigrette,
Masala Puree*

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*Single Origin Chocolate Ganache, White Chocolate Microwave Sponge, Caramel Puffed
Rice, Toasted Hazelnuts, Hazelnut Ice cream*

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Twice Baked Honey & Citrus Tart, Lime & Coconut Crème, Sweetened Citrus Compote

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Pan Roasted French Style Apple Tart Tatin, Madagascan Vanilla Cream

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*Heritage English Cheese Selection, Fruity Soda Bread Crackers, Apricot Chutney, Pickled
Celery, Compressed Apple*

(supplement charge £2.50 PP)

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Evening Reception

Lemongrass & Ginger Fish Skewers
Mini Korean Chicken Bao Buns
Smoked Ham & Mozzarella Croquettes
Tempura Prawns
Mac & Cheese Bites

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Selection of Cured & Cooked Meats
(Chutney, Pickles, Breads)
Heritage English Cheese Board
(Crackers, Celery, Grapes, Chutney)

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Mini Wraps

Chicken & Bacon
Tuna, Mayo, Cucumber
Roasted Veg & Hummus

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Belgium Chocolate Brownie
Cinnamon Sugar Doughnuts
Lemon Meringue Tarts