



**BOXED EVENTS**  
CREATIVE CATERING

# WEDDING MENU

## SUGGESTIONS

### CANAPÉ SELECTION

#### WARM SELECTION

##### MEAT

Croque Monsieur  
Chorizo, black olive tapanade, crostini  
Ham croquettes  
Mini Yorkshire, rare beef and horseradish  
Steak and bearnaise, mini rosti, rare beef  
Hoi sin crispy duck pancake  
Crispy pork belly, spiced apple puree  
Malaysian chicken skewers, roasted peanut sauce  
Lamb kofta, tomato, chilli coriander salsa  
Pulled pork sliders, apple, fennel slaw  
Beef burger sliders, pickles, tomato salsa  
Quail egg, black pudding scotch egg  
Sheppard's pie fritters

##### FISH

Thai prawn balls, chilli jam  
Thai fish cakes, pickled cucumber, chilli dip  
Salmon and dill fish cakes, tartar sauce  
Buckwheat blinis, smoked salmon, Avurga, creme fraiche  
"Fish and Chips" Tartar sauce  
Arnold Bennet tartlet

##### VEGETARIAN

Caramelised onion gorgere  
Falafel, hummus, pitta  
Parmesan arancini  
Wild mushroom and garlic Kiev  
Crispy parsnip, Romesco dressing

#### COLD SELECTION

##### MEAT

Ham hock, red onion chutney, croute  
Ceasar chicken, parmesan shortbread  
Carpaccio of beef, rocket, parmesan, truffle oil, croute  
Coronation chicken, mini popadom  
Serrano ham, pea puree, mint, spoon  
Chicken liver parfait, onion jam, toasted brioche

##### FISH

Sea bass ceviche, cucumber, pickled ginger  
Lemon grass prawn, som tom, rice cracker  
Salmon sushi roll, wasabi, soy  
Prawn cocktail, baby gem  
Creamed mackerel, horseradish, biscuit wafer  
Smoked fish tartare, caper, shallots, melba toast

##### VEGETARIAN

Aubergine roll mop, pickled shallots, dill creme fraiche  
Creamed goat's cheese, red pepper puree  
Coronation chickpea, mini popadom  
Bloody Mary shots, crisp celery  
Greek salad skewers  
"Faux Gras" en croute  
Tomato, buffalo mozzarella and basil bruschetta  
Chilled gazpachio with Jimernez vinegar

##### SWEET CANAPÉS

Mini doughnuts, salted caramel • Macarons  
Mini eclairs • Strawberry tarts, creme patisserie  
Lemon meringue tarts  
Lemon posset, berry compote  
Chocolate brownie squares, salted caramel



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### STARTERS

#### SOUP

Green pea, mint, creme fraiche  
Butternut squash, Thai spices, coconut milk  
Vine tomato, basil, pine nut drizzle  
Leek and potato with rosemary  
French onion, parmesan en crouete  
Cream of wild mushroom, tarragon creme fraiche  
Tom yam (chicken/prawn/vegetable)

#### FISH STARTERS

Cromer Crab, som tom salad  
Classic prawn cocktail, crevette  
Vodka, beetroot cured salmon, dill pickled cucumber, rye bread croutes  
Loch Durat Salmon en papillote, gathered sea vegetables, sauce béarnaise  
Cornish Scallops, aloo gobi, crispy bhaji, sambals

#### MEAT STARTERS

Hoi sin duck salad, spring onion, cucumber  
Smoked duck salad, hazelnut and orange  
Pork belly, 5 spiced apple, chilli, shallot caramel  
Chicken liver parfait, red onion marmalade, toasted brioche  
Jambon Persialle, sauce gribiche, warm baguette  
Ras El hanout lamb, hummus, molasses, prunes, flat bread

#### VEGETARIAN STARTERS

Aubergine Roll mops with creme fraiche dressing  
Steamed asparagus/ purple sprouting broccoli, poached egg, hollandaise sauce  
Crispy halloumi, pomegranate salad  
Breaded Capricorn goats cheese, grape and walnut salad, raspberry vinaigrette  
Smoked aubergine baba ganoush, feta, olives, pita bread

### MAINS

#### MEAT SELECTION

Chicken breast filled with wild mushroom mousse, fine beans, chantenay carrot, potato rosti, cafe au lait sauce  
Chicken breast filled with wild garlic mousse, peas and broad beans, light chicken jus  
Rolled rump of beef, bourguignon garnish, curly kale and dauphinoise potato  
Lamb two ways, Roasted rump, confit shoulder croquette, crushed peas, heritage carrot, rosemary pomme anna  
Roast lamb rump, summer greens, saute potato, salsa verde  
Sesame crusted duck breast, confit duck and spring onion wonton, pak choy, honey, soy reduction, crispy noodle  
Belly of pork, smashed butter beans and chorizo, cavolo nero, new season olive oil mash  
Game when in season  
Local pheasant, brussels, bacon, chestnuts, chantenay carrot, rosti potato (when in season)

#### FISH SELECTION

Sea bass, samphire or spinach, crushed new potatoes, tomato and spring onion salsa  
Steamed Plaice fillets, peas, broad beans, baby carrot, potato, cream veloute and shoots  
Smoked haddock, wilted spinach, creamed potato, poached egg, whole grain mustard sauce  
Blackened Salmon, pak choy, steamed rice, lime and coriander dressing  
Baked Cod, roasted tomato, courgette, olive oil mash, gromolata

#### VEGETARIAN SELECTION

Seasonal risotto - Pea, broad beans, mint - Three way butternut squash - Wild mushroom, truffle oil  
Twice baked cheese souffle, rocket, parmesan, balsamic glaze salad  
New season's garlic, saffron and tomato tartlet, crisp baby leaf salad  
Baked Aubergine, pesto crust, warm potato and spring onion salad  
Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, labnah, sorrel and flat breads  
Cannelloni, spinach and ricotta, parmesan cream, rocket



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### DESSERTS

Cambridge burnt cream, shortbread biscuit  
Lemon tart, mojito cream, fresh raspberries  
Eton mess, berries, crunchy meringue  
Warm chocolate brownie, hazelnut brittle, vanilla pod ice cream  
Seasonal cheese cake - *suggestion: Stem ginger and rhubarb compote - berry compote*  
Chocolate and hazelnut torte, chantilly cream (GF)  
Lemon posset, berry compote  
Sticky toffee pudding, caramel sauce, vanilla pod ice cream  
Peach melba, "Pinkster" boozy berries, freeze dried and fresh raspberries

(All of the above can be served individually, duo, trio or as a sharing board option)

### SHARING BOARD OPTIONS

Chocolate heaven – chocolate brownie, chocolate mousse, chocolate sauce, chocolate meringue swirls, cream  
Fairground attraction – doughnuts, toffee apples, candy floss, fudge, popping candy as a sharing board option)