

# WEDDING MENU

## SUGGESTIONS

### CANAPÉ SELECTION - £1.75 each

#### WARM SELECTION

##### MEAT

Croque Monsieur  
Chorizo, black olive tapenade, crostini  
Ham croquettes  
Mini Yorkshire, rare beef and horseradish  
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

##### FISH

Thai prawn balls, chilli jam  
Thai fish cakes, pickled cucumber, chilli dip  
Salmon and dill fish cakes, tartar sauce  
Smoked haddock croquettes  
"Fish and Chips" Tartar sauce

##### VEGETARIAN

Caramelised onion gorgere  
Falafel, hummus, pitta  
Broad bean and pea falafel, edamame hummus, croute  
Parmesan arancini  
Crispy parsnip, Romesco dressing  
Glazed goat's cheese, fig en croute

#### COLD SELECTION

##### MEAT

Ham hock, red onion chutney, croute  
Caesar 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  
Salmon sushi roll, wasabi, soy  
Tuna sashimi, toasted sesame, wasabi  
Creamed mackerel, horseradish, biscuit wafer  
Smoked fish tartare, caper, shallots, melba toast  
Buckwheat blinis, smoked salmon, Avurga,  
creme fraiche  
Hot smoked salmon, avocado mousse, fennel crisp

##### 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  
Beet hummus, dukkha, pita sticks

##### SWEET CANAPÉS

Mini doughnuts, salted caramel • Macaroons  
Strawberry tarts, creme patisserie  
Lemon meringue tarts - Rhubarb fool, ginger crunch  
Chocolate brownie squares, salted caramel

All prices are exclusive of VAT



# WEDDING MENU

**2 COURSE - £39.50 / 3 COURSE - £43.50**

Please find a collection of some of our more popular dishes. If you'd like something different, then our dedicated team of Chefs are more than happy to prepare dishes of your choice.

## 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 croute  
Cream of wild mushroom, tarragon creme fraiche

### FISH STARTERS

Devon crab and crayfish tian, avocado mousse, croute  
Classic prawn cocktail, crevette  
Vodka, beetroot cured salmon, dill pickled cucumber, rye bread croutes  
Hot smoked salmon, apple and fennel, horseradish crème fraiche  
Smoked haddock and boiled egg fish cake

### 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  
Ham hock terrine, sauce gribiche, warm baguette  
Confit corn fed chicken, ham and leek terrine, chicken crackling, tarragon emulsion, pea shoots  
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  
Spiced cauliflower wings, ranch dressing

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## 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 and spinach mousse, peas and broad beans, light chicken jus  
Long Horn rump of beef, bourguignon garnish, curly kale and dauphinoise potato  
Long Horn rolled rump of beef, tender stem broccoli, salsify and soft green peppercorn salsa verde  
Lamb two ways, Roasted rump, confit shoulder croquette, crushed peas, heritage carrot, rosemary pomme anna  
Roast lamb rump, seasonal greens, saute potato, salsa verde  
Sesame crusted duck breast, confit duck and spring onion wonton, pak choy, honey, soy reduction, crispy noodle  
Duck breast, morello cherry sauce, hispie cabbage, glazed carrots, truffle mash  
Confit pork, smashed butter beans and chorizo, cavolo nero, new season olive oil mash  
Local pheasant, brussels, bacon, chestnuts, chantenay carrot, rosti potato (when in season)

### FISH SELECTION

Sea bass, samphire,, crushed new potatoes, tomato and spring onion salsa  
Pan roasted salmon, tender stem broccoli, roasted baby potatoes, sorrel and pine nut pesto  
Baked hake, roasted baby tomato, chorizo, rocket, balsamic reduction  
Baked Cod, roasted tomato, courgette, olive oil mash, gremolata  
Swordfish steak mango and papaya salsa, Asian greens, crispy noodles

### VEGETARIAN SELECTION

Seasonal risotto - Pea, broad beans, mint - Three way butternut squash - Wild mushroom, truffle oil  
Twice baked cheese soufflé, rocket, parmesan, balsamic glaze salad  
New season's garlic, saffron and tomato tartlet, herb baby potatoes, crisp 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  
Butternut squash, kale and chestnut mushroom wellington, seasonal greens, creamed potatoes, gravy



**BOXED EVENTS**  
CREATIVE CATERING

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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 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 cream  
Peach melba, "Pinkster" boozy berries, freeze dried and fresh raspberries  
Chocolate fondant, whipped cream  
Treacle tart, Cornish clotted cream and raspberry puree  
Seasonal crumble with cream or custard  
Rhubarb fool with ginger crunch biscuit

(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)

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