



Wedding Menu

Each wedding is different, and each need is different. Below you will find the whole range of products available as part of our wedding service. These are meant to be a rough guide; if you have specific dishes you require, please speak to us to see if we can accommodate your needs. Please select those elements which are suitable for your day.

Reception

These canapes are perfect for welcoming guests when they arrive to your wedding reception venue.

Canape Menu			
<p>Please select one of the following three canape menus. Please note, individual canapes cannot be swapped between different menus.</p> <p>For other dietary requirements, such as vegan, gluten-free, dairy-free etc, please speak to us so that we can arrange dishes individually according to need. Please let us know of any major allergies within your party.</p> <p>If you require a sparkling wine (or fruit juice non-alcoholic version) selection to accompany these canapes please let us know.</p>			
<p>Country-style Canape Selection £10.50 per person (+£2.75 with a glass of Prosecco or fruit juice)</p>	<p>Vegetarian Canape Selection £8.50 per person (+£2.75 with a glass of Prosecco or fruit juice)</p>	<p>Parisian Canapes Selection £10.50 per person (+£2.75 with a glass of Prosecco or fruit juice)</p>	<p>Traditional Canapes Selection £11.50 per person (+£2.75 with a glass of Prosecco or fruit juice)</p>
<ul style="list-style-type: none"> • Cheese and ham on bread 	<ul style="list-style-type: none"> • Coriander-yuzu cream burgers, 	<ul style="list-style-type: none"> • A mixed tray of Coriander-yuzu cream burgers 	<ul style="list-style-type: none"> • Onion and smoked duck cakes

<ul style="list-style-type: none"> ● Serrano (Spanish cured ham) and basil cream on cereal bread, ● Smoked salmon and dill on malted bread, ● Smoked salmon on blinis. ● Pesto Filling on cereal bread, ● Smoked salmon on poppy seed blinis, ● Ham and garlic cream on malted bread, ● Mozzarella and tomato on malted bread 	<ul style="list-style-type: none"> ● Vegetable club sandwiches, ● Mascarpone & walnut onion cakes, ● Tomato financiers, ● Grilled pepper & pepper cream topped blinis, ● Mascarpone & sugar snap pea topped spinach cakes 	<ul style="list-style-type: none"> ● Tomato financiers ● Emmental shortbreads ● Carrot mousseline millefeuilles, ● Spinach cakes ● Comte cheese slices. 	<ul style="list-style-type: none"> ● Tomato financier cakes, ● Chicken topped Rye Breads, ● Anchovy, horseradish & lemon cream blinis, ● Crab & avocado mousse topped Nordic rye breads, ● Roquefort topped nut biscuits, ● Fois gras, honey and spiced biscuits, ● Crayfish and shellfish flavoured cream topped pepper cakes ● Smoked salmon and lemon creme topped blinis
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Wedding Breakfast (sit-down meal)

<p>Please select one of the set meals below.</p> <p>All main meals are accompanied with seasonal vegetables unless otherwise stated.</p>				
Option No.	Starter	Main	Desert	Price (per person)

1	Melon & Mango	Roast chicken leg quarter with fig and almonds.	French apple tarte.	£24.00
2	Spiced carrot soup	Chicken Imperial. <i>Chicken breasts fried in butter and braised in cream and sherry, with mushrooms and chopped onion.</i>	Sticky toffee pudding served with cream.	£25.50
3	Pea, mint, and spring onion soup with Parmesan biscuits.	Chicken in Port. <i>Boneless chicken breasts braised in port and served with mushrooms, onions, and a rich cream sauce</i>	Rosy Plum Crumble.	£26.50
4	Pate & Toast.	Beef Bourguignon. <i>Steak cubes stewed with bacon, shallots, mushrooms, garlic, brandy, and red wine.</i>	Tarte au citron-lemon.	£29.50
5	Smoked salmon with shaved vegetable salad.	Asparagus Steak Oscar, <i>Beef tenderloin steak topped with a fresh crabmeat, and a coating of bearnaise sauce.</i>	Pear and cardamom tarte.	£35.50
6	Apple & Carrot soup.	Lemon and thyme lamb cutlets accompanied with seasoned smashed potatoes and green salad	Fragrant Peach Tarte.	£38.00

Vegetarian & Other Dietary Requirements

Any of the starter options can be selected to cater for vegetarian guests (excluding no.4 and no.5). For the main course, vegetarian guests can enjoy a ***caramelised goats cheese tart***. All the desert options are suitable for vegetarians. For other dietary requirements, please speak to us for detailed information about our products.

For other dietary requirements, such as vegan, gluten-free, diary-free etc, please speak to us so that we can arrange dishes individually according to need. **Please let us know of any major allergies within your party.**

Evening Reception

Please find below our gourmet buffet selection for evening receptions. Some customers require hot food for their guests; if you have specific ideas in this area, please just let us know and we can cater for your needs.

A Sandwich Selection £6.95 per person The menu includes a selection of sandwiches on a mixture of malted and white bread & wraps. The fillings that are included are listed below.		
Meat	Vegetarian	Fish
<ul style="list-style-type: none"> ● Classic Roast Chicken & CHORIZO ● Chicken Waldorf salad ● Chicken with brie & roasted grapes ● Ham & Swiss Cheese CUBANOS ● Horseradish cream & roast beef 	<ul style="list-style-type: none"> ● Cheddar cheese & pickle ● Classic cheese with red onion & chive ● Hummus Carrot & Zesty greens ● Classic egg & cress ● Classic cucumber soft cheese black pepper with bistro leaf 	<ul style="list-style-type: none"> ● Avocado Prawn cocktail ● The ultimate Tuna mayo ● Smoked salmon & soft cheese with chives

AND

Desert Option The above sandwich selection is accompanied by:	
Chocolate brownie traybake cake Lemon drizzle traybake cake Carrot cake traybake cake	Fresh fruit platter

We can also provide optional additional platters to supplement your buffet option.

Additional Supplementary Platters	
An additional cheese board, including a selection of cheeses, grapes and crackers. £18.00	A selection of cured, smoked and cooked meats. £18.00

We can also provide additional drinks packages:

Additional Drinks Packages		
<p>Non-Alcoholic Priced individually depending on the size of your party.</p>	<p>Alcoholic Package £13.55 per person</p> <p>1 x flute of Prosecco, £2.75</p>	<p>Hot Drinks Package £1.70 per person, with disposable fully compostable cups. An additional £1.75 per person if you require crockery cups and saucers. This includes collection and washing up.</p>
<ul style="list-style-type: none"> ● Cans of coke £0.95 per can. ● Cartons of apple and orange juice £1.95 per 1ltr. ● Bottles of water £0.95 per small bottle. 	<p>Per person, we ensure everyone gets:</p> <ul style="list-style-type: none"> ● 2 x 125ml white wine, ● 2 x 125ml red wine, ● 1 x flute of Prosecco, ● 2 x beers, ● sparkling water, ● fruit cordials, ● elderflower, ● drinking water as required. 	<ul style="list-style-type: none"> ● Tea ● Coffee ● A mixture of fruit and herbal teas ● Milk ● Sugar ● Soft drinks ● Water <p>Please let us know whether you would want disposable cups or crockery. There would be an additional charge for crockery hire.</p>