

SAMPLE WEDDING MENU 1

CANAPÉS

CHORIZO CRISP WITH SEARED SCALLOPS AND SALSA VERDE
POLENTA MUFFINS WITH TIGER PRAWN AND LEMON MAYONNAISE
PARMESAN CUPS WITH GOAT'S CHEESE AND CHIVE MOUSSE
SEARED TUNA ON A TORTILLA WITH WASABI MAYONNAISE AND PICKLED GINGER
FILO CUPS WITH CRISPY CHINESE DUCK AND HOI-SIN
ROASTED ASPARAGUS SPEARS WITH AIOLI
*MINI YORKSHIRE PUDDINGS WITH LAMB AND FRESH MINT SAUCE
*THAI FISHACKES WITH CHILI DIP
*QUAIL EGG AND PANCETTA TART
*SERVED HOT

~OOO~

STARTER

CHICKEN AND LAMB MINI KEBABS SERVED WITH SALAD AND MIRZA GHASEMI, MEST-O-KHIAR AND
FLATBREAD

~OOO~

MAIN COURSE

FILLET OF BEEF WITH MARSALA SAUCE AND HORSERADISH CREAM
POTATO AND CELERAC DAUPHINOISE
ROASTED PEPPERS, RED ONION AND FENNEL
TENDERSTEM BROCCOLI

~OOO~

ASSIETTE OF DESSERTS

GINGER AND LYCHEE JELLY SHOT
RASPBERRY SHORTCAKE WITH MASCARPONE CREAM
TRIPLE CHOCOLATE BROWNIE
MINI CRÈME BRULÉE

~OOO~

NORTHUMBRIAN AND FRENCH CHEESE SERVED WITH ARTISAN BREADS & A PLATTER OF FRESH FRUIT
TEA & COFFEE

~OOO~

MINI SAUSAGE & BACON SANDWICHES

SAMPLE WEDDING MENU 2

CANAPÉS

*MINI BURGERS

*QUAIL EGG AND PANCETTA TART

TOASTED BRIOCHE WITH PORK AND PANCETTA TERRINE

GAZPACHO SHOT

PARMESAN CUPS WITH GOAT'S CHEESE AND CHIVE MOUSSE

ASPARAGUS SPEARS WRAPPED IN PARMA HAM WITH AIOLI

MINI CUCUMBER SANDWICHES

FILO CUPS WITH CRISPY CHINESE DUCK AND HOI-SIN

SEARED TUNA ON A TORTILLA WITH WASABI MAYONNAISE AND PICKLED GINGER

CHORIZO CRISP WITH SEARED SCALLOPS AND SALSA VERDE

*SERVED HOT

~OOO~

MAIN COURSE

CANNON OF LAMB WITH RED WINE & MEMBRILLO SAUCE SERVED ON A BED OF SPINACH & PAK CHOI

POTATO DAUPHINOISE

ROASTED PEPPERS, RED ONION

TENDERSTEM BROCCOLI

~OOO~

ASSIETTE OF DESSERTS

CHOCOLATE MOUSSE IN CAPPUCINO CUPS

RASPBERRY SHORTCAKE TOWER WITH MASCARPONE CREAM

AND ONE OF THE FOLLOWING:

STRAWBERRY, MANGO AND MINT SHOT

LEMON POSSET

CRÈME BRULÉE

~OOO~

TEA & COFFEE

SAMPLE WEDDING MENU 3

THREE COURSE LUNCH, EVENING BOWL FOOD & BREAKFAST

CANAPÉS

*THAI FISHACKES WITH CHILI DIP
*TEMPURA PRAWNS WITH CHILI SOY
*MINI YORKSHIRE PUDDINGS WITH LAMB AND FRESH MINT SAUCE
BLINIS WITH GRAVADLAX AND FRESH DILL SAUCE
FILO CUPS WITH CRISPY CHINESE DUCK AND HOI-SIN
POLENTA MUFFINS WITH TIGER PRAWN AND LEMON MAYONNAISE
SEARED TUNA WITH STRAWBERRY AND PESTO ON A TORTILLA CRACKER
DOLCELATTE MOUSSE ON A PARMESAN BISCUIT WITH SUNBLUSH TOMATO (V)
CROSTINI WITH SMOKED DUCK AND GOOSEBERRY CHUTNEY
CROSTINI WITH TAPENADE AND GOAT'S CHEESE (V)
SEARED SCALLOPS ON PARMESAN CRISPS WITH THAI SAUCE

~OOO~

STARTER

SALAD OF CUMBRIAN DRY CURED HAM, FIGS AND BUFFALO MOZZARELLA WITH A HONEY & LEMON DRESSING
ARTISAN BREADS

~OOO~

MAIN COURSE

FILLET OF NORTHUMBRIAN BEEF SERVED ON A LENTIL DHAL WITH HORSERADISH CREAM & BEEF JUS
JERSEY POTATOES IN PARSLEY BUTTER
ROASTED PEPPERS, FENNEL AND RED ONIONS
BAKED ASPARAGUS
[VEGETARIAN ALTERNATIVE: DATE AND AUBERGINE TAGINE]

~OOO~

DESSERT

CINNAMON FILO TOWERS WITH MASCARPONE CREAM, STRAWBERRIES & VANILLA ICE CREAM
TEA & COFFEE SERVED BUFFET STYLE WITH BOWLS OF DIPPED STRAWBERRIES

~OOO~

EVENING BOWL FOOD

SEARED TUNA NICOISE
JAPANESE DUCK SALAD
THAI SMOKED CHICKEN SALAD
*SAUSAGE AND MASH WITH ONION GRAVY
*BEEF RENDANG
*THAI VEGETABLE CURRY
*KING PRAWN RED CURRY
SERVED WITH:
MINI BURGERS
MINI HOT DOGS
MINI SMOKED SALMON BAGELS

~OOO~

BACON & SAUSAGE SANDWICHES WITH FRESH ORANGE JUICE SERVED AT 1AM

*SERVED HOT

SAMPLE WEDDING BUFFET MENU

CANAPÉS

*MINI YORKSHIRE PUDDINGS WITH BEEF AND HORSERADISH SAUCE
*TEMPURA PRAWNS WITH CHILI SOY
FILO CUPS WITH CRISPY CHINESE DUCK AND HOI-SIN
BLINIS WITH GRAVADLAX AND FRESH DILL SAUCE
SEARED SCALLOPS ON PARMESAN CRISPS
POLENTA MUFFINS WITH TIGER PRAWN AND LEMON MAYONNAISE
CROSTINI WITH FETA, ROCKET AND CARAMELISED ONION
PARMESAN BISCUITS WITH DOLCELATTE MOUSSE AND SUNBLUSH TOMATOES

~OOO~

STARTER

THAI FISHCAKES WITH GREEN PAPAYA SALAD AND SWEET CHILI SAUCE
[VEGETARIAN ALTERNATIVE: SPINACH ROULADE WITH ARBORIO]

~OOO~

MAIN COURSE

KING PRAWNS WITH AVOCADO SALSA TOPPED WITH A KING PRAWN FOUNTAIN
BALLOTINE OF SALMON WITH CREAM CHEESE AND CHIVE SAUCE
RARE FILLET OF NORTHUMBRIAN BEEF WITH HORSERADISH CREAM
JAPANESE CRISPY DUCK SALAD WITH ORANGE AND PICKLED GINGER
SPINACH ROULADE WITH ARBORIO
*JERSEY POTATOES
GREEK SALAD
ROASTED PEPPERS, FENNEL AND RED ONIONS ON A BED OF TABOULEH
GREEN BEANS WITH HAZELNUTS AND ORANGE
SALAD OF AUBERGINE, PINE NUTS AND POMEGRANATE SEEDS WITH SAFFRON YOGURT DRESSING
ARTISAN BREADS

~OOO~

DESSERT

ICE CREAM CROQUE-EN-BOUCHE BOMBE
*TART TATIN
ENGLISH RASPBERRY TRIFLE
SELECTION OF RED FRUITS
TEA & COFFEE

*SERVED HOT

SAMPLE VEGETARIAN COLD BUFFET

CANAPÉS

CROSTINI WITH SUNDRIED TOMATO TAPENADE & FETA
*MINI MUSHROOM FRITTATAS
*MINI BAGELS WITH WELSH RAREBIT
MINI FALAFELS WITH HUMMUS & CORIANDER
PARMESAN BISCUITS WITH DOLCELATTE MOUSSE & SUNBLUSH TOMATO
FILO CUPS WITH SMOKED AUBERGINE PATÉ
FRESH GUACAMOLE WITH CRUDITÉS & OLIVES

~OOO~

MAIN COURSE

FETA CHEESECAKE
AUBERGINE SLICES WITH PESTO & TOMATO TOPPED WITH PECORINO
CARAMELISED ONION & MUSHROOM TART WITH GRILLED GOAT'S CHEESE
ROASTED PEPPERS, ONIONS & FENNEL ON TABOULEH
SPINACH & ARBORIO ROULADE
GREEK SALAD
BEEF TOMATO & MOZZARELLA SALAD
RISONI & BROCCOLI SALAD WITH ROASTED GARLIC
THAI GREEN PAPAYA
RADICCHIO WITH FIGS AND GINGER VINAIGRETTE
*JERSEY NEW POTATOES
ARTISAN BREADS

~OOO~

ASSIETTE OF DESSERTS

HONEY & CINNAMON FILO TOWERS WITH MASCARPONE CREAM
CHOCOLATE MOUSSE IN CAPPUCCINO CUPS
BLOOD ORANGE SORBET CUP

~OOO~

SELECTION OF ENGLISH AND FRENCH CHEESES SERVED WITH FRESH FRUIT PLATTER

*SERVED HOT