

SAMPLE WEDDING MENUS

COLD CANAPÉS

Pulled paprika chicken on a toasted flatbread with roasted red pepper houmous

Skewered king prawns with coconut, mango and coriander cress

Bruschetta with tomato & basil pesto

HOT CANAPÉS

Mini steak and chips

Crab cakes with spring onion and heritage tomato preserve

Wild mushroom and truffle arancini, with lemon and smoked paprika aioli

3 COURSE DINNER

STARTERS

*Chargrilled asparagus, quails eggs, crispy pancetta,
and sun blushed tomatoes with a herb crème fraiche*

Gin cured salmon with beetroot and caperberries

Warm goats cheese on a pear and walnut salad with a citrus dressing

MAINS

*Pan roast beef fillet, on herbed potato cake
with braised baby carrots and charred onions*

*Corn fed chicken supreme on crushed new potatoes
with fresh garden peas, smoked pancetta and tarragon*

Pan fried sea bass with Shitake potato gnocchi, and burnt buttered samphire

Saffron potato cake with a wild mushroom ragu, poached egg and lemon oil

Pea and feta risotto with smoked paprika cream

Aubergine cannelloni with candied swede and a roast squash salad

DESSERTS

Passion fruit cheesecake, fresh grapefruit and rosewater honeycomb

Salted caramel chocolate torte, amaretto biscuit, raspberry puree and butterscotch ice-cream

Lemon meringue posset