

Sample Canapé Reception Selection

(£1.50/each)

- Pressed smoked salmon with wasabi mayonnaise (GF)
- Rare roast beef fillet with celeriac & horseradish remoulade crostini
- Aerated Goat's cheese mousse with red onion marmalade on a crostini (v)
- Garlic mushroom croustades (v)
- Seared, spiced duck breast with plum glaze (GF)
- Slow cooked pork belly, apple & beetroot (GF)
- Cherry tomato, pesto & mozzarella crostini (v)
- Ham hock & pickled cauliflower (GF)
- Chilled Gazpacho, served in a shot glass (v) (GF)
- Cherry tomato, pesto & mozzarella crostini (v)

Sample Wedding Breakfast Menu

Please choose one starter and one main course from your preferred menu & one dessert

£52.50/head

Starter

Duck liver parfait & red onion marmalade

OR

Smoked mackerel mousse with horseradish cream

OR

Roasted Tomato Soup with Basil Oil

OR

Sharing Platter of Antipasti

Main Course

Roasted chicken breast with white wine cream sauce

OR

Pork fillet wrapped in rosemary & smoked bacon with a cider jus

OR

Pave of salmon with herb buerre Blanc



£57.50/head

Starter

Beetroot & Goats Cheese Terrine with Balsamic Syrup and Rocket

OR

Ham hock terrine with sauce gribiche

OR

Salmon roulade with lemon dressing & pickled cucumber

OR

Sharing Platter of Antipasti

Main Course

Rump of lamb with a rosemary jus

OR

Confit duck leg with a thyme jus

OR

Grilled Cod Fillet & salsa verde

£62.50/head

Starter

Cream of Jerusalem artichoke Soup with White Truffle Oil and Sorrel

OR

Spiced duck breast a plum glaze

OR

Tian of Fresh Norfolk Crab with Avocado & Chive oil

OR

Sharing Platter of Antipasti

Main Course

Fillet of beef with shallot puree & red wine jus

OR

Pan Fried Halibut fillet, shellfish cream sauce, crispy leeks

OR

Cannon of lamb wellington with mushroom duxelle & red wine jus

***All main courses are served with a Panache of Seasonal Vegetables.
Please choose how you would like your potatoes served from the options below***

Fondant

Dauphinoise

Rosti

Bubble & Squeak

Herb Roasted New Potato



Desserts

Chocolate Brownie with Chocolate Sauce & Chantilly Cream
Chocolate Torte with Bailey's Cream
Summer Berry Pavlova, with Fruit Coulis
Lemon Tart with Raspberry Coulis
Lemon Curd & Ginger Cheesecake
Lemon Curd & Ginger Cheesecake
Strawberry & White Chocolate Cheesecake with Fruit Coulis
Crème Brulée
Fresh Raspberry Bavaois

Tea & Coffee

£2.50 per head served to the table

Vegetarian Options

Butternut Squash, Sundried Tomato, Sage & Parmesan Risotto
Roasted Portobello Mushroom with Roasted Peppers, Red Onion & Mozzarella
Spinach & Ricotta Filo Parcels
Celery, Stilton & Walnut Filo Strudel with Tomato Coulis

Evening Function Suggestions

Chicken & Tzatziki Wraps £5/head
Sausage or Bacon Baps £4/head
Buffets from £12.50/head
Portobello Mushroom & Halloumi Bap £4/head

Hog Roast
Minimum of 100 guests

With white baps, apple sauce and crackling
(£8.50/head)



Bowl Food Selection

(From £20.00/Head)
(Please select four options)

Hot Options

Grilled Cumberland sausages with creamed potato, apple sauce & onion jus
Steak & Ale pie with grain mustard jus
Slow roasted lamb shoulder with Moroccan cous cous & chermoula
Chicken breast wrapped in smoked bacon with a celeriac purée
Sticky braised beef with parsnip mash

Seared Tuna Nicoise Salad
Fish & Chips with Tartar Sauce
Smoked haddock, salmon & prawn fish pie

Vegetarian Options

Wild mushroom & leek pie with puff pastry lids
Macaroni cheese with white truffle oil & wild rocket
Beetroot & spinach risotto with Goats cheese & pea shoots

Cold Options

Dressed crab celeriac remoulade, mustard, cress & Melba toast
Beetroot cured salmon, pickled beetroot & horseradish crème fraiche
Marinated cray fish with wild rocket, crispy caper & parmesan salad
Feta broad bean and pea salad with rosemary vinaigrette



Additional Hire Items

Table Linen Gift Tables, Registrar Table, Reception Drinks Table	£15.00 per cloth
Cake Knife	£5.00
Glassware Hire	£0.50p per glass

Please advise us of any guests with allergens or special dietary requirements prior to your event.

All costs include the price of Professional Chef, Uniformed Waiting Staff Cutlery crockery and Linen

Vat @ 20% is included in the prices quoted

