



## Sample Wedding/Sit Down Meal Menus

\*Please ask for our Separate Wedding Brochure for More Info, Menu Examples & Example Quote\*

*Please Note: This is just a small selection of choices available*

*everything is Bespoke to your Requirements*

*We can change any elements no problem Just ask*

### Starter Examples

#### **Tomato & Basil Soup**

Finished with Cream & Pesto Croutons

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#### **Cream of Spicy Parsnip Soup**

Finished with Fresh Parsley & Cream

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#### **Beetroot Soup**

Finished with Chopped Chive & Crème Fraiche

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**We Freshly Make Our Soups**

**Please ask for your Favourite**

**Caramelised Red Onion Tart Gratinated with Goats Cheese**  
& Served with a Salad & Fresh Herb Garnish

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**Crayfish & Papaya Cocktail on a Bed of Lettuce**  
Tomato, Cucumber & Garlic Croutons with a Tomato  
& Mayonnaise Dressing

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**Vegetable Terrine**  
Served on a Bed of Mixed Leaves & Sweet Balsamic Dressing

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**Our Own Recipe Chicken & Duck Liver Pate**  
Served with a Toasts, Salad Garnish & Caramelised Onion Chutney

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**Italian Plum Tomato Compote, Red Onion Marmalade**  
Served in a Pastry Tartlet Topped with Shaved Parmesan Cheese  
& Finished with Fresh Tomato & Basil Couli

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**The Classic Prawn Cocktail**  
Served on a Bed of Iceberg Lettuce, Diced Tomato & Cucumber  
Finished with Marie Rose Sauce

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**Trio of Beetroot, Crumbled Goats Cheese & Croutons**  
Served on a Bed of Mixed Leaves & Sweet Balsamic Dressing

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**Sliced Chicken Breast Served On a Bed of Mixed Leaves,**  
Cherry Tomatoes, Croutons, Crispy Bacon & Shaved Parmesan Cheese

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**Buffalo Mozzarella, Sliced Plum Tomato and a Fan of Avocado**

Served with a Balsamic Dressed Salad Garnish

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**A Selection of Diced Melon Served with Exotic Fruits**

And Fresh Raspberry Couli

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**Rocket Salad with Grilled Artichoke, Marinated Olives,**

Sun Blushed Tomatoes, Diced Feta Cheese and  
Finished with an Olive Oil Dressing

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**A Selection of Italian Meats**

Served with a Salad Garnish, Balsamic Vinegar & Marinated Olives

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**Smoked Salmon**

Served with Mixed Salad Leaves Garnished with Cucumber,  
Cherry Tomatoes & Horseradish Cream Cheese

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**Homemade Chinese Duck Spring Roll**

Slow Roasted Duck with Soy, Honey, Five Spice & Spring Onion  
Rolled in Chinese Pastry & Served with Leaf Garnish & Sweet Chilli

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**Anti Pasti Platters**

Served to the Table for Guests to Help Themselves

## Main Course Examples

### **Corn Fed Chicken Breast**

Braised with Caramelised Shallots, Button Mushrooms & Mixed Fresh Herbs  
Served with a Red Wine Jus

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### **Breast of Chicken Wellingtons**

With a Mushroom & Mixed Herb Farce wrapped  
in a Lattice of Puff Pastry Served with a Red Wine Jus

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### **Char Grilled Chicken Breast**

Served with Red Peppers, Onions and Cream Sauce

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### **Lamb Shanks**

Braised in Red Wine Root Vegetables  
& served with Creamed Mashed Potato

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### **Roasted Sirloin of Beef**

Served with Yorkshire Pudding & Beef Jus  
Accompanied with Fresh Horseradish Sauce

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### **Roasted Leg of Lamb**

Served with Redcurrant Gravy  
Accompanied with Fresh Mint Sauce

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### **Roasted Free Range Chicken**

Served with Fresh Chicken Gravy  
Accompanied with Sage & Onion Stuffing

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**Slow Roasted Shoulder of Lamb**

Shredded & Served with Rosemary, Garlic & Minted Gravy

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**Slow Roasted Belly of Pork**

Served with Crushed Celeriac & Grain Mustard  
& served with a Calvados Cream Sauce

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**5 Hour Rolled Beef Flank**

Slow Cooked Rolled Beef in Red Wine & served with Roasted Root  
Vegetables

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**Individual Beef Wellingtons**

Fillet Steak, topped with Mushroom Pate & Wrapped with a Lattice of Puff  
Pastry

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**Homemade Individual Shortcrust Pastry Pies**

(Steak & Stilton, Chicken & Chestnut, Pork, Plum & Celery, Vegetarian)  
Please ask for more flavours

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**Slow Roasted Duck**

Served with a Rich Oriental Spiced Plum Sauce

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**Our Own Homemade Pork Sausages by David Harrison Butchers**

Served on a Bed of Mashed Potato  
and Caramelised Onion Gravy

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**Roast Rack of Lamb**

With a Rosemary & Mint Crust Served with a Redcurrant Jus

**Roasted Pork Tenderloin Steak**

Served with a Calvados Cream Sauce

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**Fillet of Salmon**

Poached in White Wine & Served with a Prawn & Dill Cream Sauce

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**Fillet of Mullet Or Bass**

Baked & Served with a Fresh Tomato Salsa

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**Baked Coley Fillet**

Simmered with Spring Onions, Red Chilli, Coconut Milk  
& Finished with Fresh Coriander

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**Traditional Pie, Mash & Liquor**

Made ourselves using a Traditional Recipe

All the above Menu's Served with Seasonal Vegetables & New Potatoes  
unless otherwise stated

## Vegetarian Option

### **Roasted Sweet Pepper**

Filled with Char Grilled Vegetables & Fresh Herb Cous Cous  
Served with a Black Olive & Tomato Sauce

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### **Forest Mushroom and Asparagus Risotto**

Finished with Fresh Basil, Sun dried Tomato & Parmesan Cheese

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### **Julienne of Pepper, Courgette, Carrot, Leek, Onion & Smoked Cheese Strudel**

Served wWith a Spicy Red Pepper Sauce

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### **Leek, Onion & Forest Mushrooms Cooked in Vintage Cheddar, White Wine & Cream Sauce**

Served in a Puff Pastry Case

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### **Homemade Shortcrust Pastry Vegetarian Pie**

Peppers, Vegetables, Lentils, Beans, Cooked in a Tomato & Herb Sauce

## Dessert Examples

### **Mini Trio Dessert**

Dark Chocolate Torte, Strawberry Pavlova, Milk Chocolate Choux Bun  
(Many other combinations available)

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### **Dark Chocolate Torte**

Served with Fresh Crème Anglais

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### **Summer Pimms Jelly**

Diced Strawberry, Apple & Fresh Mint set in Pimms Jelly

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### **Vanilla Crème Brulee, Fresh Fruit Garnish & Sweet Biscuits**

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### **Individual Panna Cotta**

Flavoured with Liquor & Served with Fresh Raspberry Compote

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### **Choux Bun Dipped in White Chocolate & Filled with**

Fresh Strawberries & Strawberry Cream Mousse

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### **Red Berry Charlotte**

Light Vanilla Mousse Encased in Sponge & Served with a Red  
Berry Compote

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### **Tart Tatin**

Served with a Butterscotch Sauce & Fresh Whipped Cream



**Chocolate Profiteroles**

Served with A Rich Chocolate Sauce

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**Individual Chocolate & Cherry Trifle**

Flavoured with Cherry Liquor

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**Individual Lemon Meringue Pie**

Served with Raspberry Couli & Fresh Strawberry Garnish

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**Individual Strawberry Cheesecake**

Served with Fresh Strawberries, Strawberry Couli And Double Cream

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**Sweet Pastry Case Filled with Fresh Fruits & Whipped Cream**

Served with A Summer Fruit Couli

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**Treacle Tart**

Served with Custard

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**Fresh Fruit Salad**

Served with Double Cream

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**Steamed Puddings**

of your choice

**[Please see our main website regarding Allergen Information](#)**