



Sample Wedding Menus

Sit Down Menu

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

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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Caramelised Red Onion Tart Gratinated with Goats Cheese

& Served with a Salad & Fresh Herb Garnish

~

Crayfish & Papaya Cocktail on a Bed of Lettuce

Tomato, Cucumber & Garlic Croutons with a Tomato
& Mayonnaise Dressing

~

Vegetable Terrine

Served on a Bed of Mixed Leaves & Sweet Balsamic Dressing

~

Our Own Recipe Chicken & Duck Liver Pate

Served with a 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

~

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

~

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 Belly of Pork

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

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Rolled Beef Flank

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

~

Individual Beef Wellingtons

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

~

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

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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

~

Baked Coley Fillet

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

~

Traditional Pie, Mash & Liquor

Made ourselves using a Traditional 150 Year Old 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

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

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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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Mini Trio Dessert

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

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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](#)