

**Wedding Menu Pack**  
**2023/24**

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## Canapé Menu

### Cold

Quail eggs rolled in chili or fresh herbs  
Chicken liver parfait on crostini with red onion chutney  
Mini duck pancakes with plum sauce  
Mini Yorkshire puddings with beef & horseradish cream  
Croustades filled with crab, ginger & lime in a light mayonnaise  
Blinis with smoked salmon & sour cream  
Tiger prawns with avocado on crispy tortilla  
Prawn cocktail in crisp pastry shells  
Cucumber cups with smoked trout pate & dill  
Blinis topped smoked mackerel, beetroot & horseradish cream  
Mini Parmesan shortbread topped with soft goats' cheese & roast cherry tomato – V  
Tuna tartare with chili, lime & coriander served on spoons  
Olive bread crostini, red pepper & humus tapenade – V  
Crostini topped with white bean & black olive pate, with sundried tomatoes VEGAN  
Herby falafel balls with humus dip VEGAN  
Soup shot of chilled Gazpacho or Vichyssoise - VEGAN

### Hot

Deep fried butterflied prawns with a lemon mayonnaise dip  
Seared scallops on spoons with pea puree & Parma ham crisp  
Lamb koftas with mint yogurt dip  
Fish & chips in a mini cone  
Honey & mustard glazed cocktail sausages  
Pork & black pudding patties with pear mayonnaise  
Chicken Satay with peanut dip  
Thai crab cakes with a sweet chili dip  
Salmon & dill fishcakes with tartar mayonnaise  
Deep fried arancini with tomato & garlic chutney – V  
Caramelized onion & feta tartlets – V  
Vegetable or Duck spring rolls with sweet chili dip – V  
Soup shot of butternut squash or tomato & basil – VEGAN  
Courgette fritters with lemon mayo VEGAN

## Bowl Food Menu

A great way of serving your guests something a little more than canapés or do a mix of both!

**Bowl food is small dishes of delicious food**

### **Meat**

1. Lamb & apricot tagine with jewelled cous cous
2. Beouf Bourguignon with Dauphinoise potatoes
3. Beef stroganoff with sour cream and mash
4. Beef chilli with tacos & sour cream
5. Green or red Thai chicken curry with jasmine rice
6. Chicken korma with poppadum' s & rice
7. Lamb kofta with cous cous and tzatziki
8. Bangers and mash with red onion gravy
9. Chicken & chorizo pilaf
10. Lamb Biryani with raita
11. Pork and noodle stir fry with chilli and garlic



### **Fish**

1. Poached salmon with new potatoes & watercress mayonnaise
2. Fish & chips with mushy peas
3. Fish pie with a sweet potato mash
4. Prawn curry with rice

**Top left:** Poached salmon with new potatoes & watercress mayonnaise. **Bottom:** Vegetable tagine with jewelled cous cous.

### **Vegetarian**

1. Aubergine, chickpea and tomato curry with pilaf rice
2. Sweet potato risotto with a sage butter
3. Vegetable tagine with jewelled cous cous
4. Fusilli pasta with wild mushroom cream sauce & Parmesan

**A selection of sweet dishes available upon request**

**Please select your bowls and I will then price for you.**

**Recommendation:** 4 bowls for a light bite and 6 bowls for a more substantial meal.

## Wedding Breakfast Menu

### Starters

1. Seasonal soup – ask for examples
2. Salad of honey roasted pears, Dolcelatte & pecans - **V**
3. Tartlet of goat' s cheese & roasted cherry tomato with herb leaf salad - **V**
4. Crispy Parma ham with mozzarella & warm tomato dressing
5. Vine tomato & Buffalo mozzarella salad with basil oil & rocket – **V**
6. Tian of Cornish crab with tomato & avocado with a dill dressing
7. Classic prawn & crayfish cocktail with cucumber & dill
8. Smoked trout fillet with horseradish cream & curly endive
9. Smoked salmon with beetroot salad and crème fraiche
10. Warm goats cheese salad with roasted vegetable and basil pesto - **V**
11. Chicken liver parfait with soda bread and cornichons
12. Fricassee of wild mushrooms on toasted brioche with a tarragon cream - **V**
13. Roast vegetable terrine with spiced chutney & soda bread - **V**
14. Ham Hock terrine with apple chutney
15. Sharing Antipasti or Mezze platters – examples could include homemade humus, cured meats, Buffalo mozzarella, marinated vegetables, falafels.

**Served with artisan breads and butter**

### Main Course

1. Rump of lamb with Salsa Verde, roast cherry tomatoes & sauté potatoes
2. Roast fillet of lamb with fondant potato on a broad bean & pea puree
3. Herb crusted rack of lamb with Dauphinoise & ratatouille
4. Lamb shanks with cannellini beans & tomato stew, with creamy mash
5. Pork tenderloin on parsnip mash with caramelized apples
6. Roast sirloin of beef with Yorkshire puddings, balsamic onions & rich red wine jus
7. Braised blade of beef with fondant potato & roasted tomatoes, red wine jus
8. Beef fillet with wilted spinach, roasted vine tomatoes & a mustard cream sauce
9. Roasted Gressingham Duck breast with cherries & thyme on wilted Savoy cabbage
10. Roasted Gressingham duck on green beans with crushed potatoes & a passion fruit sauce

11. Confit of duck leg with flageolet ragout & celeriac mash
12. Roast breast of Guinea fowl with apple, cider cream sauce
13. Breast of chicken stuffed with goat's cheese wrapped in Parma ham with a tomato & thyme sauce
14. Chicken supreme with tarragon velouté & roast skin on potatoes
15. Breast of chicken on Puy lentils with a wild mushroom sauce
16. Roasted salmon fillet with wilted spinach, new potatoes & aioli
17. Fillet of cod wrapped in Parma ham with asparagus & vine tomatoes
18. Roast sea bass served with crushed new potatoes with a sauce Vierge
19. Haddock wrapped with spinach with a crème fraiche, chive & butter sauce
20. Wild mushroom lasagna – **V**
21. Roast butternut squash, spinach & ricotta strudel with Salsa Verde – **V**
22. Aubergine roasted with harissa, served with yogurt sauce & pomegranate - **VE**

**Served with seasonal vegetables & potatoes**

**Feasting dishes for main course – three or four dishes per table works well**

1. Slow roasted lamb leg with caramelized fennel & cumin sweet potatoes
2. Jerk chicken, with red onion, orange, coriander salad, with rice
3. Parma ham wrapped chicken breast served with a tomato sauce, with chargrilled courgettes, peppers & new potatoes
4. Filo tart of feta & spinach served with Greek salad - **V**
5. Lamb & apricot Tagine with jeweled cous cous
6. Beouf Bourguignonne served with dauphinoise potatoes
7. Carved platters of meat – sirloin beef, lamb leg, slow roasted pork served with vegetables & roasted potatoes.

This just an example of things I can do but I have lots of other ideas and combinations.

## Dessert

1. Chocolate brownie with Winston's Cotswold ice cream and warm chocolate sauce
2. Salted chocolate cheesecake with Cornish clotted cream
3. Chocolate mousse cake with raspberries & crème fraiche
4. Profiteroles filled with cream with chocolate & caramel topping
5. Rhubarb crème brulee with a shortbread biscuit
6. Baked vanilla cheesecake with a strawberry compote
7. Sticky toffee pudding with toffee sauce & Winston's vanilla ice cream
8. Pear & raspberry crumble with Cornish clotted cream
9. Poached spiced pears with Winston's Cotswold vanilla ice cream
10. Eton Mess – crush meringue, cream, strawberries & fruit coulis
11. Shortbread stack with mixed berries and fruit coulis
12. A selection of Jolly Nice ice cream – in a brandy snap basket with fruit -choose three from the following (min of 8 pax) **Flavours include:** Madagascan Vanilla, Salted caramel, chocolate, rhubarb crumble, plum & star anise, gooseberry & elderflower – these are just a sample of the selection that Jolly Nice produce
13. Local Gloucestershire cheeseboard with biscuits, grapes & homemade chutney

**Coffee, tea, fresh mint tea & chocolates**



## Fork Buffet Menu

### Cold Dishes

- Spinach roulade filled with prawns & smoked salmon
- Fish platter – includes smoked trout fillet, smoked salmon, potted shrimps, prawns served with samphire & lemon mayonnaise
- Fillet of salmon with watercress mayonnaise or avocado & crème fraiche cream
- Chicken with mango & cashew nuts in light curried mayonnaise
- Roasted chicken breast with Parma ham, basil and lemon aioli
- Tandoori chicken with Tzatziki
- Honey roasted Wiltshire ham with mango salsa
- Roasted topside beef with basil pesto
- Roasted fillet of beef with horseradish cream (£2 per head supplement)

### Cold Tarts

- Pea, asparagus & goats cheese tart – V
- Gruyere cheese & leek tart – V
- Saffron crab & coriander
- Salmon & fennel
- Goats cheese & red onion chutney - V
- Summer vegetable frittata – V

### Hot Dishes

- Hot Fillet salmon marinade in chili, honey, and soy, served with coriander and lime
- Salmon & spinach en crouete (hot or cold)
- Luxury fish pie with creamy mash
- Slow cooked chunky chili with sour cream and tortilla chips
- Lamb tagine with apricots & jeweled cous cous
- Slow roasted lamb with pomegranate & mint
- Classic beef lasagna
- Shepherd's Pie
- Venison stew with juniper berries & port
- Beef carbonnade with garlic croutons
- Coq au Vin
- Classic Cassoulet
- Chicken, ham, and leek puff pastry pie
- Aubergine Parmigiana – **V & VE**
- Honey roasted vegetable lasagna - **V**
- Stuffed red peppers with spiced lentils & feta – **V**

**Select three from below hot, cold, or mixed**

**All the above served with warm new minted potatoes, mixed leaves, and artisan breads**

## Salads

**Choose three salads or vegetables**

1. French green beans & mange tout with hazelnuts & orange – **V & VE**
2. Roasted vegetable salad – **V & VE**
3. Classic homemade coleslaw – **V**
4. Roasted cauliflower with capers, cherry tomatoes & dill – **V, VE**
5. Black & red rice salad with broad beans, pistachio, apricots, and herbs – **V, VE**
6. Broad bean, feta & mint salad - **V**
7. Minted pea, soya bean & green bean salad – **V & VE**
8. Lemony fennel, chicory & radish salad - **V & VE**
9. Butterbean salad with sweet chili dressing and herb – **V & VE**
10. Tomato & red onion with lemon zest and lemon dressing – **V & VE**



11. Italian Panzanella bread salad – **V & VE**
12. Penne pasta with fresh spinach, pesto & pine nuts – **V & VE**
13. Cous cous with griddled cherry tomatoes & fresh herbs – **V & VE**
14. Chickpea, vine tomato and parsley salad – **V & VE**
15. Tabouleh (bulgur wheat with parsley, mint, lemon & cucumber) – **V & VE**
16. Wild rice & quinoa with rocket & pistachio nuts – **V & VE**
17. New potatoes with sour cream, crispy bacon & chives
18. Beetroot, potato, and dill salad – **V & VE**

## **Vegetables**

1. Braised red cabbage
2. Roasted root vegetables
3. Seasonal steamed vegetables
4. Roast carrots with cumin & honey
5. Dauphinoise potato
6. Mashed potato

## **Dessert – choose 3**

1. Raspberry & rosewater meringue roulade
2. Pavlova with strawberries & pistachio or mango & kiwi
3. Orange & passion fruit tart
4. Cardamom & rosewater poached pears with vanilla ice cream
5. Chocolate mousse cake with raspberries & crème fraiche
6. Salted chocolate cheesecake with caramel drizzle
7. Cherry & almond tart with clotted cream
8. Lime & pistachio cheesecake
9. Summer pudding with thick cream
10. Vanilla cheesecake with strawberries
11. Ginger & mascarpone cheesecake with fruit compote
12. Profiteroles with rich chocolate sauce
13. Lemon posset with lavender shortbread
14. Local Gloucestershire cheeses, with chutneys, grapes & biscuits
15. Sticky toffee pudding with caramel sauce & vanilla ice cream



**Top left:** Penne pasta with fresh spinach, pesto & pine nuts; Roasted root vegetables.

**Bottom left:** Fillet of salmon with watercress mayonnaise. **Top right:** Roasted fillet of beef with horseradish cream.

### BBQ Menu

#### Main – choose 3

1. A selection of local Gloucestershire sausages
2. Butterflied leg of lamb with a citrus marinade
3. Lemon & saffron marinated chicken skewers
4. Minute sirloin steaks
5. Mint marinated lamb chops with yogurt dip
6. Garlic & cumin spiced halloumi & vegetable kebabs - **V**
7. Tiger prawns on skewers with a lime & coriander marinade
8. Homemade burgers either lamb or beef
9. Spicy chicken drumsticks
10. Shish kebabs with peppers

#### Salads – choose 3

See fork buffet salad selection

Mixed leaves with French dressing, warm baby potatoes and  
Artisan bread included in price

#### Dessert – choose 3

1. Raspberry & rosewater meringue roulade
2. Pavlova with strawberries & pistachio or mango & kiwi
3. Orange & passion fruit tart

4. Cardamom & rosewater poached pears with Jolly Nice vanilla ice cream
5. Chocolate mousse cake with raspberries & crème fraiche
6. Salted chocolate cheesecake with caramel drizzle
7. Bowls of mixed summer fruits with meringue kisses & cream
8. Cherry & almond tart with clotted cream
9. Lime & pistachio cheesecake
10. Summer pudding with thick cream
11. Vanilla cheesecake with strawberries
12. Ginger & mascarpone cheesecake with blueberry compote
13. Profiteroles with rich chocolate sauce
14. Lemon posset with lavender shortbread
15. Local Gloucestershire cheeses, with chutneys, grapes & biscuits
16. Sticky toffee pudding with caramel sauce & Jolly Nice vanilla ice cream



**Cakes:** Chocolate Brownies, Coffee and Walnut, Lemon Drizzle

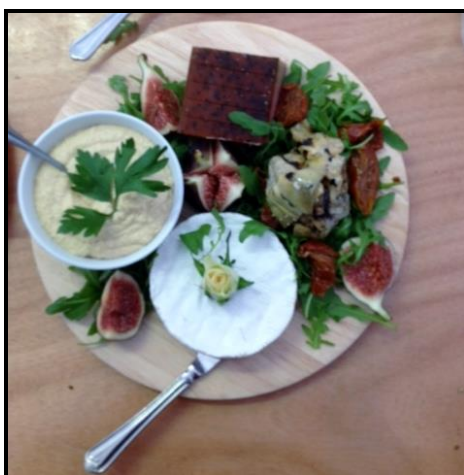
**Coffee, tea, fresh mint tea & chocolates can be included in fork buffet and BBQ menus if required**

## Evening Food

**The following alternatives are options to the more traditional finger buffet:**

1. Pulled pork baps with apple sauce - £5.00
2. Bacon baps - £4.50
3. Sausage baguettes with mustard or caramelized onions - £5.00
4. Beef burgers with tomato relish and cheddar - £6.50
5. Warm brie & cranberry baguettes – **V** - £5.00
6. Souvlaki with pitta bread and salad - £6.50
7. Chickpea falafel in flat bread with chili sauce and salad – **V** - £5.00
8. Harissa spiced lamb in flat bread with a yogurt mint sauce - £6.50
9. Cheese board or a cheesecake – served with chutneys, grapes, crackers & breads –  
from - £5.00
10. Cheese toasties – **V** - £4.50

**You could have a selection of two or three different items to offer you guests a choice?**



**Example** of our sharing platter of Pate, Brie, Artichokes, Humus, Fig's and Sundried tomatoes served with crackers.



**You are very welcome to mix menus, I would then price accordingly**

**Food Allergies & Intolerances** – Please do let me know if any of you or your guests have any allergies and I can let you know the ingredients used