



## SAMPLE FULL WEDDING CATERING SERVICES

### Welcome Drinks on Arrival

Choose from our Sparkles Menu, Red or White Wine, Beer, Elderflower Fizz, Mimosa (Max 2 glasses). Or perhaps you would like your favourite cocktail...

### CANAPÉS

from the selection below can be served with welcome drinks

#### Simple Canapés

*Simple Canapés will be brought to you freshly cooked ready for service. Should you require any hot served canapés, please allow for a Chef and Waiting Staff charge.*

Roasted Rosemary & Sea Salted Baby New Potatoes filled with Houmous or Cream Cheese and Chives  
(VE/V,GF)

Falafel with Moroccan Dip (VE)

Mushroom & Cashew Pate topped Crostini (VE)

Traditional Onion Bhajis served with Coconut Mint Dip (VE)

Sweet Potato Pakora served with Mango Chutney (VE)

Mini Margarita Pizza slices (V)

Coastal Cheddar Cheese Puff Pastry Straws served with a Tomato Chutney (V) or Bacon Jam

Mini Two Cheese, Potato & Herb Pasties (V)

Goats Cheese & Asparagus Tart (V)

Mozzarella Bocconcini, Heirloom Cherry Tomato & Basil Skewers (V,GF)

Japanese Style Breaded Prawns with Sweet Chilli Sauce

Homemade Mini Yorkshire Puddings topped with Horseradish Mayo & Roast Beef

Homemade Mini New Yorkies; topped with mustard mayo, Pastrami, Swiss Cheese & Cherkin

Cocktail Sausages in a Honey & Sesame Dressing or Maple & Chilli Sauce (GF)

Breaded Chicken Fillet Goujons served with BBQ or Tomato Sauce

Homemade Vol-au-Vents filled with our Chicken & Mushroom Sauce

Chicken Tikka Skewers served with Raita (GF)

Jerk Chicken Skewers (GF)

#### Gourmet Canapés

Oriental Mushroom Stroganoff Pastries (VE)

Butternut Squash and Courgette Velouté Shot (VE,GF) (Autumn)

Pea and Mint Shot (VE,GF) (Spring/Summer)

Vegan Antipasti Skewers (VE, GF)

Lemon & Smashed Pea Fritter served with Vegan Aioli (VE)

Little Peas Vegan Chorizo & Cherry Tomato Skewer served with a BBQ Sauce (VE, GF)

Charcuterie Antipasti Skewers (GF)

Mini Herb Scones topped with Red Leicester & Caramelised Onion Chutney (V)

Mushroom Arancini finished with Parmesan & Truffle Oil (V)

Whipped Coats Cheese, Baby Beet topped with Honeyed Fig and Pea Shoot (V,GF)  
 Moroccan Chickpea & Halloumi served in a Gourmand (V,GF)  
 Garlic & Herb Butter Crevette (Peeled – tail on) (GF)  
 Thai King Prawn Asian Noodle Salad Pot  
 Smoked Salmon & Cream Cheese Blinis finished with Caviar & fresh chives  
 Prawn topped homemade vol-au-vents filled with a Smoked Salmon & Cream cheese Pate  
 Scallop & Pancetta Pops (GF)  
 Lemon Sole Goujon Fish & Chip Cones  
 Mini Monterey Jack Cheese Burger Sliders  
 Mini Hot Dogs served with Tomato Ketchup or Mustard  
 Mini Tacos with Pulled Pork, Pico de Gallo served with Fresh Sour Cream & Guacamole  
 Miso, Garlic & Yuzu Chicken Skewer (GF)  
 Mini Bacon, Pear, Stilton & Walnut Tartlets (GF)  
 BBQ Rubbed Chicken & Chorizo Skewers (GF)  
 Mini Pancakes topped with Duck, Cucumber, Spring Onion & Sesame Seeds, drizzled with Hoisin Sauce  
 Mini Tournedos of Fillet Steak Rossini

## **WEDDING BREAKFAST**

### **Three Course Option**

**Please choose two from each category to offer your guests.**

#### **STARTERS**

Butternut Squash & Courgette Velouté (VE, GF)  
 Spiced Romesco Cauliflower Steak served with warm Coriander Carrot Puree (VE, GF)  
 Thai Spiced Prawns with Lime, Soy and Ginger Dressing  
 Potted Ham Hock Terrine with our own Sweet Piccalilli  
 Roasted Chicken & Chorizo Warm Salad with a Spanish Smoked Dressing (GF, DF)

#### **MAINS**

##### **Vegan/Vegetarian**

Moroccan Seasonal Vegetable Tagine (VE, GF, DF)  
 Ratatouille of Vegetables, Sweet Potato topped Cottage Pie (Option to be made Vegan)

##### **Fish**

Pan Fried Salmon with Watercress Sauce or Lemon Butter  
 Indian Spiced Cod Fillet served with a Lentil Dhal & deconstructed Onion Bhaji

##### **Meat**

Slow Cooked Dorset Red Beef Bourignon with shallots, forest mushrooms & a rich herb & Merlot Sauce  
 Supreme of Chicken with a Champagne & Cream Sauce served with Oriental Mushrooms and Peas  
 Moroccan Spiced English Lamb slow cooked with apricots, chestnuts & peppers in rich lamb sauce

All the above mains served with  
 Rice, Dauphinoise Potatoes or plain buttered New Potatoes  
 Fresh Buttered Carrots & Tenderstem Broccoli

#### **DESSERTS**

Belgian Chocolate & Raspberry Tarte (VE)  
 Ginger Crusted Key Lime Cheesecake or Baked Vanilla Cheesecake with a Mango, Lime & Coconut Coulis  
 Traditional Sticky Toffee Pudding with Caramel Sauce & Custard  
 Cinnamon Apple & Blackberry Crumble served with Custard

## COFFEE & MINTS

### Not Forgetting Your Evening Guests...

#### LATE NIGHT MUNCHIES MENU

At that point in the evening when only some starchy, comforting food will soak up the alcohol enough to carry on with the dancing and give you that final burst of energy!

**Choose 1, 2 or 3 options for your guests**

##### Minor Munchies

Plain Fries  
Paul's Cheese Toasties  
Bacon, Sausage & Veggie Option Rolls  
Pizza Selection

##### Major Munchies

Chicken, Halloumi & Veggies Kebabs  
Assorted Tacos  
Loaded Fries or Nachos  
Our own Buttermilk Fried Chicken & Dips  
Cornish Pasties  
Mini Pies Selection, Mash & Gravy  
Mac 'N' Cheese Pots

##### Late Night Cheese Feasts

Selection of 3-5 Pantry Cheeses, with all the trimmings including our very own Pickled Onions, Chutneys & Relishes, Breads & Biscuits

##### Mini Grazers

Selection of 5 Meats  
Selection of 5 Veggie/Vegan Choices  
With all the trimmings including our handmade Pickled Onions, Chutneys and Relishes, Fruits, Biscuits & Breads.

#### FULL BAR SERVICES

We offer full bar services, including glass hire, bar equipment, bartenders and mixologists for any events. We have an extensive Wine, Beer, Spirits & Cocktail List or perhaps you have a favourite one we can include!

This is only a guide, each wedding is so unique, that one size does not fit all... Perhaps you don't see your wedding as traditional as above. We also offer more relaxed styles of catering for your guests, maybe a BBQ, Hot fork or Cold Summer Fork Menu will give you a more relaxed feel to your day. Whatever your tastes, we have you covered... Let us cater to you!