



SAMPLE WEDDING MENUS

CANAPES

Aubergine Caviar (V)

Shallot Bhaji (V)

Cheese Sables

Haggis Bon Bons with Whisky Dipping Sauce

Tomato Presse (V)

Curry Spiced Parsnip Crisps (V)

Parmesan and Poppy seed Puff Pastry Straws (V)

Moroccan Beef Fillet Skewers

Beetroot and Goats Cheese Samosa (V)

Gougeres (V)

Smoked Mackerel, Fennel and Apple

Szechuan Duck Lollipops with Plum Dip

Thai Spiced Chicken Balls

Coconut Spiced Lamb Kebabs

Honey Mustard Chipolatas

Goats Cheese and Chive Arancini Balls (V)

Smoked Salmon Blinis with Crème Fraiche and Dill Sauce

Chicken Liver Parfait with Smoked Bacon

Roasted Pepper Crostini with Rocket Pesto (V)

Mini Croque Monsieur (v)

Sweet Chilli Prawns

Mini Roast Beef in Yorkies with Horseradish



STARTERS

Confit Chicken Thigh and Smoked Ham Terrine with Mustard Poached
Apricots, Piccalilli and Tarragon Mayonnaise

Heirloom Tomato Salad with Bocconcini, Avocado, Micro Leaves and Basil
Oil

Smoked Salmon with Celeriac Remoulade, Pickled Cucumber and
Sourdough Bread

Pea and Parmesan Arancini on Pea Puree with Pea Shoots

Asparagus With Parma Ham and a Truffle Hollandaise

Ceviche of Monkfish with a Salad of Orange Fennel and Lemon

Salad of Parma Ham, Peach and Rocket with a Sherry Vinegar Dressing

Tandoori Spiced Scallops with Yoghurt, Apple and Curried Cauliflower

Seared West Coast Scallops with Cauliflower, Apple and Horseradish

Seared West Coast Scallops with Pea Puree, Crispy Parma Ham, Pistachios
and Pea Shoots with a Lemon Dressing

Chicory Tartlet with Pear and Pickled Walnuts Topped with Blue Cheese

Smoked Gazpacho with Marinated Cherry Tomatoes, Crumbled Pistachios
and a Basil Emulsion

Pea Velouté with Crispy Parma Ham Pickled Peas and Crème Fraiche



MAIN COURSES

Barbecued lamb rump with smoked crème fraiche, Roast Potatoes
Aubergine, dukkha, and pomegranate

Roasted Loin of Lamb with Carrot and Broccoli Purees, Parmentier
Potatoes, Baby Vegetables and Sauce Bordelaise

Roasted Lamb Rump, Pea Puree, Parmesan Crisp and Salsa Verde

Blackened Sirloin of Borders Beef, Sauce Soubise, Smoked Potato and a
Pickled Walnut Salsa Verde

Poached Then Roast Ballotine of Free-Range Chicken, Parsley Risotto and
Butternut Squash Puree

Breast of Gressingham Duck with Fondant Potato, Griddled Baby Gem and
an Oriental Jus

Roasted Salmon and Ceviche with Charred Cucumber, Parmesan Gnocchi
and a Lemon Butter Sauce

Roasted Fillet of Salmon with Crushed New Potatoes with Salad of Baby
Tomatoes and Basil Oil

Butter Poached Monkfish on Cauliflower Curry with Cardamom Yoghurt

Roasted Fillet of Halibut on Creamed Potatoes, Fricassee of Bacon, Onions
and Wild Mushrooms with a Parsley Emulsion

Braised Shin of Beef with Mashed Potatoes, Roasted Roots and a Rich Red
Wine Jus

Duo of Beef; Striploin and Pithivier, Celeriac Puree, Spring Greens, and a
Red Wine Jus



DESSERTS

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Deconstructed Mango and Passionfruit Cheesecake

White Chocolate Panna Cotta with Berries and Honeycomb

Summer Fruit Pavlovas with Candied Lemon

Salad Of Summer Berries with Pink Hibiscus Meringues and a Crème
Fraiche Ice Cream

Lemon Posset with Lavender Meringue and White Chocolate Crumble

Hazelnut Chocolate Brownie with Salted Caramel Sauce, and Treacle Ice
Cream

Strawberry Cappuccino with Lemon and Thyme Shortbread

Crème Brulee with Rhubarb Sorbet and Pink Peppercorn Shortbread

Spiced Apple and Bramble Crumble Slice with Crème Fraiche Ice Cream

Dark Chocolate Delice, Raspberries and Coffee Ice Cream