



SAMPLE WEDDING MENUS

Appetisers

Soup

Homemade Italian tomato and basil soup

Served with crisp croutons

Carrot coriander and ginger soup

Served with black pepper croutons

Homemade cream of cauliflower and mature Stilton soup

Served with rustic croutons

Wild mushroom and asparagus soup

Finished with basil cream and a garlic crouté

Meat

Smoked duck

Finely sliced, served on a bed of cucumber batons with a hoi sin and plum glaze

Terrine of chicken and bacon

Bound in a coriander mayonnaise and served on fresh leaves

Timbale of coronation chicken

Finished with rocket, watercress and crisp smoked bacon



Terrine of wild game

Served with a caramelised apple and pear chutney

Homemade chicken liver and port pate

Complimented with a cranberry, orange and ginger chutney

Comfit of shredded chicken and black pudding

With a beetroot and rocket salad

Tower of wild boar and black pudding

On a bed of mustard and chive mash

Fruit

Gallia Melon

With a mint and grenadine dressing

Compote of melon

Drizzled with a lime and ginger syrup

Trio of melon

Wild berry mascarpone

Slices of seasonal melon

With smoked Parma ham and strawberry and chardonnay dressing



Other Appetisers

Savoury cheesecake of mature Stilton and mango chutney

With a light grape dressing

Tartlet of goat's cheese and caramelised onion

Dressed with a light sun-dried tomato and balsamic oil

Tartlet of rocket mascarpone and smoked Parma ham

Finished with a balsamic glaze

Tuna salad nicoise

With fine beans, potato, olive and sun-blushed tomato

Salad of seared Haloumi cheese

With walnut and beetroot salad

Selection of fine homemade canapés

Served on a platter to your table

Monkfish on a rosemary skewer and smoked Parma ham

Dressed with sun blushed tomato oil