



Wedding Breakfast

EXAMPLE MENU

Butternut & ginger soup, crab cannelloni

Orkney scallops, roasted & raw cauliflower, caper beurre noisette

Beef carpaccio, chestnuts, Treviso & cabernet sauvignon dressing

Game terrine, pickled vegetable salad, truffle mayo

Fillet of venison, spiced kale, swede & honey

Fillet of beef, braised cheek, wild mushroom & Madeira

Herb crumbed cannon of lamb, red pepper, chorizo & black olive

Wild fillet of seabass, spiced bulgar wheat, kaafir lime sauce

Sticky toffee pudding, vanilla ice cream & butterscotch sauce

Chocolate marquis, blackcurrants

Pear crumble with oats & almonds, Jersey cream

Mandarin parfait, shortbread, chocolate ganache

Late Night Snacks

EXAMPLE MENU

SUBSTANTIAL CANAPES

BBQ pulled pork, asian slaw in brioche bun

Seabass tacos, charred spring onion & chilli

Vermicelli coated prawn lollipops with togarashi salt

Beef burger slider, red onion chutney & butter lettuce

Beef carpaccio, parmesan & truffle

Lebanese chicken, tahini spiced yoghurt

Wild mushroom arancini, trompette & Madeira puree

BOWLS

Risotto of courgette flower & parmesan

Lobster mac & cheese

Braised lamb neck 'Shepherds pie'

Fricassee of hand rolled gnocchi,
trompette, cauliflower & truffle

