



## EVENT CATERING

# WEDDING AND ANNIVERSARY

Staff, crockery and cutlery are included in the price to you. We can also provide furniture, linen and glassware from a reputable third party supplier.

Final price is determined on guest number and facilities.

### APERETIF

A dry cocktail to open the proceedings such as a vermouth. Request our cocktail menu.

### AMUSE BOUCHE

A little bite sized morsel such as our chicken and sweetcorn fritter to start the meal. Request our current amuse bouche menu.

### CANAPES

A selection of suitable canapé to match your menu choice served with Prosecco or Champagne before you sit down for dinner. Please request our current menu.

### BREADS

A selection of hand made breads with warmed honey and butter.

### STARTERS

Aromatic ginger and butternut squash soup with sour dough toast.

Roasted beetroot puree and slices with whipped goats cheese, walnuts, figs and pea shoots.

Smoked scallops with cauliflower, chicken wings and kale pesto.

Smoked salmon and basil risotto scotch egg with parmesan mornay and spinach.

Sour dough toast with creamy garlic mushrooms.

Garlic and chilli prawns with sea herbs and white wine sauce.

Chicken Liver parfait with sweet fig chutney and brioche.

Egg white omelette with cured yolk, salsify and asparagus fingers and herbs with bread.

### MAIN COURSE

Family service - suitable sides served in bowls to share.

Ballotine of chicken, pancetta and roasted fennel with cream based Madeira sauce and crispy skin.

Panko and herb breaded hake loin with asparagus, pea veloute and shoots.

Herefordshire beef fillet with buttered asparagus, roasted shallots and woodland mushrooms with madeira sauce.

Pork belly with cavolo nero, celeriac and parsnip puree, green apple and pistachio salsa.

Duck breast with 5 spiced confit leg croquette and oyster sauce with cavolo nero.

Roasted squash and goats cheese fritters with escavilada.

Risotto verde of courgette, asparagus, peas and fresh herbs with vegan pesto and yeast flakes.

### DESSERT

Chocolate torte with vanilla mascarpone and blackberries.

Baileys creme brûlée with shortbread.

Lemon posset with almond thins, mixed berries and figs.

Pistachio and cardamom friand with rosewater mascarpone.

White chocolate cheesecake with honeycomb and salted caramel.

Selection of cheese and crisp breads with chutney and pickles.

Coffee and petit fours.

Frozen grapes and grappa.

Brandy