



LIQUID CATERING
EVENTS

WEDDING MENU

FIRST COURSE

SELECTION OF FRESH BREADS

fresh bread served with balsamic, olive
oil and warm butter

WILD GARLIC MUSHROOMS

In a cream & white wine sauce, served
with buttered brioche

DUCK PARFAIT

with balsamic gel, onion salad and
homemade chutney and fresh bread

SUSHI BAR

selection of hand rolled sushi with fresh
pickled ginger and wasabi paste

LOBSTER KING PRAWN COCKTAIL

fresh romaine lettuce, tomato, Marie Rose
sauce with brioche and butter

ANTI PASTI GRAZING TABLE

selection of 3 meats and 3 cheeses served
with bread, crackers, grapes, fig and
chutney

BACON & BRIE TARTE

with herbs, crushed pistachios served with
beetroot salad

MEZZE PLATTER

of hummus, taramasalata and tzatziki
with pitta breads and olives

CHICKEN CAESAR SALAD

Romaine lettuce, anchovies, Parmesan,
fresh croutons and dressing

Prices start from £3.95 per head

WEDDING MENU

MAIN COURSE

8OZ 100% ANGUS CHOPPED STEAK
served with a rich suffusion, with potabello
mushroom, asparagu & garlic mustard mash

BALSAMIC BAKED CHICKEN BREAST

Served on green beans, with celeriac
mash and a blackberry & red wine jus

MARINATED LEMON & THYME CHICKEN

with chunky chips, seasoned vegetables &
Smokey garlic mushroom sauce

CHARRED CREAM CHICKEN

served in a garlic, white wine & cream sauce with sautéed green
beans, mushroom & dauphinois potatoes

OVERNIGHT MARINADE SHOULDER OF LAMB

kleftiko inspired spices, served on a bed of minted
mash, chantanay carrots & red wine gravy

POSH PIES (AWARD WINNING)

Served with truffle mash potato, minted pea
veloute and honey roasted chantanay carrots

36 HOUR COOKED BELLY PORK

Served with parsnip purée, roasted apple, confit shallots,
caramelised carrots & whole grain mustard mash

CLASSIC YORKSHIRE ROAST

Served with roast potatoes, seasonal
vegetables , Yorkshire puddings & gravy

FRESH LINGUINE

fresh herbs, olive oil, shaved Parmesa, cherry
tomatoes, fresh spinach & cracked pepper

add lobster £15

GRILLED HONEY SALMON

Served with Vegetable Couscous, asparagus &
raspberry purée

WEDDING MENU

DESSERTS

ETON MESS

Few desserts say summer like Eton mess. Crunchy meringue, fresh berries, whipped cream and strawberry sauce is a winning combination

ULTIMATE STICKY TOFFEE PUDDING

Luscious sticky toffee puddings are all about the honeyed sweetness of plump dates and creamy caramel. A touch of corn syrup ensures that the caramel stays silky smooth, while a bit of vanilla in the cake complements its richness. Serve with a dollop of unsweetened whipped cream for contrast.

PEANUT BUTTER & NUTELLA BROWNIES

The nutella replaces the chocolate in this batter and the result is utter perfection. They're moist, slightly fudgey and creamy, but the edges still have that crispy texture, served vanilla pod ice cream.

LOTUS BISCOFF CARAMEL SLICE

This Belgian twist of a traditional caramel shortbread is a delight to the taste buds with a crumbly lotus biscuit base topped with lashings of caramel and chocolate. Served with vanilla pod ice cream and fresh raspberry coulis.

WHITE CHOCOLATE & RASPBERRY CHEESE CAKE

This smooth, creamy cheesecake is packed full of raspberries and white chocolate.

CHEESE PLATTER

Selection of 3 cheeses, figs, cornichons, grapes & onion chutney. Served with selection of crackers.