

PRE-DINNER CANAPÉ IDEAS

Our colourful canapés offer a balance of cold delicacies including, meat, fish and vegetable based items.

We present our canapés on a variety of eye catching platters, tailored to the look and style of your wedding.



Olive Bark Tuile

Nasturtium Pesto Mousse, Heritage Tomato

Smoked Salmon "Cannelloni"

Mascarpone, Watercress and Black Caviar

Choux Puffs

Deville Crab and Pimento

Oxford Blue and Williams Pear

Wrapped in Courgette Ribbons

Chargrilled Thai Beef Skewers

Papaya and Cashew Nuts

Gravadlax

Dill Blini, Sour Cream, Keta

Chargrilled Asparagus Spears

Szechuan Pepper

Black Figs

Wrapped in Prosciutto

Highland Cured Venison

Spiced Victoria Plum

Buffalo Mozzarella, Pomodoro and Butternut

Sweet Basil

Curried Chicken and Compressed Apple

On Mini Poppadums

Filo Tulips

Chanterelle Mushrooms, Balsamic Pearls

SAMPLE WEDDING BREAKFAST MENU IDEA 1



Mixture of Flavours, Texture and Colour

This menu is especially designed for a wedding celebration. Each dish comprises a lovely mixture of flavours, texture and colour, elegantly served on presentation plates. For dessert we have proposed our own white and dark chocolate curl wedding cake – a rich Sachertorte which, after the cutting, will be individually plated and garnished with fresh berries and raspberry coulis.

Starter

Delice of Cornish Seafood

Crab and Samphire,
Sardine Mousseline, Sea Bass Sashimi
Saffron Crème Fraîche

For Vegetarian Guests

Mushroom and Samphire

Tomato Mousseline, Avocado Sashimi
Saffron Crème Fraîche

Main Course

Guinea Fowl Supreme

Lemon and Pinenut Risotto
Thyme Jus

Asparagus and Baby Carrot Bundles

Tied with Leek Ribbons

For Vegetarian Guests

Gem Squash filled with Puy Lentils, Roasted Vegetables and Raisins

Lemon and Pinenut Risotto
Thyme Salsa

Dessert

White & Dark Chocolate Curl Wedding Cake
Ensemble of Raspberries, Strawberries & Blueberries

Raspberry Coulis

To Finish

Continental Blend Coffee

A Selection of Teas

Homemade Fudge and Turkish Delight

SAMPLE WEDDING BREAKFAST MENU IDEA 2

Selection of Starters and a Crowd-Pleasing Main

This more unusual wedding menu begins with a selection of exciting salads placed in the centre of each table for guests to share. This is followed by a classic fillet of beef main course and then a very stylish plated dessert.

Salad Starters to Share

Buffalo Mozzarella, Tomato and Avocado Pesto Dressing

Sole and Salmon Ceviche

Orange, Watermelon, Red Onion and Coriander

Smoked Duck and Nectarine Salad

Gem Salad, Cherry Tomatoes and Croutons

Main Course

Tournedos of Hereford Beef

Wild Mushrooms and Red Wine Reduction

Herb Champ Potatoes

Roasted Mediterranean Vegetables

Courgettes, Sweet Peppers, Squash and Red Onion

For Vegetarian Guests

Aubergine Paupiette with Chick Pea Stuffing

Wild Mushrooms and Romesco Sauce

Dessert

Chilled Lemon Soufflé

Blackcurrant Sorbet dipped in White Chocolate

Dark Chocolate Sauce

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

To Finish

Continental Blend Coffee

A Selection of Teas

Selection of Handmade Chocolates



SAMPLE WEDDING BREAKFAST MENU IDEA 3

Stylish Dishes and Dessert Buffet

This menu presents two of our most popular choices for wedding meals followed by a buffet display of desserts. Both the asparagus and the lamb are beautifully balanced, stylish dishes served individually plated. Guests will then have the chance to mingle as they choose their own desserts from the buffet.



Starter

Chargrilled Asparagus

Poached Hen's Egg, Parmesan Shavings
Balsamic Reduction

Main Course

Saddle of Carmarthenshire New Season Lamb

Steamed in Chard Leaves and Rosemary
Red Wine Reduction

Minted Jersey Royals

Carrot and Courgette Batons

For Vegetarian Guests

Roasted Vegetables and Almonds

Steamed in Chard Leaves with Rosemary
Basil Yoghurt

Dessert

**Desserts from a Central Display Buffet,
Cascading with Foliage, Flowers and Fresh
Fruits**

Mango and Passion Fruit New York Cheesecake

Chantilly Cream

The Ultimate Chocolate Mousse

Glass Bowls Swirled with Bitter Chocolate, Milk
Chocolate and White Chocolate Mousse

Baskets of Summer Berries

Strawberries, Blueberries and Raspberries

A Selection of Continental and Farmhouse Cheeses

Served with Bath Olivers & Fresh Fruits

To Finish

Continental Blend Coffee

A Selection of Teas
Dark & White Chocolate Truffles

SAMPLE WEDDING BREAKFAST MENU IDEA 4

Celebratory, Light and Summery

This is a lovely light colourful menu offering a delicious vegetable based starter followed by an unusual succulent combination of fish and fennel as a main course. We have then suggested a delightful trio of berry desserts.

Starter

Feta Cheese, Aubergine and Courgette Tian
Parmesan Ribbons, Tamarind, Shallot and Cherry Tomato Concasse

Main Course

Roasted Anglesey Seabass
Leaf Spinach, Caramelised Fennel and Plum Tomatoes
Green Herb Glaze

For Vegetarian Guests

Buckwheat and Dill Pancake
Leaf Spinach, Caramelised Fennel and Plum Tomato
Sour Cream and Chives

Dessert

Trio of Raspberries
Miniature Raspberry Crème Brûlée
Raspberry Sorbet with Grand Marnier
Raspberry Pavlova

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert

To Finish

Continental Blend Coffee
A Selection of Teas

Peppermint Creams, Coconut Ices and Coffee Truffles



EVENING SNACK IDEAS

Cheese Display

**A Selection of 7 British and Continental
Speciality Farmhouse Cheeses**

A Selection of Biscuits and Speciality Breads

Chutney and Quince Jelly
With Figs and Grapes

Leaf Baskets Overflowing
With a Wide Selection of Seasonal Fresh Fruits

Late Night Pizza

A variety of speciality sour dough pizzas,
including;

Classic Margarita

Parma Ham, Rocket & Parmesan

Wild Mushroom & Crème Fraîche

**Asparagus, Goats Cheese & Caramelised
Red Onion**

Traditional Fish & Chips

Waitresses passing round newspaper cones
of Fish & Chips later in the evening:

Fillet Of Pollock Fried In Batter
Tartare Sauce

Hand Cut Chips

