

Example Wedding Breakfast Menu

Canapes

Thai chicken balls served with sesame soy and sweet chilli sauce
Bloody Mary shots with king prawns and celery
Lamb, apricot and pistachio koftas served with a tzatziki dip
Roasted new potatoes with blue cheese and chive
Smoked mackerel pate with lime and horseradish with mini herb scones

or

Mini cocktail sausages with a sticky rosemary, honey and grainy mustard glaze
Smoked salmon and horseradish pinwheel wraps
Butternut risotto balls with a blue cheese dip
Mini boats of beer 'n' bourbon pulled pork with rice 'n' peas
Chicken satay skewers with a peanut and coconut sauce

Mains

Spit-roasted pig carved in front of the guest and served with apple sauce and Dijon mustard
OR
Boned and rolled legs of lamb and loin of pork served with apple, Dijon mustard, redcurrant and mint sauces
Smokey aubergine tagine with lemon and apricots (v)

*The above options come with the following side dishes:

Green salad: Baby leaves, cucumber, green peppers, fine stick beans and peas in an olive oil, orange and mild mustard dressing
Hot new potatoes with lemon, thyme and a mild mustard salad sauce
Moroccan couscous: Spicy couscous with spring onions, pistachios, pomegranate, fresh dill and coriander in a citrus dressing
Tuscan panzanella salad - tomatoes, capers, red onions, cucumber and croutons in a red wine vinaigrette

Dessert

Pavlova towers served with chocolate dipped strawberries, seasonal fruit and lashings of cream
Rich chocolate brownies
Luxurious raspberry jelly laced with Chambord and raspberries

or

A trio of mini desserts
Ultimate Eton mess with Pimms soaked strawberries
Rich chocolate truffle torte
Mango mousse shots with raspberry and a shard of mango

or

Rich chocolate torte filled with rum soaked cranberries and pistachios
Fresh fruit salad with exotic fruits, ginger and dates
Caramelised passion fruit and lime tart

*You can select either: starter & main or main & dessert from one of the options. More options are available upon enquiring