

Sample Wedding Breakfast

CANAPÉS

HOT

Tempura prawns with chilli, kaffir and saki dip
Roast chorizo, sun dried tomato and sweet potato tian
Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce
Queen scallop with curried cauliflower puree
Leek and gruyere tartlet (v)

COLD

Beetroot and vodka cured salmon blinis with horse radish cream
Filo cups of hoisin and plum duck with spring onions
Chicken and wild mushroom terrine on toasted brioche with garden cress
Thai marinated beef with cucumber noodles
Quails egg, roasted tomato and tapenade crostini (v)

STARTERS

Scottish Smoked Salmon

on a potato and red onion salad with Chive oil and crème fraiche dressing

Pressed Ham Hock Terrine

apple and ginger chutney, wild garlic croute, micro cress

Fish Trio

prawn cocktail, potted shrimp and salmon rilette, herb salad, horseradish crème fraiche

Tuscan summer vegetable salad (v)

Chargrilled peppers, courgettes and balsamic silver skin onions
Jerusalem artichoke puree, chive and garlic aioli

Asparagus and Rocket with Poached Egg (v)

hollandaise, Parmesan shavings and white truffle oil

MAINS

Pan Fried Breast of Chicken

pea, bacon and baby onion fricasse, crushed new potatoes
and wild mushroom tarragon sauce

Pork Belly

Toffee apple puree, creamy mashed potato buttered summer cabbage and wholegrain
mustard veloute

Herb Crusted Rump of Lamb

summer crushed new potatoes, glazed baby carrots and celeriac puree

Asparagus, Broad Bean and Mint Risotto (v)

rocket, parmesan curls and lemon oil

Ricotta and Butternut Squash Cannelloni (v)

sage cream and pumpkin crisps

DESSERTS

Dark chocolate and salted caramel tart

Raspberry coulis, stem ginger ice cream

Sicilian Lemon Posset

Lemon concentrate, orange almond biscotti

Deconstructed Crème Brule

Elderflower poached summer berries, caramel shard

Summer Trio

Dark chocolate and raspberry mille feuille, tiramisu, lemon meringue mousse

Winter Trio

Chocolate brownie, fig frangipane tart, spiced orange macaroon

Coffee, tea and homemade chocolate truffles

LATE NIGHT SNACKS

Warm Bacon or Sausage Baps

Crispy bacon or succulent sausages served in fresh floured bakers baps
Selection of sauces

Warm Savoury Croissants

Filled with either English mature cheddar or Saint Agur blue cheese,
melted until it's oozing out, tomatoes and herbs