



WEDDING MENU

Seated and Served Option

To Start

Fresh Baked Ciabatta Bread, Butter
& Olive Oil served to the table

Entrée

Please select One Dish from the following

Raw Beef Carpaccio served on a fresh made smoked tomato Coulis,
Salad greens, Olive Oil and Orange Zest

-

Thai Chicken Salad; Breast of Chicken sliced over a Coriander and Chili
Pesto, Roasted Vegetables, Fresh Lime dressing and Roasted Peanuts

-

King Fish Sliced Thinly & Marinated in Fresh Lime Coriander,
Rock Salt & Chilled Micro Salad Garnish

-

Double Chicken & Prawn Consommé, served with a Nest of
Vegetables, Grilled Prawns & Snow Peas

-

Seafood Tart: A selection of fresh Seafood served in a Pastry Case
with a Pea Puree and Dill Butter

-

Cajun Pork with a Corn Relish & Sesame Oi, Rocket and Salad Greens,
Toasted Garlic Crouton and a dressed with a Lemon Vinaigrette



Mains

Please select One Dish from the following

Grilled Fillet of salmon, Green Pea Puree,
fresh asparagus and a saffron cream

-

Roast Rump of Lamb, sliced over a Ragout of Roasted Garlic,
Shallots & Spinach served with a Port Wine Lamb Reduction

-

Prime Fillet Steak served with Pate, Bacon Lardons
and a Red Wine reduction

-

Breast of Chicken, Chargrilled with a
Roasted Tomato & Garlic Sauce

Desserts

Please select One Dish from the following

Lemon & Mascarpone Tart with Fresh Blueberries finished with
Demerara Sugar Glaze, Fresh Cream & Berry Sauce

-

Chocolate Truffle Delice, Swiss Style Dark Chocolate set with Cream,
served with a Vanilla Bean Sauce & Ice Cream

After's

A selection of Teas & Fresh Brewed Hummingbird Coffee served with your
Wedding Cake Sliced & presented on platters

**If you have any guests with dietary requirements, please let us know
so we can provide an alternative dish where required.*



WEDDING MENU

Buffet Option

To Start

Fresh Baked Ciabatta Bread,
Butter & Olive Oil served to the table

Plated & Served Entrée

Please choose One Dish from the following

Cold

Gravlax of Salmon with a Dijon Mustard Dressing

BBQ Chicken Cajun Style with Corn Relish

Salad Niçoise dressed with Vinaigrette

**All Cold Entrées served with Seasonal Salad Greens & Dressings*

Hot

Grilled Salmon on Wilted Greens served with a Béarnaise Sauce

Seafood Tart, a selection of Fresh Seafood with a Butter Sauce

Fresh Soup made to your choice



Buffet Main

Please select One Carvery Meat

Beef, Lamb, Pork, Ham or Chicken

**All Carvery Meats served with Traditional Compliments*

Please choose another Two Hot Dishes from the following

Pork Vindaloo, Lamb Rogan Josh, Beef Curry, Thai Chicken, Braised Beef Bourguignon, Chicken Sauté, Seafood Selection in a Light Cream & Herb Sauce, Stir Fry Vegetables with Noodles & Herb Pesto

**All Buffet Mains are served with a Seasonal Selection of Fresh Vegetables & Potato Dish of your choice*

Buffet Dessert

Please select Three Desserts from the following selection

Cold

Bombe Alaska, Chocolate Cake, Fresh made Apple Slice, Eclairs, Cheesecake, Pastry Cream Slice

Hot

Fresh made Fruit Crumble, Fruit Pies, Steam Pudding

**All Desserts come with Fresh Fruit & Whipped Cream.*

Please note that Dessert can also be Plated & Served if you wish.

After's

A selection of Teas & Fresh Brewed Hummingbird Coffee served with your Wedding Cake Sliced & presented on platters

**If you have any guests with dietary requirements, please let us know so we can provide an alternative dish where required.
Please note that we can create a dish for you, and this is only a Sample Menu.*



WEDDING CANAPES

Please choose six options from the following

Hot

- Thai Fish Cakes with Sweet Chili Dipping Sauce (GF)
- Savoury Meat Balls w/tomato dipping sauce
- Courgette, Pumpkin & Kumara Fritters
- w/ Sour Cream & Chili dipping sauce (GF)
- Wontons w/ dipping Sauce (V) Greek Filo's (V)
- Mini Croquettes (V)
- Arancini Balls w/Parmesan (V)

Cold

- Smoked Chicken Mousse (GF)
- Chicken Liver Terrine with Relish (GFO)
- Rump of Lamb – Ratatouille (GFO)
- Rare Roast Beef with Herb Crust (GFO)
- House Cured Salmon Gravlax w/Sour Cream (GFO)
- Blue Cheese Mouse (GFO & V)

** Above served en croute with a vegetable garnish*

- Prawn w/ Coriander Thai Sauce (GF)
- Prawn & Asparagus (in season)
- Grilled Scallops with Orange Butter (in season)
- Club Sandwiches (assorted)
- Wild Mushroom Mini Tarts (V)

Sweet

- Handmade Chocolate truffles (GF)
- Wild Berry sweet short crust Tarts w/ custard base
- Passion fruit Shortbread