



Wedding Plated Packages

ASTI

Choose Any 2 Canapés
3 Course Meal
Set Menu
1hr limited Asti

FROM £55PP

ROSÉ

Choose Any 3 Canapés
3 Course Meal
(Prices may vary depending on
options)
1hr Limited Rosé

FROM £70PP

PROSECCO

Choose Any 4 Canapés
3 Course Meal
(Prices may vary depending on
options)
1hr Limited Prosecco

FROM £80PP

CHAMPAGNE

Choose 5 Canapés
4 Course Meal
(Prices may vary depending on options)
Limited Champagne ,Cocktails
& Cheese board

FROM £120PP



CANAPÉS

Chicken Kebabs

(Sweet chilli, sticky honey barbecue, or mild peri-peri)

Gazpacho shots

Vegetable Spring Rolls with sweet chilli sauce

Duck Spring Rolls with hoisin sauce

Honey Jerk Wings

Suya Wings (contains nuts)

Saffron & Garlic King Prawns

Tartlets

Mozzarella x Baby Tomato x Basil

Caramelised Red Onion with Goat Cheese

Dill x Smoked Salmon x Crème Cheese

Tarragon Shredded Chicken x Chilli Jam

Crostinis

Baby tomatoes and rockets Garlic Creamy mushrooms

Smoked Salmon x Rocket

Honey x Rosemary Chicken x Aioli



Menu



STARTERS

Lobster and King Prawn Mango Salad **

Slow-cooked tender chicken breast, with watercress on
toasted sourdough with an aioli

Langoustine Cocktail **

Scallops with bacon and tomato chilli jam **

Aromatic Broad Bean fritters (V)

Roasted Tomato Soup
baby tomatoes with garlic basil and thyme blitzed into a
rich tomato soup topped with roast cracked peppered vine
tomatoes

Grilled Broccoli, Wild Garlic with Parmesan (V)

Saffron Spiced Tiger King Prawns with avocado and garlic
crotons **



MAINS

Red wine slow cooked beef stew with seasoned rice and sautéed kale and spinach

Roast Chicken with herby roasted baby potatoes, carrots and parsnip puree and rich white gravy

Wild Mushroom, sautéed potatoes, spinach and kale with a balsamic sauce (v)

Honey and mustard glazed sea bass with creamy mash and asparagus

Herby lamb cutlets with white sweet potato puree, sweet beets, and carrots ** finished with a mint and parsley sauce

Chargrilled quail with pancetta, sautéed potatoes with a honey glaze sauce **

Braised guinea fowl with herby tomato infused bulgar wheat with crispy parsnips and spinach medley

Apple Cider Roast Pork chop with butter bean purée with apple chips and sautéed cucumber tagliatelle

Pan-fried monkfish with herb de Provence roasted root vegetables and a zingy tomato salsa **

Steak Burgers with Chunky Chips and Salad

Beer Battered Cod with Chips and Tartar Sauce

Roast Peppers Eggplant and Vine Tomatoes with pomme pureé and parsnip chips (V)

Peppered Lamb

Melt in your mouth lamb shank, tender yet spicy lamb Ugandan potato purée and white wine sauce



DESSERT

Eton Mess

Belgium Chocolate Tart

Triple Chocolate Brownie with berry medley and vanilla
tuile

Strawberry Chocolate Shortbread (Vegan)

Sorbets (Strawberry and Lychee/Mango & Papaya/Lemon
Sorbet)

Amaretto infused Apple and Mango Crumble

New York Cheesecake with Raspberry and Mango Coulis

Lemon Meringue Parfait **

Panna Cotta

(Mango and Passion fruit/ Vanilla with Blueberry Coulis