

Informal Wedding / Party Ideas

Cottage pie

Lemon, rosemary & garlic chicken

Coconut chicken curry

Chicken breast cooked in a fragrant coconut & coriander sauce

Creamy chicken pasta

Sautéed chicken strips with roast red peppers, asparagus & mushrooms in a creamy garlic sauce

Indian lamb curry

Marinated diced leg of lamb slowly cooked with onions, peppers, tomatoes & spices

Moroccan lamb tagine

Marinated diced leg of lamb with chickpeas, root vegetables & coriander

Beef Bourguignon

Marinated rump of beef braised with red wine, shallots, button mushrooms, bacon & thyme

Meatballs

Scotch steak mince, fresh basil, buffalo mozzarella, Parmesan & tomato sauce

Steak & kidney pie

Slow cooked beef with kidneys, mushrooms & shallots topped with flaky pastry

Chicken & mushroom pie

Creamy chicken, pancetta, button mushrooms & tarragon topped with flaky pastry

Beef lasagna

Layers of Scotch steak mince in a tomato sauce, cheese sauce & buffalo mozzarella

Paella

Lemon & saffron rice with squid, chorizo, mussels & prawns

Poached salmon

Individual fillets served in a watercress sauce

Haddock Mornay

Cheesy baked haddock fillets with a tomato & herb crust

Fish tagine

Haddock steaks with cherry tomatoes, peppers, new potatoes & coriander

Fish cakes

Smoked haddock fish cakes with roast red pepper salsa

Seafood coconut curry

Penang coconut curry with monkfish, prawns, mussels, scallops, tomatoes & coriander

Fish pie

Salmon, cod, smoked haddock & prawns in a white wine & dill cream sauce with cheesy mashed potato

Vegetarian**Vegetable & chick pea curry**

With spinach, new potatoes, tomatoes & fresh spices

Noodle & tofu stir-fry

Seared tofu with shredded vegetables, noodles, chilli, ginger, garlic & coriander in oyster sauce

Roast butternut & basil risotto cakes

Served with a roast tomato sauce (2 per head)

Spinach & ricotta cannelloni

Spinach & ricotta parcels topped with tomato sauce & buffalo mozzarella

Vegetable lasagna

Seasonal roast Mediterranean vegetables, tomato sauce, basil & buffalo mozzarella

Melanzane Parmigiana

Layers of grilled aubergine, caramelised red onions, tomatoes, oregano & Parmesan

SIDES**Bread & butter**

Bowl of mixed rolls with individual butter portions

New potatoes tossed in butter & mint

Roast new potatoes with lemon & rosemary

Oven roast ratatouille

Steamed rice with fresh herbs

Herbed couscous

Mixed seasonal vegetables

Weddings/Parties

As well as providing you with a tailored menu service we can also provide the following to help you special day go smoothly

Photographer

Video

DJ/Live Music/Entertainment

Flowers

Cakes

Wedding Planner

Toastmaster

Limousine/Chauffeur Services

Mobile Bar Services

Chocolate Fountains

Table Decorations

Wedding Marquees

New page

Sample wedding menus

~Canapés~

Salmon and Horseradish Cream

Guacamole and Tomato Salsa

Chicken Liver and Mushroom Parfait

Parma Ham with Mint Chilled Melon

Marinated Salmon, Crème Fraiche and Beetroot

~Starters~

Goats Cheese & Carmelised Onion Tartlet, served on a
Tossed Salad with Apple and Walnuts

Cured Scottish Salmon with a Horseradish & Dill cream:

Buffalo Mozzarella and Beef Tomato Salad with Rocket Pesto

Mediterranean Quiche served warm with Salad, Sweet Pepper and Tomato Coulis*:

Mushrooms stuffed with Tomato Pesto and topped with Parmesan
on a bed of Roasted Peppers*:

Wild Mushroom Risotto with Parmesan Shavings

Crab Cakes with Mango, Chilli, Lime and Coriander Salsa:

*Vegetarian Option

~Fish Courses~

Scallops on Black Pudding, with a Star Anise and Apple Sauce

Cod Florentine: baked Cod on a bed of Spinach with a White Wine Sauce:

Smoked Haddock and Saffron Risotto with Julienne of Chorizo and Flat Parsley

Salmon en croute

Seared salmon fillet wrapped in crisp filo pastry with spicy tomato sauce

Grilled sea bass

Served with roast cherry tomatoes, salsa verde & lemon (£2.00 extra per head)

Salmon and Sea Bass Fish Cake:

Tiger Prawns with Thai red curry sauce

~Main Courses~

Saddle of Lamb stuffed with Apricot and Red Wine Jus: Breast of Chicken with a Lemon Tarragon Sauce:

Roast Sirloin of Beef with Caramelized Shallot Jus:

Pork Normand: Loin of Pork served with Glazed Apple and Calvados Sauce Shank of Lamb on a bed of Mash with a Rosemary Jus:

Chicken stuffed with Blue Cheese, served with a Smoked Bacon Sauce

Pan Fried Supreme of Salmon with Mariniere of Mussels & Vegetables,
Crushed Parsley Potatoes: £18.25

Breast of Duck Confit with Fondant Potato, Red Cabbage and Crisp Pancetta: £20.00

Roast leg of lamb

Served with a rosemary & thyme red wine gravy

~Desserts~

Cointreau Soaked Fruit Salad in a Brandy basket with Chantilly Cream

Apple Tart Tatin served with Vanilla Ice Cream

Summer Pudding with Fruit Coulis and Vanilla Whipped Cream

Sticky Toffee Pudding with Butterscotch Sauce

Tiramisu served with a Raspberry Compote

Chocolate and Orange pudding served with Crème Anglaise

Wild Berry Cheesecake and Clotted Cream

Profiteroles with Light and Dark Chocolate Sauces

Baked Meringue filled with Blackcurrant Sorbet and Crème Anglaise

~Cheese Courses~

A Selection of West Country Cheeses
A Selection of British Cheeses
A Selection of French & Continental Cheeses

~Coffee and Tea with Chocolate Truffles~

BBQs/Hog roasts

Hog roast, spit roasts and BBQs are a great way to entertain your family and friends whether its in your back garden, or a local community centre/village hall, for your wedding or just enjoying a party your friends- they will be talking about it for years to come. Our roasted pigs/hogs/lambs/chickens are always prepared and cooked to perfection on the day of your event. No matter how many guests we can customize to suite your event.

Please feel free to contact us to discuss your event/requirements

Sample BBQ menu

Sandwich rounds

Toffs currently run a sandwich round in Swindon stopping at many areas with a varied selection of freshly made hot and cold food, snacks and drinks

If you would like to be included in one of our rounds let us know what time would be best to call and we will be there daily

