

## Weddings/Parties

As well as providing you with a tailored menu service we can also provide the following to help your 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

## 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:

### 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  
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:

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

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