

# Wedding Day Menu

## Starters

- Soup of the season with homemade bread ~ Crispy filo pastry filled with smoked salmon and cream cheese
- Roasted Tomato & Goats Cheese Bruschetta ~ Farmhouse pate served with Caramelised  
Halloumi Stuffed Peppers red onion chutney
- Prawn and Crayfish Cocktail ~ Parma Ham, Melon & Rocket

## Mains

- Loin of pork stuffed with apricots & sage with a cider ~ Stuffed chicken breasts wrapped in smoked streaky  
gravy served with buttered new potatoes and bacon served with dauphinoise potatoes and green  
seasonal vegetables beans
- Salmon en crouete served on a bed of lemon and herb ~ Roasted vegetable and blue cheese strudel (v)  
couscous, served with roasted vegetables
- Ratatouille & Goat cheese filo tart (v) ~ Pan fried medallions of beef fillet with a blue cheese  
glaze on a celeriac & potato rosti
- Sausages and mash! Served on a bed of parsley mash ~ Ham, leek and brie pie topped with a puff pastry lid  
served with an onion gravy and minted peas served with braised red cabbage
- Beef and red wine casserole served with a creamy  
mash

## Desserts:

- Lemon posset served with a gingerbread crunch ~ Homemade chocolate brownies served with clotted  
cream, raspberries and mint
- Dark chocolate mousse served with a shortbread ~ Cointreau & orange chocolate cheesecake  
biscuit
- Banoffee Pie ~ Apricot & Brandy Bread and butter pudding
- Mocha and Hazelnut Roulade ~ Summer berries roulade
- White chocolate and Raspberry tart ~ Apple and blackberry crumble served with vanilla  
custard
- Sticky toffee pudding Nutella Torte
- Lemon Tart

All our food is homemade and freshly prepared in our pantry kitchen using all our own pork and local suppliers.

# Canapes

## **Canapés served cold**

- Mango and king prawn skewers ~ Melon wrapped in Parma ham
- Smoked salmon and caper cream cheese rolls ~ Chicken liver parfait with onion marmalade on crostini
- Goats cheese on toast with chilli jam (v) ~ Parma ham and mozzarella bites
- Mini chicken satays ~ Rare beef, beetroot and horseradish tartlets
- Prawn and chorizo skewers with sweet chilli dip ~ Crab and chilli blinis
- Mozzarella, pesto and cherry tomato blinis (v) ~ Roasted vegetable and goats cheese parcels (v)

## **Canapés served warm**

- Sticky sausages with honey and mustard ~ Prunes and apricots wrapped in bacon
- Mini Yorkshire puddings with peppered steak and onion jam ~ Thai fish cakes with sweet chilli dip
- Sausage and apple filo rolls ~ Honey and mustard sausage rolls
- Spinach and cheese filo parcels (v) ~ Caramelised onion, blue cheese and walnut tarts (v)
- Brie and cranberry twists (v) ~ Pork meatballs with thick onion gravy dipping sauce

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