

Chef in my kitchen

Wedding Menus





Sample Menu A

All prices are calculated according to number of guests and location

V = Vegetarian, G = Gluten free, D = Dairy free, N = Nut free

Please choose one starter, one main, one dessert

Starters

- *Chicken liver and soft herb paté, chargrilled briochette, caramelised onion chutney, sakura leaf salad
- *Warm smoked salmon and chervil tartlet, green leaves, orange vinaigrette
- *‘Assiette of melon’; parisienne of cantaloupe, compressed watermelon, honeydew rose, mixed berry compote
- *Cream of tomato and basil and chilli soup (v)

Mains

- *Chicken breast wrapped in parma ham, potato fondant, chasseur sauce
- *Wild mushroom ravioli, tarragon cream sauce (v)
- *British lamb rump, dauphinoise potato, tomato and herb jus
- *Pan fried seabass fillet, olive oil crushed new potatoes, salsa vierge

Desserts

- *Vanilla crème brûlée, orange flavoured shortbread biscuit
- *Dark chocolate dipped profiteroles, vanilla pastry cream, white chocolate sauce
- *Apple and blackberry crumble, English custard



Sample Menu B

All prices are calculated according to number of guests and location

To Start

Crumbled goats cheese and wild mushroom filo crown,
dressed roquette leaf, port dressing (v)

Broccoli and blue cheese soup (v)

Smoked chicken and grain mustard seed tian, pickled cucumber ribbon,
mango and sweetcorn salsa

Poached salmon and dill gâteaux, gremolata, lemon oil, nasturtium leaves

To Follow

Seared duck breast, root vegetable rosti, blackberry jus

Salmon suprême, crushed new potatoes, tomato and dill beurre blanc

Slow cooked sirloin of beef, Yorkshire pudding, duck fat roast potatoes,
red wine jus

Beetroot and goats cheese tarte tatin, balsamic oil dressing (v)

To Finish

Summer fruit Eton mess, lemon meringue ice cream

Apple tarte tatin, apple crisp, vanilla ice cream

Sticky toffee pudding, caramel sauce, clotted cream ice cream



Sample Menu C

All prices are calculated according to number of guests and location

To Start

'Duo of duck'; parfait and rillettes, cumberland sauce, leaves,
sourdough shards
Smoked sliced halibut, pink grapefruit and tomato dressing, caperberries,
petit herb salad
Panko breaded goats cheese crottin, carpaccio of beets,
walnut and truffle vinaigrette, red amaranth (v)
Asparagus veloute soup (v)

To Follow

Roast rib of beef, Yorkshire pudding, chateau potatoes,
rosemary and garlic jus
Swordfish steak, chilli, lime and pineapple salsa
Roasted butternut squash, cherry tomato, sage and pine nut risotto (v)
Herb and Dijon mustard crusted rack of lamb, minted crushed new potatoes,
nicoise jus

To Finish

Strawberry sable tower, strawberry coulis, meringue 'kisses'
Baileys cheesecake, chocolate macaron, salted caramel ice cream
Pear and almond frangipane, pear crisp, red wine poached pear, toffee sauce





Drinks Packages

Pearl

£11 per person

Elderflower Prosecco or Mimosa
Half bottle of house wine per person
Glass of Prosecco for the toast

Sapphire

£14 per person

Glass of Pimms or Kir Royal
Half bottle of house wine per person
Glass of Prosecco for the toast

Diamond

£20 per person

Glass of Champagne or Peach Bellini
Half bottle of house wine per person
Glass of Champagne for the toast





Reception Canapes

Meat

Chicken madras on miniature Peshwari naan
Roast beef on Yorkshire pudding with horseradish
Wild boar pigs in blankets, wholegrain mustard & honey glazed
Duck rolls with cucumber and hoisin sauce
Lamb kofta kebab
Crispy bacon with cream cheese, apple and pickled onion
Lebanese Chicken shawarma and aubergine puree

Fish

Blackened cod on sushi rice
Grilled Tunisian tuna steak with olives and harissa
Chilli shrimp with sour cream
Mini Thai crab fish cake with mango and cucumber
Smoked salmon with garlic cream cheese and chives
Roasted salmon and Parma ham roulade
Salad Nicoise with anchovies
Miniature beer battered fish and chips, with tartar sauce

Vegetarian

Mushroom and white wine bruschetta
Feta cheese and pesto bites
Moroccan Couscous with ratatouille and peppers
Mozzarella, oven dried tomato and spinach skewers
Roquefort and peach bruschetta
Red onion and Camembert tart
Shot of cream butternut squash and coconut soup
Falafel with olives, chilli and hummus
Breaded Paneer and curry ball