WINING & DINING

WEDDING BREAKFAST MENU

STARTERS

SMOKED SALMON
& CREAM CHEESE ROULADE
WITH RED PEPPER SAUCE

CLASSIC PRAWN COCKTAIL

SALMON & DILL BROTH

CHICKEN & PISTACHIO NUT TERRINE
WITH WATERCRESS SAUCE
& CIABATTA TOAST

MAINS

RACK OF LAMB OF LAMB WITHLEMON & FRESH
HERB CRUST SERVED WITH PAN JUICES

CHICKEN SUPREME STUFFED WITH MANGO &
GINGER SERVED WITH A MILD CURRY SAUCE

ROAST FILLET OF BEEF WITH WILD MUSHROOM
& BRANDY SAUCE

FILLET OF COD WITH A CRAB CRUST & CHIVE
BUTTER SAUCE

GOATS CHEESE BAKED IN FILO PASTRY WITH
RED PESTO & SPINACH

*

MAIN COURSES INCLUDE POTATOES AND FRESH
VEGETABLES

DESSERT

WHITE CHOCOLATE CHEESECAKE
WITH PASSION FRUIT SAUCE

RUM BABA WITH VANILLA CREAM
& MARINATED CHERRIES

LEMON TART WITH RASPBERRY SAUCE

LIME POSSET WITH MANGO &
MINT SALAD & SHORTBREAD BISCUIT

TRIO OF CHOCOLATE DESSERTS....
CHOCOLATE MOUSSE, CHOCOLATE & HAZELNUT
BROWNIE & WHITE CHOCOLATE ICECREAM

*

COFFEE, TEA & CHOCOLATES

£52.00 PER GUEST

ADD A SELECTION OF CANAPES + £13.00 PER GUEST

ADD A CHEESE PLATE + £7.50 PER GUEST

CHEESE PLATTER FOR 10 - £65.00 EACH

WINING & DINING

INFORMAL WEDDING BUFFET MENU

SAVOURY OPTIONS

MEATS, EATS & TARTS
(SELECT THREE)

HONEY AND MUSTARD ROAST HAM

RARE ROAST SIRLOIN OF BEEF WITH HORSERADISH CREAM

POACHED SALMON WITH WATERCRESS SAUCE

CHICKEN WITH TARRAGON & GRAPES

ROAST VEGETABLE & FETA CHEESE TART

CARAMELISED ONION & GOAT'S CHEESE TART

PLATTERS
(SELECT ONE)

SEAFOOD: TIGER PRAWNS,SMOKED SALMON, SOUSED HERRINGS, MACKEREL PATE

CHARCUTERIE: SELECTION OF SALAMI, PARMA HAM, COARSE PATE & PICKLES

VEGETARIAN: HUMMUS, BABA GANOUSH, BABY MOZZERELA, MARINATED OLIVES

*

EACH ACCOMPANIED WITH A SELECTION OF FRESH BREADS

HOT NEW POTATOES
(SELECT THREE ACCOMPANIMENTS)

CHERRY TOMATO & GREEN BEAN SALAD

CREAMY WALDORF SALAD

COUS COUS WITH ROASTED VEGETABLES & FRESH HERBS

COLESLAW WITH RED & WHITE CABBAGE

FENNEL, ORANGE, RED ONION & MINT SALAD

CUCUMBER, YOGHURT & MINT

MIXED LEAF SALAD

DESSERT OPTIONS
(SELECT THREE)

FRESH FRUIT PAVLOVA WITH PASSIONFRUIT SAUCE

CHOCOLATE ROULADE WITH CHOCOLATE SAUCE

LEMON POSSET WITH VANILLA SHORTBREAD

PARIS BREST

STRAWBERRY & ALMOND TART

RASPBERRY & GINGER CHEESECAKE

FRESH FRUIT SALAD

£36.00 PER GUEST

WINING & DINING

BOWL FOOD FOR CASUAL DINING

SELECT THREE BOWL FOOD OPTIONS

MEATBALLS WITH TOMATO SAUCE, PASTA & PARMESAN

BEEF CHILLI WITH RICE, SOUR CREAM & GUACAMOLE

THAI CHICKEN CURRY WITH JASMINE RICE

PULLED PORK WITH SAVOURY RICE & SLAW

SAUSAGE & MUSTARD MASH, ONION GRAVY

ORIENTAL SALMON WITH STICKY RICE & PICKLED CUCUMBER

TUNA NICOISE

CHICKEN CEASAR SALAD

VEGETABLE TAGINE WITH FRUIT & ALMOND COUS COUS

VEGETABLE CHILLI, RICE, SOUR CREAM & CHEESE

SWEET PEPPER, CHERRY TOMATO & SAFFRON PAELLA

*

ACCOMPANIED WITH A SELECTION OF MINI CAKES & FRESH FRUIT KEBABS

£17.50 PER GUEST

WINING & DINING

FINGER BUFFET MENU

A SELECTION OF FINGER SANDWICHES, PLUS YOUR CHOICE OF SIX SAVOURIES £15.50 PER GUEST

SAVOURY OPTIONS

FISH

SMOKED SALMON & DILL CANAPÉ

SPICY FISHBALLS WITH TARTARE SAUCE

CRAY FISH COCKTAIL IN BABY GEM LETTUCE

SALMON & DILL SAMOSAS

CITRUS & CHILLI TIGER PRAWN SKEWERS

GIN CURED SEA TROUT, PICKLED CUCUMBER & TARRAGON MAYONNAISE

MEAT

CHICKEN IN VINE LEAVES WITH HERB BUTTER

HAM HASH CAKES WITH QUAIL EGG

BACON WRAPPED HONEY & MUSTARD CHIPOLATA SAUSAGE

BUFFALO CHICKEN WINGS WITH BLUE CHEESE DRESSING

LAMB & FETA CHEESE & PINE NUT MEATBALL TAHINI SAUCE

PORK, LEEK & SAGE SAUSAGE ROLLS

VEGETARIAN

CHEESE & HERB BISCUITS TOPPED WITH CREAM CHEESE & HERB PATE

ROAST VEGETABLE CROSTINI WITH BASIL

CHILLI CORN MUFFINS WITH AVOCADO MOUSSE

SAFFRON & PARMESAN ARRANCINI

ADD A DESSERT COURSE (CHOICE OF TWO DESSERTS) + £2.50 PER GUEST

DESSERT OPTIONS

MINI STRAWBERRY & CLOTTED CREAM SCONE

RASPBERRY & MASCARPONE TART

FRENCH FANCIES

CHOUX PUFFS WITH CHOCOLATE CREAM

FRESH FRUIT SKEWERS

ADD A SERVING OF TEA/COFFEE + £2.00 PER GUEST

WINING & DINING

EVENING NIBBLES

PICK YOUR FAVOURITES FROM THE FOLLOWING OPTIONS:

SPICY POTATO WEDGES
CHIPS IN CONES
HONEY & MUSTARD CHIPOLATA SAUSAGES
SOUTHERN FRIED CHICKEN STRIPS
PIZZA SLICES
QUICHE
PORK & LEEK SAUASAGE ROLLS
MINI BRIOCHE BURGERS
HOT DOGS WITH ONIONS
VEGETABLE SPRING ROLLS
VEGETABLE SAMOSAS

CHICKEN WINGS: CHOOSE FROM THE FOLLOWING FLAVOURS:

- BBQ
- HOT & SPICY
- KOREAN
- GARLIC & PARMESAN

SANDWICHES SERVED ON SOFT ROLLS:

- SMOKEY BACON
- HERB SAUSAGE
- FISH FINGER
- ROASTED RED PEPPER & HALLOUMI

FROM £14.50 PER GUEST, DEPENDENT ON YOUR SELECTION

DRINKS

PACKAGE A

1 GLASS OF SPARKLING WINE
(ON ARRIVAL)
½ BOTTLE OF HOUSE WINE
(SERVED WITH MEAL)
1 GLASS OF SPARKLING WINE
(FOR THE TOAST)
STILL/SPARKLING WATER

£36.00 PER HEAD

PACKAGE B

1 GLASS OF SPARKLING WINE
(ON ARRIVAL)
½ BOTTLE OF HOUSE WINE
(SERVED WITH MEAL)
1 GLASS OF HOUSE CHAMPAGNE
(FOR THE TOAST)
STILL/SPARKLING WATER

£50.00 PER HEAD

PACKAGE C

2 GLASSES OF HOUSE CHAMPAGNE
(ON ARRIVAL)
½ BOTTLE OF HOUSE WINE
(SERVED WITH MEAL)
1 GLASS OF HOUSE CHAMPAGNE
(FOR THE TOAST)
STILL/SPARKLING WATER

£60.00 PER HEAD

BAR OPTIONS

ACCOUNT BAR
CASH BAR
BRING YOUR OWN
(CORKAGE FEES APPLY)

WINING & DINING

USEFUL INFORMATION

BESPOKE MENUS

IF YOU HAVE A SPECIFIC IDEA OF WHAT YOU WOULD LIKE AND DON'T SEE IT HERE, OR WISH TO CUSTOMISE ANY OF OUR MENUS, PLEASE GET IN TOUCH AND TELL US WHAT YOU'D LIKE.

WE WILL BE HAPPY TO HELP YOU MAKE IT YOUR OWN!

MENU TASTINGS

WE ARE HAPPY TO HOLD MENU TASTINGS IN ADVANCE OF CATERING BOOKINGS. TASTINGS WILL BE COMPRISED OF A CHOICE OF 2 STARTERS, MAINS AND DESSERTS.

A CHARGE OF £150 IS MADE FOR TASTING SESSIONS. THIS AMOUNT WILL BE DEDUCTED FROM THE DEPOSIT ON BOOKING.

ALLERGENS & DIETS

OUR CATERERS CAN PROVIDE FOR MANY DIFFERING DIETARY NEEDS.

PLEASE INFORM US OF ANY ALLERGIES, FOOD INTOLERANCES OR SPECIAL DIETARY REQUIREMENTS ONE MONTH IN ADVANCE. WE ARE HAPPY TO ADVISE COUPLES ON COMPATIBLE OPTIONS/SUBSTITUTIONS.

DEPOSITS & PAYMENTS

A 10% DEPOSIT IS REQUIRED ON BOOKING. THE BALANCE MUST BE PAID NO LATER THAN 7 DAYS AFTER THE DATE OF THE WEDDING.

ORDER DEADLINES

CONFIRMATION OF MENU CHOICES, NUMBERS AND DIETARY PREFERENCES ARE REQUIRED ONE MONTH IN ADVANCE OF THE BIG DAY.

BELLS & WHISTLES

CROCKERY, CUTLERY, LINEN AND STAFF TO SERVE WILL BE PROVIDED WITH ALL MENU ORDERS. THIS IS INCLUDED IN THE MENU PRICES.

CHILDRENS' MEALS

PLEASE CONSULT US FOR CHILD-FRIENDLY MENU AND DRINK OPTIONS.

SEASONAL VARIATIONS

PLEASE BE AWARE THAT PRICES MAY VARY DEPENDENT ON THE TIME OF YEAR (FOR EXAMPLE BANK OR NATIONAL HOLIDAYS) OR THE AVAILABILITY OF MENU ITEMS.

WEDDING CAKES

IF YOU WOULD LIKE LMI TO PROVIDE A WEDDING CAKE, PLEASE CONTACT US TO DISCUSS YOUR REQUIREMENTS.

IF YOU HAVE ANY OTHER QUESTIONS, PLEASE GET IN TOUCH!