



Some food ideas for your wedding breakfast

KEMP & KEMP @ YOUR WEDDING

We aim to give you the best wedding day imaginable.. all the help you need from a wonderful team of staff providing you with the food you want. It's all home-made, generous, fresh and utterly delicious (it looks amazing too).

Crockery, cutlery, napkins, tablecloths, waiting staff, a front of house manager, chefs, transport, project management are **all** included... no hidden extras - we hate hidden extras.

These menus are starting point only.. if you don't see your fave dish, ask us - if we can make it and it can be made to work for large numbers (served simultaneously), we'll do it. We are flexibility, creativity and can-do. If you want all-veggie or even all-vegan food.. no worries!!!

As well as amazing food we are also great project managers so will work with you to make sure that the food and your guests are perfectly spliced with nothing (and no-one) sitting about wilting.

We'll also serve your simple daytime drinks and make NO EXTRA CHARGES for this.. all we expect is matching glasses, drinks refrigeration and the drink itself.

INDIVIDUALLY PLATED STARTERS

Choose any **two** of the following to include a vegetarian/vegan option:

Heritage tomato, basil & mozzarella salad with basil oil dressing. (V)

Roast Mediterranean vegetable tart with fresh pesto & pine nuts. (V & Vg)

Mediterranean vegetable stacks with pesto & pine nuts. (V & Vg)

Wild & porcini mushroom & tarragon pate with garlic button mushrooms. (V)

Three cheese, balsamic onion & thyme tart with dressed leaves. (V)

Chicken liver & pear brandy pate with spiced fruit relish

Duck & Cointreau pate with caramelised orange relish

Poached chicken, baby leek & tarragon terrine with pear relish

Griddled asparagus, rocket & quails egg salad with crispy pancetta, shavings of parmesan & lemon oil dressing

Roquefort, pear & chicory salad with walnut oil

Lightly smoked poached trout, baby new potato & watercress salad with horseradish & chive crème

fraiche dressing.

Ham hock terrine with fresh pineapple salsa or English mustard

Oak smoked salmon, lemon & dill mousse with cucumber ribbon salad

Smoked salmon potato cakes with horseradish crème fraiche & pea shoot tendrils

Crayfish tail & avocado cocktail with Marie rose sauce.

Poached & smoked salmon & asparagus terrine with lemon & chive crème fraiche

Caramelised apple, apple, mixed leaf & garlic crouton salad with melted camembert dressing

Fontina cheese on griddled sourdough with crispy Parma ham, roasted pears & hazelnuts

Grilled goats cheese on griddled sourdough with caramelised walnuts, blossom honey & pea shoots.

(V)

Slow cooked sweet onion soup with crispy onions(V & Vg)

Roast butternut squash, sage & honey soup with parsley puree. (V)

Roast plum tomato soup with pesto. (V)

Served with:

Baskets of assorted rustic breads

Pots of butter

We would also adapt dishes to suit all dietary requirements.

TWO GRAZING STYLE STARTERS

Served to each table on big wooden rustic boards.

FIRST our **Mediterranean-style** starter - choose any **three** items from this list.

Charcuterie board: assorted cured meats with wild rocket & sundried tomatoes

Bruschetta board: tomato, garlic & basil, caramelised red onion, thyme & balsamic with crispy pancetta & shavings of parmesan, smashed cannellini beans with olive oil, rosemary & shavings of pecorino

Baked camembert with slivers of garlic, sprigs of rosemary & spiced fruit relish

Baked halloumi in rose harissa & honey

Green & yellow griddled courgettes with mint oil. (V & Vg).

Plum tomato, buffalo mozzarella & basil. V

A board of dips – lemon & coriander hummus, baba ganoush with pomegranate seeds, mint & garlic

Greek yoghurt.V & Vg

Bowls of lamb kofta skewers with coriander yoghurt

Served with:

Baskets of assorted rustic breads & breadsticks
Italian extra virgin olive oil

SECOND our **English picnic-style** starters - choose any **three** items on this list:

A terrine or Kilner jar of chicken liver & pear brandy pate with spiced fruit relish
A bowl of herby scotch eggs
Mini pork & pancetta pies with mustard
Three cheese & thyme tarts. V
A large Kilner jar of layered English allotment salad with tarragon 'salad cream'
Slices of home cooked gammon & mustard
A ripe camembert in its box
Pork, apple & sage sausage rolls
Homity pies (cheese, onion & potato)

Served with:

Baskets of assorted rustic breads
Salted butter
Pickles, mustards & chutneys

INDIVIDUALLY PLATED MAINS

Choose any **two** of the following (to include a choice for your veggie/vegan guests):

Breast of chicken stuffed with fresh thyme, lemon zest & garlic. Served with salsa verde & a sprig of
roasted baby tomatoes.
Breast of chicken stuffed with fresh pesto & toasted pine nuts, served with tomato & garlic sauce
Breast of chicken stuffed with baby leeks & fresh tarragon, served with tarragon cream sauce.
Breast of chicken stuffed with fresh sage & shallots, served with bread sauce, redcurrant relish &
white wine jus
Breast of chicken stuffed with pancetta, sage & wild mushrooms served with mushroom & Italian
Marsala wine reduction
Breast of chicken stuffed with stilton & baby leeks served with stilton sauce
Chicken & baby leek stroganoff with tarragon & cream
Chicken, ham & mushroom shortcrust pastry pie

Kemp & Kemp Catering

Leek & tarragon shortcrust pastry pie
Steak & ale shortcrust pastry pie
Slow cooked shoulder of lamb stuffed with oregano, mint & lemon. Served with fresh mint sauce & redcurrant & red wine reduction
Griddled loin of lamb with rosemary crumb & minted pea puree. Redcurrant & port jus (£7.00 per person supplement)
Navarin of lamb (white wine & tomatoes with baby vegetables)
Porchetta: slow cooked shoulder of pork stuffed with softened onion, fresh rosemary & fennel seeds.
Served with apple & sage compote & white wine gravy
Slow cooked pork belly with caramelised apples, apple compote & crackling
Stuffed (apple & sage) loin of pork with crispy pancetta shards & a black pudding bon bon
Pork & apple sausages with juniper berry & cider sauce
Gourmet sausage & mash with caramelised red onion & red onion & thyme gravy
Steak & ale shortcrust pastry pie
Thyme seared fillet of beef with béarnaise, roast tomato & twice cooked chips (£7.00 per person supplement)
Slow cooked feather blade of beef in red wine & redcurrant reduction with a baby herby Yorkshire pudding
Slow cooked feather blade of beef 'au poivres' in red wine & crème fraîche sauce
Traditional bouef Bourignion with baby button mushrooms & shallots
Luxury cottage pie with cheddar mash top
Confit of Gressingham duck leg with apple & sage compote & white wine jus
Seared breast of Barbary duck with woodland berry sauce
Crispy skinned sea bass with crushed minted peas & chive crème fraîche
Crispy skinned sea bass with brown Morecambe bay shrimps in brown butter
Cod loin with beer batter crumbs, crushed minted peas & chunky tartare sauce
Poached salmon, asparagus & hollandaise
Rosemary crumbed cod loin with salsa verde & shards of crispy pancetta
Luxury fish pie with baby leek & cheddar mash top
Three cheese & thyme tart with caramelised onions on dressed leaves (V)
Wild mushroom stroganoff with herb wild rice (V)
Asparagus, mint & ricotta ravioli (V)
Caramelised butternut squash & sage butter ravioli (V)
Griddled halloumi with lime & caper vinaigrette & a tian of herb cous cous (V)
Roast vegetable wellington with parsnip puree (V)
Three bean & roast Mediterranean vegetable cassoulet with wild rice (V)

Hitched

Kemp & Kemp Catering

Roast cauliflower, butternut squash & baby parsnips, caramelised grapes & puy lentils (V and Vg)

Wilted baby spinach, feta & soft herb short crust pastry tart on dressed leaves (V)

Roast Mediterranean filo parcels with basil oil. (V and Vg)

Served with:

Any **one** of the following:

Baby roast potatoes & rosemary

Baby new potatoes, butter & mint

Creamy mashed potato

Dauphinois potatoes

Parmesan & thyme 'chips'

And any **one** of the following:

Baby vegetables with herb oil.

Tarragon roast carrots.

Green beans, garden peas with parsely and chives.

Savoy cabbage with button onions.

Roasted roots with thyme.

Griddled broccoli and cauliflower florets.

Roast butternut squash.

Green beans and bay carrots.

Baby summer vegetables in herb butter

SHARING STYLE MAINS

Served to each table on big rustic wooden boards.

Any **one** of the following:

'Flattened' chicken, boneless chicken stuffed under the skin with fresh herbs, lemon zest & garlic.

Served with aioli & salsa verde

Porchetta, slow cooked fall apart tender shoulder of pork stuffed with softened onions, fennel seeds & fresh rosemary. Served with salsa verde & extra virgin olive oil OR with pan juices & apple & sage compote

Slow cooked shoulder of lamb stuffed with softened onions, lemon zest & oregano served with tzatziki & salsa verde OR with garden mint sauce & redcurrant & red wine jus



Kemp & Kemp Catering

Marinated chicken skewers (lemon, thyme, garlic) and marinated lamb skewers (ras el hanout) with salsa verde, harissa yoghurt, aioli.

Thyme seared fillet of beef with béarnaise, horseradish, mustards. (£7.00 per person supplement

Home cooked, honey roast gammon with fresh pineapple salsa, coleslaw & mustards

Chipotle pulled beef with fried green peppers & onions, coleslaw

Poached salmon & hollandaise.

A board of three varieties of homemade shortcrust pastry pies (e.g. chicken, leek & tarragon, steak & ale, Roast vegetable, steak, red wine & caramelised onion)

Served with:

Any **one** of the following:

Baby roast potatoes & rosemary

Baby new potatoes, butter & mint

Creamy mashed potato

Dauphinois potatoes

Parmesan & thyme 'chips'

And any **two** of the following:

Little gems with spring onions, croutons & French dressing

Vine tomatoes with oregano croutons & red wine vinegar & olive oil dressing

Heritage tomato & burrata with oregano oil

Tomato, basil & mozzarella

Green beans, red onion, mint with lemon baked feta & lemon oil

Raddichio & orange salad with pomegranate seeds, pomegranate molasses dressing

Red & golden beetroot salad with toasted sunflower seeds, chervil & maple syrup dressing

French beans & sugar snaps with hazelnut & orange dressing & toasted hazelnut

Parsley & tomato tabbouleh

Green tabbouleh (spring onions, cucumber, and coriander).

Pesto rice salad with parmesan & toasted pine nuts

Jewelled rice salad (onions, apricots, rose petals pomegranate seeds)

Caramelised butternut squash with cardamom yoghurt dressing

Roasted mixed peppers with parsley oil

Yellow & green courgettes with mint oil

White bean salad with dill, red onion olive oil & garlic dressing

The logo for 'Hitched' is written in a stylized, cursive purple font.

We would also offer a vegetarian/vegan plated option (if required) alongside these & can also adapt dishes to suit dietary requirements.

THREE GRAZING STYLE DESSERTS

Served to each table for sharing (all are V).

Either:

FIRST - 'MAKE YOUR OWN' DESSERT

Boards of:

Chocolate brownies
Assorted meringues
Assorted shortbreads
Florentines

Bowls of:

Whipped double cream
Assorted berries

Jars of:

Berry coulis
Chocolate sauce

Or:

SECOND - ETON MESS

A large glass bowl of homemade meringues, whipped cream, fresh strawberries. Drizzled with berry coulis & topped with whole strawberries, redcurrants & edible flowers.

Or:

THIRD - A SELECTION OF DESSERTS TO SHARE/BARTER

Choose any **four** of the following - they will be piled high, so everyone gets plenty of what they fancy:

Dark chocolate & orange mousse with a Florentine
Dark chocolate & hazelnut cheesecake
Lemon & Limoncello syllabub with orange shortbread •

Vanilla panna cotta with berry coulis
Dark chocolate brownie topped with baked vanilla cheesecake & raspberry cream
Tart au citron with raspberries
Higgledy-piggledy fruit tart with sugar syrup glaze
Dark chocolate & raspberry tart
Strawberry pavlova
Strawberry Eton mess
Lemon & lime curd pavlova with toasted almonds
Strawberry shortcake
Fresh fruit salad with ginger & mint syrup. (Vg)
Roast pineapple in chilli & ginger syrup with coconut cream (Vg)
Honeyed apple tart with Calvados cream
Baked apricot frangipane tart with rosemary
Sticky toffee pudding with salted caramel & clotted cream

INDIVIDUAL PLATED DESSERTS

If you would prefer to serve an individually plated dessert, please choose any **one** from the above list for all guests. We can adapt for gluten, dairy or nut allergies. Vegans can have the fresh fruit salad if required.

CANAPES.

Beautifully presented and freshly made (by us) on the morning of your wedding. We suggest a selection of 4 items per person – they are priced at £1.50 per item (thus £6pp) [plus VAT] and are served by us direct to your guests as you sip your drinks after the ceremony, before the wedding breakfast. These are simply suggestions.. if you fancy something else, ask us - we invent canapes.

Rare fillet of beef, horseradish cream & rocket Yorkshires
Teriyaki beef skewers with sesame seeds
Mini gourmet burger on a brioche bun with pea shoots & tomato & chilli relish
Mini pork & coriander burger with lime & chilli relish
Porchetta (pulled pork with rosemary & fennel seeds) with apple & sage compote
Steak, ale & caramelised red onion pies
Cottage pie with cheddar & chive mash top
Shepherd's pie with braised red cabbage top
Chicken, baby leek & tarragon tarts
Skewers of chicken tikka & fresh mango
Turkey saltimbocca (sage, parma ham & Italian marsala) croutes
Peking duck croustades with spring onion, red chilli & coriander

Skewers of Thai chicken balls with sweet chilli dipping sauce
Smoked ham, brie & crispy pancetta tarts
Ham hock terrine squares with English mustard
Oak smoked salmon, lemon & dill cream cheese croutes
Smoked salmon & horseradish mousse cannelloni
Smoked haddock wilted baby spinach & hollandaise tart
Filo baskets with lobster & mango puree
Crayfish tail & bloody Mary cocktail
Fresh crab & lemon mayonnaise croutes
Mature cheddar scones with sage & shallot butter, rocket & crispy pancetta.
Cheese bread croutes with sundried tomato & basil mascarpone (V)
Caramelised red onion & soft goats cheese tart with thyme (V)
Roasted red pepper, garlic & basil tart with pesto. (V)
Plum tomato, garlic & basil tarts (V)
Wild & porcini mushroom & tarragon tart (V)
Roast vegetable pastries with parsnip puree (V)
Asparagus & quails egg tart with hollandaise (V)
Fresh fig, ricotta & blossom honey croutes (V)