



Winter wedding breakfast

STARTER OPTIONS: choose one meat and one veggie.

- Ham hock terrine with English mustard & pea shoot tendrils
- Poached chicken, baby leek & tarragon terrine with watercress cream
- Smoked chicken & apricot terrine with orange & apricot chutney
- Loch Fyne smoked salmon with juniper berry & maple syrup crème fraîche & blinis.
- Smoked salmon, lemon & dill mousse with cucumber ribbon salad
- Chicken liver & pear brandy pate with spiced fruit chutney
- Roast butternut squash, sage & honey soup with parsley puree (V)
- Parsnip & chestnut velouté with parsnip crisp & chestnut crumb (V)
- Cauliflower & stilton soup with croutes.
- Leek & potato soup with chopped chives & cream (V)
- Wild & porcini mushroom & tarragon pate with garlic button mushrooms (V)
- Caramelised onion & brie tart with dressed leaves.
- Three cheese, thyme & balsamic onion shortcrust pastry tart with baby leaves (V)
- Griddled sourdough with tarragon wild mushrooms & garlic cream (V)

Served with:

- Baskets of assorted bread rolls.
- Pots of salt crystal butter

MAIN COURSE OPTIONS choose one meat and one veggie.

- Porchetta: slow cooked shoulder of pork stuffed with fresh rosemary, softened onion & fennel seeds.
 - Apple & sage compote, pork jus
- Slow cooked blade of beef in red wine & thyme reduction, Yorkshire pudding.
 - Venison sausages, apple, cider & juniper berry cream sauce
- Chicken supreme, hazelnut, pancetta & orange stuffing, bread sauce, port & cranberry relish, white wine gravy.
- Turkey breast ballotine stuffed with fennel, rosemary, sage & dried cranberries. Turkey gravy

Kemp & Kemp Catering

Turkey breast ballotine stuffed with sage & onion. Parma ham shards, chipolata sausages, Italian
Masala wine sauce.

Roast vegetable wellington, parsnip puree. (V)

Wild mushroom & leek pithivier, mushroom & thyme puree. (V)

Roast cauliflower steak, butternut squash, puy lentils, caramelised red grapes (V)

Roast gnocchi, caramelised butternut squash & sage, toasted pine nuts. (V)

Roast creamy vegetable shortcrust pastry pie, chive mash, tarragon carrots. (V)

ALL MAIN COURSES SERVED WITH:

Baby roast potatoes in rosemary

Seasonal vegetables.

DESSERT OPTIONS: pre-choose any two options.

A glass of dark chocolate & orange mousse with a orange gel & chocolate crumb

A glass of dark chocolate olive oil mousse with Maldon salt crystals (glass)

Dark chocolate & orange tart. Cointreau cream

A glass of lemon & limoncello syllabub with orange shortbread

Tart au citron, zesty cream, raspberry coulis

A glass of fresh fruit salad with ginger & mint syrup

A glass of vanilla bean panna cotta, poached berries, shortbread crumble

Christmas pudding with brandy sauce

Cheese, biscuits, grapes & chutney.

Hitched