



Sit down Menu Examples

Price: £35.00

Bronze Sit down Menu Ideas

Starters

Roasted tomato and red pepper soup with pesto oil. (Other soups available VG)
Wild mushroom Arancini balls with dressed leaf.
Smoked chicken Waldorf salad.
Caprese salad: Trio of tomatoes, with buffalo Mozzarella, baby basil and pesto breadcrumbs.
Chicken Liver parfait with melba toast and grape chutney.
Black pudding and crispy bacon salad with sauté new potatoes.
Crayfish and baby gem salad.

Main Courses

Thai coconut Chicken with Jasmine rice and bok choy.
Sausages, creamed mash potato with seasonal vegetables and onion gravy.
Sunblush tomato and mozzarella stuffed chicken with chargrilled Med vegetables and cous cous.
Baked fillet of salmon with crushed lemon new potatoes and salsa verde.
Classic Boeuf Bourguignon with mashed potatoes and green beans.
Roast loin of Pork with chateau potatoes, honey roast parsnips, seasonal vegetables, with apple sauce and crackling.
Pan fried fillet of mackerel with olive crushed potatoes, green beans and salsa verdi
Tagliatelle of wild mushroom, spinach and basil with toasted pine nuts

Desserts

Individual Summer fruits Pavlova with fresh cream.
Chocolate profiteroles with chocolate sauce.
Fresh seasonal fruit salad with cream (or as a platter for a table to share).
Selection of sorbets or homemade ice creams. (subject to conditions)
Selection of European cheeses with biscuits and grapes.

Buffet table: Tea & Coffee

**Bronze menu from £39 + VAT per head depending upon the number of heads. Canapés available
£6 + VAT per head see menu for choices.**

There are many more dishes, and we are happy to tailor make any special requests.

(Functions under 50 heads are priced differently)

Silver Sit down Menu Ideas:

Starters

Host Outside Catering

Cream of wild mushroom soup with white truffle oil.

Middle Eastern meze with dips and pitta bread – served individually or as a sharing platter.

Smoked salmon salad with celeriac remoulade.

Chicken Caesar salad with bacon and croutons.

Individual Feta and red onion tart with mixed leaves.

Host King Prawn Cocktail.

Crispy aromatic duck salad with cucumber, spring onion and a hoi sin dressing.

Fresh Oysters served on ice with lemon and shallot vinegar.

Main Courses:

Supreme of chicken with dauphinoise potatoes, green beans and wine jus.

Guinea fowl supreme with sweet potato mash, green beans and thyme jus.

Confit of Talmara farm duck on braised red cabbage and mash potato.

Traditional Roast Chicken, stuffing, chipolatas, Yorkshire pudding, vegetables and gravy.

Pan roasted cod fillet with a herb crust on a bed of ratatouille.

Baked avocado, caramelized onion and mozzarella with a balsamic dressing.

Wild mushroom risotto with parmesan shavings.

Desserts

Crème brulee with homemade shortbread biscuit.

Raspberry ripple Cheesecake with berry coulis.

Individual summer fruits pudding with crème fraiche.

Chocolate fondant cake with crème Anglaise.

Vanilla pannacotta with blueberry compote.

Strawberry and raspberry Eton mess with Chantilly cream.

Selection of European cheeses with bread, biscuits, grapes and chutney.

Buffet Table Tea & Coffee

Mixed breads and butter on each table.

Silver menu from, £44 + VAT per head, depending on number of heads. Canapés £6 + VAT per head see menu for choices.

(Functions under 50 heads are priced differently)

Gold Sit down Menu Ideas:

Starters

Chargrilled Asparagus with mixed dressed leaves and parmesan crisps.

Carpaccio of beef with rocket and parmesan shavings.

Tian of Devon crab and avocado with bloody Mary coulis.

Mixed Antipasti served with buffalo mozzarella, caper berries and artichoke hearts and chargrilled ciabatta bread. Meat or vegetarian. Served individually or as a sharing platter.

Sliced Smoked duck, new potatoes and baby capers salad with balsamic dressing.

Pan Fried King Prawns with sweet chilli dip.

Red pepper and rocket tart with tomato pesto

Main Courses:

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Host Outside Catering

Char grilled fillet of beef with dauphinoise potato with green vegetables and red wine jus. (£5 per head supplement)

Roast beef with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and red wine jus.

(This can be plated up individually or brought to each table to be carved by one of your guests)

Roast chump of lamb with potato gratin, purple sprouting broccoli, and rosemary jus. £3 per head supplement

Fillet of seabass with lemon crushed new potatoes, samphire and salsa verde.

King prawn and Crab risotto with wild rocket and parmesan.

Supreme of free range chicken, pancetta and leek potato cake and tomato and parsley jus.

Butternut Squash Tagine with cous cous and crème fraîche. Veg/Vegan

Twice baked roquefort soufflé with red wine vinaigrette and salted caramel walnuts.

Salmon fillet with roasted peppers, cherry tomatoes and basil.

Desserts

Sticky toffee pudding with butterscotch sauce and cream.

Bread and butter pudding and crème Anglaise.

Classic lemon tart with vanilla mascarpone and summer berries.

Milk chocolate and cherry tart vanilla sauce.

Lemon cheesecake with soured raspberry jelly.

Poached pear and almond frangipane tart.

Trio of desserts of your choice. All Cold Desserts only (£2.50 + VAT supplement)

Selection of European cheeses with grapes and chutney. Cheese Selection Cashel blue, Brillat Truffle,

Cheddar, Brie de Meaux and Stinky Bishop.

Buffet Table Tea & Coffee

Mixed breads and butter.

Gold Menu from £49 + VAT per head depending on number of heads. Canapés £6.00 + VAT per head see menu for choices. (under 50 heads are priced differently)

