



wedding brochure

2024-2025 WEDDING MENU

Canapés

Asparagus Wrapped in Parma Ham with Rocket & Parmesan

Braised Beef Short Rib Croquettes with Grain Mustard Dip

Cumberland Sausages Honey Grain Mustard

Goat Cheese Mousse, Sundried Tomato and Crispy Basil Tart

Hoisin Duck Pancake, Cucumber & Spring Onions

Iman Bayildi on Poppadum, Labneh & Pomegranate

Leek & Brie Quiches

Mushroom and Parmesan Arrancini with Truffle Dip

Peri Peri Chicken Ballotine & Mango Salsa

Plaice Goujon & Chips with Tartare Sauce

Rare Steak & Chips with Béarnaise

Sea Bass Ceviche, Cucumber & Radish Salad

Seared Tuna Wrapped in Nori & Sesame with pickle Asian veg

Smoked Haddock Fishcake with Lemon Mayo

Smoked Salmon, Capers and Dill Roulade on crostini

Sweetcorn Fritters, Dolcelatte & Fig Compote

Walnut Muffin, Stilton Mousse & Pear

Three Courses meal

Starters

Meat

Coco Basil catering

Chicken and Tarragon Terrine, Smoky Bacon Mayo, Picalilli, Ciabatta Crisp

Chicken Liver Mousse in Port Jelly, Rhubarb, Pistachio and Toasted Brioche

Free Range Chicken Breast and Pistachio Ballotine, Stilton and Celeriac Remoulade, Pickle Turnip and Edamame Beans

Ham Hock Terrine, Homemade Piccalilli, Broad Bean and Pea Salad, Frisee and Ciabatta Croutes

Mustard and Pepper Beef Carpaccio, Yorkshire Pudding, Parmesan Shaving and Black Olive Oil

Smoked Duck Breast Salad, Apple, Fig, Quail Egg, Baked Ricotta and Raspberry Vinegar

Fish

Cornish Crab, Mango, Avocado, Dandelion and Sourdough Toast

Mackerel Ceviche with Burnt Apple Puree, Baby Fennel, Watermelon Radishes and Pickle Cucumber

Salmon Mi-cuit, Beetroot Puree, Pickle Cucumber, Nasturtium, Corn Shoot and Keta Caviar

Seared Scallops and Black Pudding, Texture of Cauliflower and Pea Puree

Tuna Tartare, Wasabi Caviar, Cucumber and Avocado Salsa, Black Rice Crackers and Pickle Ginger gel

Vodka and Horseradish Cured Salmon, Roasted Candy Beets, Pickle Beetroot Stalk, Honey and Mustard dressing

Vegetarian

Asparagus on Brioche, Crispy Quail Eggs, Broad Bean and Truffle Hollandaise

Aubergine Parmigiana Ravioli, Sundried Cherry Tomato and Porcini Consommé

Avocado, Red Pepper and Mango in Courgette Cannelloni with Alfalfa and Spicy Mango Coulis (Vegan)

Goat Cheese Fig and Onion Tart, Pine Nuts with Frisee Lettuce

Mediterranean Vegetables and Quinoa Stuffed Courgette Flower, Pea Puree and Pine Nuts. (Vegan)

Sweetcorn Panna Cotta, Red Pepper Polenta Chips, Corn Shoot and Romanesco Sauce

Main Courses

Meat

Braised Ox Cheek, Ox Tail Croquette, Mash Potato, Heritage Carrots and Charred Sprouting Broccoli

Chipotle and Coffee Roasted Leg of Lamb, Desiree potato, summer veg and gravy

Cornfed Chicken Supreme, Sweet Potato Dauphinoise, Seasonal Vegetables and Madeira jus

Hitched

Coco Basil catering

Duck Breast, Confit Leg Bonbon, Spiced Carrot Puree, Pomme Anna, Broad Bean and Peas, Cherry Jus

Filet of Beef, Fondant Potato, Wild Mushroom and Truffle Puree, Baby Vegetables and Red Wine Jus

Herb Crusted Lamb Filet, Confit Potato, Peas, baby Carrot, Wild Mushroom and Rosemary Jus

Partridge Breast and Leg Bonbon, Wild Mushroom, Potato Dauphinoise and Seasonal Baby Vegetables

Pork Loin and Black Pudding Wellington, Apple & Celeriac Puree, Kale and Morels sauce

Slow Cooked Crispy Pork Belly, Lyonnaise Potato, Duxelle, King Cabbage and Jus

Fish

Black Olive Halibut, Heirloom Tomato Consommé, Ruby Chard, Samphire and Baby Leek

Pan-fried Salmon, Crayfish Spelt Risotto, Baby corn and Sugar Snap Peas

Red Mullet, Jersey Royal, Peperonata, Smoked Aubergine Caviar and Gremolata

Sea Bass Filet, Braised Fennel, Courgette Spaghetti, Ratte Potato, Saffron and White Wine Sauce

Sea Bream with Oyster Veloute, Seaweed Gnocchi and Fennel Salad

Seared Cod Loin, Brown Shrimps Butter, Baby Vegetables and Mousseline Potato

Vegetarian

Aubergine Parmigiana Roll, Minute Ratatouille, Chilly Jam and Oyster Mushroom Tempura

Mushroom, Spinach and Goat Cheese Wellington with Vermouth Sauce

Pea, Wild Garlic and Asparagus Risotto (Vegan)

Roasted Sweet Potato and Stilton Croquette, Apple and Cranberry Chutney, Kale and Braised Baby Fennel

Squash and Mushroom Fritters with Escalivada (Vegan)

Texture of Cauliflower, Tomato Chutney, Raisin, Capers, Broad Bean and Onion Bhaji (Vegan)

Sharing Main courses

Main meal

Apricot Stuffed Leg of Lamb on Warm Vegetable Couscous

Basil Pesto Chicken Supreme with Black Olive Tapenade

Lemon, Dill & olive oil Salmon with Ottolenghi Pine nuts and Currants salsa

Lime & Chilly Chicken Thighs Filet

Hitched

Coco Basil catering

Slow Cooked Middle Eastern Lamb Shoulder with Tzatziki

Thinly Slice Rib-Eye Steak with Bearnaise Sauce

Side Dishes

Artichokes, Pea, Mangetout, Broad Beans & Mint with lemon Vinaigrette

Chargrilled Kentish asparagus

Charred cauliflower with Tahini Dressing and Almonds

Crushed New Season Potato with Butter, Parsley and Lemon Oil

Garlic and Chilly Tender stem broccoli

Mixed Beetroot, Peaches and Rocket with Honey Dressing

Dessert

Apple Tart Tatin with Vanilla Crème Fraiche

Chocolate and Hazelnut Mousse on Dacquoise Biscuit, Salted Caramel Popcorn

Chocolate and Peanut Butter Tart, Crushed Candy Peanuts, Crema de Leche

Coconut Panna Cotta with Exotic Fruits and Brandy Tuile (Vegan)

Deconstructed Lemon Meringue Tart with Olive Oil Madeleine

Pimm's Trifle, on Vanilla Panna Cotta with Rosemary Shortbread

Raspberry and Chocolate Fondant, Chocolate Soil, Vanilla Bean Ice Cream and Brandy Infused Raspberry

Strawberry and Chiboust Cream Tart, Compressed Strawberry and Strawberry Leather

Vanilla and Stem Ginger Cheesecake with Poached English Rhubarb

Warm Carrot Cake, Jersey Milk Ice Cream and Caramelised Walnuts

Trio of mini apple tatin, chocolate brownie with cherry compote, vanilla ice cream and chocolate gravel

Grazing evening buffet

Meat Options

Rare roast beef baby watercress and horseradish

Homemade red onion and sausage roll

Mini pork pies

Hitched

Coco Basil catering

Bramston pickle Scotch eggs

Potted chicken with herbs

Grain mustard, capers ham hock roulade in parsley crumb

Pesto chicken breast

Treacle-roasted gammon

Charcuterie: Parma ham, chorizo, coppa

Fish options

Smoked salmon with lemon and dill crème fraiche

Smoked mackerel pate on ciabatta croutes

Jumbo prawn cocktail

Smoked haddock croquette and lemon mayonnaise

Chimichurri poached salmon.

Lemon, garlic and chillies marinated calamari rings

Jellied eels

Ottolenghi style roasted salmon with pine nuts and currant salsa

Vegetarian options

Courgette mint and pea fritters,

Sundried tomato, olives and feta quiches

Sweet potato, red onion and spinach frittata

Chargrilled courgette, Asparagus and peppers, sundried tomato, Artichokes

Marinated olives, crudités with Houmous, pesto and Tzatziki dip

Broad bean falafel with pea puree

Selection of British and continental cheese served with celery, grapes, chutney, crackers and bread

Salads

Rocket, sundried tomato, piquillo peppers, olives and parmesan salad.

Fennel, dill, celery, radishes, sorrel, cucumber and pear with lemon oil dressing.

Hitched

Coco Basil catering

Quinoa, roasted pumpkin, balsamic onions, baby spinach, alfalfa and toasted seeds.

Roasted Mediterranean vegetables spiced couscous

Orzo pasta salad with roasted and sun blush vegetables

Roasted root vegetables and dandelion with horseradish and parsley dressing.

Asparagus, broad bean, pea, and artichokes with lemon and honey dressing

Chopped garden salad

New potato salad

Coleslaw

Finger food buffet

Vegetarian Finger food

Veg gyoza

Leek and brie quiche

Onion Bhaji with mango chutney

Broad bean falafel with houmous

Mini poppadom Iman Bayildi coriander yoghurt

Sundried tomato, mozzarella and basil on parmesan shortbread

Sundried tomato and mozzarella arancini with basil pesto

Sweetcorn fritters, dolcelatte, fig compote

Veg spring rolls

Goat cheese, piquillo pepper and courgette on rye bread

Walnut muffin, stilton mousse & pear.

Vegetarian summer roll.

Onion Bhajis with mango chutney

Crushed avocado, soft quail egg croute.

Spinach and ricotta crepes roll

Jalapeno poppers

Hitched

Coco Basil catering

Vegetarian sushi

Tempura vegetables, sweet chilli dip

Goat cheese mousse and Figs tart

Sundried tomato and basil cheese straws

Meat Finger food

Confit duck rillettes rhubarb gel

Rose harissa chicken skewers

Quail scotch eggs

Hoisin duck pancake cucumber spring onions

Ham and cheese croquette

Asparagus wrapped in Parma ham with rocket and parmesan

Vitello tonnato crostini

Chicken satay with peanut sauce

Oxtail croquette

Chicken satay peanut sauce

Coronation chicken filo cup with mango chutney

Peri peri chicken ballotine, mango salsa

Branston pickle mini sausage roll

Manchego cheese and chorizo croquettes

Pesto chicken skewer

Mini Yorkshire pudding, rare roast beef, horseradish, baby watercress

Steak and onion chutney & béarnaise crostini

Fish Finger food

Salmon ceviche on cucumber salad

Seared tuna wrapped in nori and sesame seeds wasabi mayo

Salmon fishcake lemon mayo

Hitched

Coco Basil catering

Fish and chips in mini buckets

Smoked mackerel pate on ciabatta croutes

salt and pepper squid

Sundried tomato salmon skewers

beetroot cured salmon on lemon and fennel seed crostini

coconut, chilly and lime prawns

Smoked haddock fishcake, lemon mayo

Salmon & asparagus tempura

Panko jumbo prawns

Crab & avocado tart

Sea bass ceviche, cucumber, radish.

Buckwheat blinis, smoked salmon, crème fraiche & caviar

Beetroot rosti, smoked trout, horseradish

Herb pancake, smoked halibut, mascarpone and chives roulade

Teriyaki salmon skewers

Mini dessert

Apricot Tart Tatin

Coconut panna cotta with pineapple salsa

Lemon Posset with aged balsamic strawberry

Macarons

Mini Lemon Meringue Tart

Mix Berry Crumble

Saffron and mango cheesecake

Eton mess shot glasses

Chocolate and hazelnut tart

Mini chocolate brownie

Hitched

Coco Basil catering

Sticky toffee pudding with toffee sauce

Apple and berries crumble with custard

Chocolate and Hazelnut filled gnocchi

Banoffee pie

Mini carrot cake with orange frosting

Hitched