



British feasting menu

Price: £55.00

This menu is a feasting style sharing menu

Here is a sample menu for a British-style feasting wedding that includes a variety of options for vegetarians, meat-eaters, fish-lovers, and vegans

Canapés choose 3:

- Mini quiches with mushrooms, leeks, and goats cheese
- Caramelized onion tartlets with blue cheese
- Sausage rolls with onion chutney
- Mini vegetable samosas with mint chutney
- Smoked salmon blinis with crème fraîche and dill
- Crispy tempura prawns with sweet chili sauce
- Grilled vegetable skewers with balsamic glaze
- Vegan roasted red pepper and hummus tartlets
- Vegan mini portobello burgers with cashew cheese and avocado mayo
- Vegan grilled tofu skewers with peanut sauce

Starters choose 3 sharing :

- Charcuterie board with a variety of cured meats, cheeses, crackers, and pickled vegetables
- Creamy mushroom and truffle risotto
- Grilled halloumi cheese with honey, thyme mixed leaves and blood orange
- Fried chicken goujons with spicy dipping sauce
- Grilled peach salad with burrata cheese, balsamic glaze, and basil
- Grilled Caesar salad with anchovies and parmesan
- Prawn cocktail
- Vegan avocado and tomato bruschetta with basil and balsamic glaze

Mains (for sharing choose 3):

- Slow braised short rib with red wine jus and polenta

Grilled rump steak with chimichurri sauce
Whole roasted salmon with herb butter
Lemon and herb roasted chicken with potatoes
Vegan roasted vegetable ratatouille with crusty bread
Pan-seared duck breast with cherry compote
Grilled pork chops with grilled apples
Grilled king prawns with garlic butter
Seafood paella with prawns, scallops, and mussels

Sides (for sharing choose 3):

Roasted root vegetables with thyme and garlic
Crushed new potatoes with olive oil and rosemary
Grilled asparagus with lemon and parmesan
Grilled corn on the cob with chili and lime
Sweet potato fries with garlic aioli
Grilled mixed mushrooms with garlic and thyme mash potatoes
Grilled vegetable ratatouille with cherry tomatoes
Roasted pumpkin with sage and hazelnuts
Grilled mixed leaf salad with balsamic dressing
Vegan roasted cauliflower with tahini and lemon

Desserts (for sharing choose 3):

Traditional British trifle with layers of fruit, custard, and sponge cake
Assorted macarons with flavors like Raspberry, Lemon, and Pistachio
Strawberry and Champagne Eton Mess with meringue, whipped cream, and strawberries
Sticky toffee pudding with butterscotch sauce
Grilled peaches with vanilla ice cream and honey
Vegan dark chocolate mousse with raspberry compote
Lemon tart with raspberry coulis
Grilled banana with rum and caramel sauce

Includes

Staff

Chef

Cooking equipment

Travel

Excludes

Crockery we can hire this at an extra charge if required