



Foodie menu

Price:£80.00

The Foodie menu Our Foodie menu is inspired by dishes we have fallen in love with the most over the years we have been catering weddings.

With so many decadent and delicate flavours this selection will truly excite your guests!

The Foodie Menu
£85pp (2023);

£87.50pp (2024)
Inclusive of

Canapés

Three course wedding breakfast

Amuse-bouche

Tea and Coffee

Evening food

Canapes

Canapé selection

Choose 5 or 6

Thai crab cakes with a crème fraîche and caper dip

Baby Stilton Tartlets with spiced apple chutney

Scallop pop

Pakora bites

Jalapeno potato skins

Pea and mint fritters

Smoked Salmon Blinis with Crème fraîche and caviar

Parmesan Shortbreads with feta, cherry tomato, and black olive

Chocolate dipped strawberries

Sticky sausages with honey, grain mustard, and sesame seeds

sage with zest

Tequilla sunrise shots

Bruschetta with guacamole and Mexican garden herbs

Starter

Smoked Salmon Mousse— Smoked salmon and poached salmon together in a light and fresh pâté served with seeded biscuits and a salad dressed with red wine and raspberry vinaigrette.

Classic Tomatoes & Buffalo mozzarella salad with red wine vinaigrette and homegrown basil.

Parma Ham with Cantaloupe melon — Simple but amazing. The finest Parma ham and sweet Cantaloupe melon finished with fig jam and raspberry vinaigrette.

Warm Artichoke & Westcombe Cheddar Tart — Individual tarts of local Westcombe cheddar, artichokes, and chives finished with lemon-scented leaves.

Smoked salmon with prawns, horseradish cream & lime served with a side salad with a red wine and garlic vinaigrette

Main

Creedy Carver Chicken Supreme — served with a wild mushroom and marsala sauce; chive mash and garlic green beans.

Slow Cooked Beef Short Rib — boneless short rib of beef cooked long and slow and finished with pancetta lardons, baby onions, smoked garlic and a red wine reduction. Served with broccoli spears.

Supreme of Pheasant served with a whiskey and cream sauce, baby roast potatoes, garlic green beans, and buttered carrots. (Seasonal)

Bouillabaisse — with Seabass, Cod and Crayfish tails. Served with rouille and slates of toasted sourdough (£5pp supplement).

Roasted Cod Loin— served on a bed of Provencal vegetables with olives, basil, and Heritage tomatoes, pan-fried potatoes, and broccoli spears.

Medallions of Pork with creamy apple and Calvados sauce, parsnip mash, and garlic green beans.

Wild Mushroom Stroganoff served with wild rice and fresh Parmesan shavings.

Butternut Squash Open Ravioli — layers of garlic roasted butternut squash with fresh egg pasta, wilted spinach, brown butter sauce & toasted sunflower seeds.

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

sage with zest

Dessert

Classic Creme Brulee — with raspberries and thyme shortbread

French Style Apple Tarts — with Chantilly cream and spiced apple compote

Elderflower, lemon & gin cheesecake — with lemon curd mousse

Lemon Possett — with blueberries and meringue teardrops

Sticky Toffee Pudding — with butterscotch sauce and toasted hazelnuts

Eton Mess — with Cheddar strawberries and Devon cream (Seasonal)

Vanilla Panna Cotta — with raspberry coulis and pink peppercorn shortbreads

Rich Chocolate Pot — with salted caramel, creme fraiche and fudge pieces

Espresso Panna Cotta — with warm chocolate brownie

Baked Cinnamon Cheesecake — with peanut brittle crust and pouring cream

Strawberry Pavlova — with strawberry coulis and white chocolate drizzle

Star Anise Poached Pears — with chocolate sauce and black pepper tuile

Yoghurt Panna Cotta — with honey and stem ginger

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