



## Full day wedding menu

Price:£45.00

Canapés during reception

### Vegetarian Canapé Options

Whipped goats cheese and truffle with roasted maple beetroot served on a black pepper biscuit

Savoury lemon and thyme cupcake, whipped soft truffle goats cheese, toasted pistachio dust

Mini mushroom croustades with micro cress

Whipped artichoke hearts and truffle oil with parmesan biscuit, micro cress

Edible cones filled with a blue cheese mousse, toasted pecan nuts

Beetroot and Celeriac tart with fresh blackberries

Rosemary skewers with goats cheese, confit tomatoes and balsamic glaze

Beetroot tartare, goats cheese, pine nut crisp bread Roasted cauliflower shot with crispy shallots

### Meat Canapé Options

Mini Yorkshire puddings with rare roast beef and horseradish cream

Mini hasselback potatoes with crispy pancetta, sour cream, chives

Chicken liver parfait on rosemary toast, red onion jam, micro cress

Mini beef wellington, pancetta mousse, horseradish cream, micro leaf

Puff pastry, whipped truffle goats cheese, crispy pancetta, honey, toasted pistachio dust

### Fish Canapé Options

Smoked salmon blini with lumpfish roe and fresh dill, lemon cream

Cucumber and smoked salmon roll, micro cress

Mackerel pâte, croustade, lemon cream, Micro dill

# Happy Plate

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Smoked salmon mousse in edible cups with lumpfish roe, micro rocket

Prawns served in baby gem cups with a mango and coriander salsa

Tuna tartare served in crispy cups with Asian flavours

Edible cones, lemon cream, beetroot cured salmon, roe, fresh dill

Vol -Au- vents, smoked salmon mousse, pickled cucumber

## Dinner Menu

Whole roasted beef fillet, red wine jus

Poached chicken thighs with a rich mushroom broth

Baked salmon, roasted cherry tomatoes and artichoke hearts

Asparagus and brie tarts, toasted pine nuts

Rosemary and garlic roasted potatoes

Poached and grilled butternut squash, goats cheese, rocket and toasted pistachio nuts

Round courgette "ravioli" salad with whipped smoked ricotta mousse, toasted pecans

Mixed beetroot salad with peas and edamame, pea shoots, mint and lemon dressing

## Dessert Options

Salted caramel and pretzel cheese cake

Cocoa and chocolate nib bites with vanilla cream, orange poached blueberries and toasted pistachio

Eton mess with champagne poached strawberry salsa, edible flowers

## Evening Snacks Options

Cheese toasties and homemade ketchup

Mini sausage rolls, homemade ketchup

Cheese, preserve and crackers

Charcuterie with olives and hummus

Potato bread

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*Hitched*