



Wedding Menu

Spitting Pig Staff To Serve Your Reception Drink Served As Your Guests Arrive

Please Choose Four Pan Seared Fillet Of Beef Served in Mini Yorkshire Puddings with Horseradish Cream
Gourmet Sausages Served with A Honey & Whole Grain Mustard Beer Battered Mini Fish & Chips Served with
Tartare Sauce Roasted Halloumi & Tomato Crostini Served with Caramelised Onions and Salsa Roasted Duck
Wraps & Spring Rolls Crispy Bean Sprouts & Ginger Wraps & Spring Rolls, Served with A Sweet Chilli Dip.
Scottish Smoked Salmon Cracked Black Pepper, Lemon & Dill, Fresh Brown Bread Chicken Liver Parfait Garlic
Croustade, Red Onion Marmalade Chicken Satay Skewers Served with A Peanut Sauce Selection Of Mini Pizza (V)
Finished with Basil Oil

Mini Quiche (V) A Variety of Fresh Fillings Indian Selection (V) Freshly Made Selection of Mini Indian Delights
For The Main Course Please Choose Two Locally Sourced Meat Options: Slow Roasted Free-Range Pig Served
with Apple sauce, stuffing and crackling Or Whole Roasted English Lamb Studded with Garlic & Rosemary,
Yorkshire Puddings And Mint Sauce Or Whole Roasted Free-Range Chickens Rubbed with Thyme & Sea Salt,
Homemade Sage & Onion Stuffing, Butchers Chipolata Sausages Or Whole Roasted Sirloin Of English Beef
Brushed with Mustard, Cooked To Your Liking, Yorkshire Puddings, Rich Red Wine Gravy Or Whole Roasted
Free-Range Turkey Slow Roasted with Sage Butter, Homemade Sage & Onion Stuffing, Cranberry Sauce

Vegetarian/ Vegan option Grilled vegetable and halloumi skewers or BBQ pulled jackfruit

Selection of bread rolls and wraps (gluten free rolls available on request)

Choose 3 salads: Seasonal Green Leaf Salad Coleslaw Tomato and mozzarella salad Classic Caesar Salad Or
Selection of fresh market vegetables

Choose 1 potato option: Dauphinoise Potato Baked with Garlic, Onions & Double Cream Roasted New
Potatoes With Garlic and Rosemary Buttered New Potatoes Tossed in Chives

Followed By Choose Two from the following options served to tables Vacherins Of Strawberries And Passion
Fruit Cream Strawberries with Passion Fruit and Mascarpone on a Meringue Base

Profiteroles Choux Pastry Buns loaded with Whipped Cream and smothered in Chocolate Sauce Chocolate
Torte Individual Dark and Delicious Chocolate Tortes, with a Light Crunchy Base Sticky Toffee Pudding Chef's
Special Pudding with an Exquisite Toffee Sauce Lemon Tart - Butter Pastry Filled with Zesty Lemon Custard
Garnished with Fresh Raspberries and a Fresh Fruit Coulis Cheesecake - Handmade Individual Cheesecakes,
with a light delightful Creamy Cheese Filling set on a Crunchy Biscuit Crumb Base Fresh Fruit Salad - A
Refreshing Dessert of Seasonal Fruit Smothered in their Own Juices All Served with Cream

Served on China crockery and Stainless Steel cutlery Drinks Service and Canapes served by experienced
waiting staff Main Course Served buffet style Desserts Served to guest tables Serving tables and gazebo
provided Serving tables laid with crisp linen. Left- over meat to be carved and served on a platter