



The Wedding Collection

This menu is designed to give you an idea of our costings. We break down the price into elements for transparency, so that we can change individual parts of the quotation if required.

Please read through all the sample menus carefully to enable you to create your own unique menu and reflect the atmosphere you aim to achieve on your wedding day.

This can be done by way of traditional dining, sharing platters placed in the centre of tables, tapas, or barbecues. We could prepare a taster menu with 6/7 smaller courses if desired. It is also incredibly special to incorporate a couple's heritage/ passion, and we love designing our work around different styles of cooking, such as Mediterranean or Middle Eastern.

Canapé

Tempura King Prawns with Sweet Chilli Dip (P)
Roast Chinese Style Pork Belly with Sticky Honey Sauce
Wild Mushroom & Mozzarella Stuffed Arancini Balls (V)

Fine Dining

Starter

Avocado Mousse with King Prawns served with a Dressed Lemon Salad and Pickled Cucumber (P)

Bruschetta with Italian Caponata and Romanesco Sauce (V)

Main

Chargrilled Lemon and Thyme Chicken, Parmentier Potatoes, Cherry Tomato Salsa
Spinach, Ricotta and Oregano Balls with Roasted Tomato and Basil Sauce and Gnocchi (VG)

Dessert

Key Lime Pie
Vanilla Panna Cotta with Summer Fruit Coulis
Chocolate Profiteroles

Tea & Coffee

Served with Lemon Amaretti Biscuits

Costings based upon - Over 150 guests

3 varieties of canapés

Starter,

Main course,

Trio of dessert,

Tea and coffee (Tea Pig & Taylors coffee),

Including kitchen equipment, cutlery and crockery, glassware, waiter service and linen

	Price per guest
Canapés	£3.90
Starter	£6.70
Main	£14.00
Dessert	£7.00
Cheese	N/A
Evening Food	See price with Menu
Tea and Coffee	£1.50
Supplies	
Cutlery & Crockery	£3.00
Glassware	N/A
Kitchen Equipment	N/A
Waiting Staff	£5.35
Linen	£2.50
	£43.95
	Prices subject to 20% VAT