

# Party Ingredients

Private Caterers



Weddings  
at Saddlers'  
Hall

## Menu Ideas for Weddings at Saddlers' Hall

In the following pages we have illustrated some different styles of catering you might like to consider for your wedding. Of course, these menus are only examples and when we know more of what you want we will create a bespoke menu incorporating all your favourites.

Party Ingredients' reputation has been built on the quality of our cooking and presentation. We make every element ourselves using seasonal ingredients to provide dishes that are both visual and delicious.

Please contact us for bespoke menu suggestions and for a full proposal for your wedding.

Call: 0207 517 3500

Email: [events@saddlershall.com](mailto:events@saddlershall.com)

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## Example Menu A Traditional Afternoon Tea



We recommend a variety of savoury dishes to be passed round to the guests, combined with Edwardian style central display tables overflowing with afternoon teatime delicacies from which guests can help themselves.

Prices available on request

### Cold Selection

Chequered Boards Of

**Scottish Smoked Salmon with Lemon and Black Pepper**

**Smoked Halibut with Black Caviar**

**A Selection of Vegetarian Roulades**

Celeriac with Rocket and Pimento, Spinach and Mild Spices

Wild Mushrooms with Wild Herbs

**Mini Yorkshire Puddings**

With Roast Beef and Horseradish

**Peeled Cold Water Prawns**

Served With Béarnaise Sauce

**Smoked Quail and Asparagus Tartlets**

Hollandaise Sauce

**Watermelon Baskets Filled With Kebabs**

Melon and Parma Ham, Salami and Fig, Mozzarella and Tomato

### Warm Dishes

**Goujons of Sole and Dublin Bay Prawns**

Served With a Spicy Rémoulade

**Crispy Duck and Mango Spring Rolls**

With Hoisin Sauce

**Wild Mushroom Strudel**

**Mini Cumberland Sausages**

Roasted With Rosemary, Honey and Mustard

**Tiered display tables decorated with fresh fruits and flowers**

**Miniature Wholemeal and White Bread Sandwiches**

Fresh Salmon with Lemon Mayonnaise and Cucumber

Duck Paté with Endive and Orange

Egg Coronation and Cress

**Mini Chocolate and Coffee Éclairs**

**Scones with Raspberry Preserve**

And Clotted Cream

**Raspberry Meringues with Cream**

**Walnut and Chocolate Brownies**

**Individual Fresh Fruit Tartlets**

Filled With Crème Patisserie, Grapes

Strawberries, Peaches and Redcurrants

Indian and China Tea

Continental Blend Coffee

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## Example Menu B Light Summer Buffet



Classic Two Course  
English Country Garden  
Buffet beautifully  
presented cascading  
with Flowers, Fruits and  
Foliage.

Prices available on  
request

### From the Buffet

#### **Rare Fillet of Beef**

Presented with a Garden of Miniature Vegetables and Herbs  
Sauce Béarnaise

#### **Saffron Chicken Julienne**

With Mangetout, Coriander and Pomegranate

#### **Layered Summer Mousse**

Of Avocado, Cucumber & Sundried Tomatoes  
Filled With a Medley of the Same Ingredients

#### **Hot New Potatoes**

With Butter & Parsley

#### **Salad of Five Leaves and Herbs**

Light Lemon Dressing

#### **Asparagus Vinaigrette**

### Desserts

#### **The Ultimate Chocolate Mousse**

Glass Tanks Layered With Bitter Chocolate, Milk Chocolate and White Chocolate  
Mousse

#### **Exotic Fruit Pavlova**

Mango Sauce

#### **Selection of British Farmhouse Cheeses**

Leaf Baskets Overflowing With Apples, Celery and Radishes

### To Finish

#### **Continental Blend Coffee**

Mint Chocolates

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## Example Menu C Informal Barbecue Buffet



This colourful buffet menu comprises an interesting variety of barbecue favourites served with a selection of salads and then followed by our most popular summer desserts. Uniformed chefs will cook on charcoal or gas fired grills in view of the guests and then present the food on a presentation display buffet.

Prices available on request

### From the Barbecue Buffet

#### **Mexican Chicken Fillets**

Marinated With Lemon, Chilli and Coriander

#### **Spicy Minute Steaks**

Served In Handmade Sesame Rolls With A Selection of Special Relishes, Chutneys and Whole Grain Mustard

#### **Chargrilled Seafood Brochettes**

With Lime Mayonnaise

#### **Welsh Lamb and Mint Sausages**

With Redcurrant Jelly

For vegetarian guests

#### **Chargrilled Aubergine Tournedos**

Filled With Puy Lentils, Mango and Pinenuts

#### **Crispy Vegetarian Sausages**

With Tomato and Apple Chutney and Relishes

#### **Mini Salt Baked Potatoes**

With Sour Cream and Chives

#### **Continental Leaf Salad**

Cherry Tomatoes, Radishes and Cucumber

#### **Garlic Bread**

With Fine Herbs

### Desserts

Display Baskets Of

#### **English Strawberries, Raspberries and Blueberries**

Whipped Devon Cream

#### **Profiterole Towers**

With Chocolate Sauce

#### **Somerset Brie**

Cherries, Apricots and a Selection of Biscuits

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## Example Menu D Seated Wedding Breakfast



### Mixture of Flavours, Texture and Colour

This menu is especially designed for a wedding celebration. Each dish comprises a lovely mixture of flavours, texture and colour elegantly served on Presentation plates. For dessert we have proposed our own White and Dark Chocolate Curl Wedding Cake – a rich Sacher Torte which after the cutting will be individually plated and Garnished with Fresh Berries and Raspberry Coulis.

Prices available on request

### Starter

#### **Delice of Cornish Seafood**

Crab and Samphire, Sardine Mousseline, Sea Bass Sashimi  
Saffron Crème Fraîche

For Vegetarian Guests

#### **Mushroom and Samphire. Tomato Mousseline, Avocado Sashimi**

Saffron Crème Fraîche

### Main Course

#### **Guinea Fowl Supreme**

Lemon and Pinenut Risotto  
Thyme Jus

#### **Asparagus and Baby Carrot Bundles**

Tied with Leek Ribbons

For Vegetarian Guests

#### **Gem Squash filled with Puy Lentils, Roasted Vegetables and Raisins**

Lemon and Pinenut Risotto  
Thyme Salsa

### Dessert

#### **White & Dark Chocolate Curl Wedding Cake**

#### **Ensemble of Raspberries, Strawberries & Blueberries**

Raspberry Coulis

### To Finish

#### **Continental Blend Coffee**

A Selection of Teas

#### **Homemade Fudge and Turkish Delight**

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert

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Example  
Menu E  
Mezze Style  
Seated  
Dinner



As an alternative to plated service this menu proposes a selection of informal "Mezze" style Mediterranean Dishes presented in the centre of each table for guests to pass and share among themselves. The specific dishes we have suggested are intended to demonstrate the idea and if you like this concept we will happily discuss your preferred ingredients.

Prices available on request

## First Course Dishes

### **Chargrilled Dublin Bay Prawns**

With Paprika Coriander

### **Filo Parcels of Spinach & Ricotta**

With Crème Fraiche and Coriander

### **Artichoke Hearts**

Filled With Sundried Tomatoes and Pesto

### **Asparagus Spears**

Parmesan, Olive Oil and Balsamic

### **Red Pepper Humous, Baba Ganoush and Cucumber Tzatziki**

With Flat Bread

## Main Courses Dishes

### **Lamb & Apricot Tagine**

With Pinenuts

### **Chicken with Lemon, Olives & Cinnamon**

### **Fillets of Red Mullet and Seabass**

With Seared Lemon, Sweet Peppers and Olive Oil

### **Minted Tabouleh**

With Parsley and Sweet Peppers

### **Tomato & Red Onion Salad**

With Mild Chillies and Coriander

## Dessert

### **Mango and Cardamom Ice Cream Bombe**

Served With Double Chocolate Brownies

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert

## To Finish

Continental Blend Coffee

A Selection of Teas

Homemade Peppermint Creams & Frangipanes

The first course dishes include many items suitable for vegetarians. For the main course we would propose a Chick Pea, Courgette & Apricot Tagine accompanied by the Tabouleh and Salad

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## Example Menu F Pre-Dinner Canapés Menu



This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. It comprises a variety of colourful cold delicacies including, meat, fish and vegetable based items.

Prices available on request

### Cold Selection

#### **Cured Organic Salmon on Dill Blini**

Crème Fraîche and Caviar

#### **Chargrilled Asparagus Spears**

Béarnaise Dipping Sauce

#### **Miniature Yorkshire Puddings**

Rare Roast Beef and Horseradish

#### **Buffalo Mozzarella, Cherry Tomato and Basil Brochettes**

Whole Grain Mustard and Balsamic Salsa

#### **Caramelised Black Figs with Prosciutto**

### Side Tables

#### **Tumblers of Cheese Straws**

Rock Salt, Paprika and Poppy Seed

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Example  
Evening  
Food  
Options



## Cheese Display

**Selection of Seven Continental and  
British Speciality Farmhouse Cheeses**

### Leaf Baskets Overflowing

With a wide Selection of Seasonal Fresh Fruits

### Ornamental Centre-Piece

Filled With Fresh Fruits and Berries

**A Selection of Biscuits and Speciality Breads**

**& Glass Vases of Celebration Chocolates**

## "Bacon Buttles"

Waitresses Passing Round The Following Snacks Later In The Evening:

**Bacon, Lettuce, Tomato & Mayonnaise Sandwiches**

**Brie, Lettuce, Tomato & Mayonnaise Sandwiches**



## Hog Roast

**Spit Roasted Hog**

Cooked By Uniformed Chefs And Then Carved In Front Of The Guests.

**Apple Sauce, Wholegrain Mustard  
and Fresh Tomato Relish**

**Granary Rolls**

A Vegetarian Filling of Aubergine and Fried Halloumi would also be available

Prices available on  
request