

SAMPLE MENU 1

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.



White & Dark Chocolate Curl Wedding Cake
Ensemble of Raspberries, Strawberries and Blueberries

Starter

Delice of Cornish Seafood

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

For Vegetarian/Vegan Guests

Heritage Tomato and Date Tartare

White Gazpacho, Balsamic Pearls, Tomato
Coulis

Main Course

Best of Corn-Fed Chicken

Courgette Flowers with Woodland Mushrooms
Crushed New Potatoes and Spring Onions
Black Truffle Jus

For Vegetarian/Vegan Guests

Crusted Spiced Cauliflower and Broccoli

Red Quinoa, Fennel, Agave Syrup, Paprika Oil

Dessert

Your Own Wedding Cake

Sliced by our chefs, plated and served with
fresh berries & coulis

or

White & Dark Chocolate Curl Wedding Cake Ensemble of Raspberries, Strawberries & Blueberries

Raspberry Coulis

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 Fudge and Turkish Delight

SAMPLE MENU 2

Stylish Dishes and Dessert Buffet

This menu presents two of our most popular choices for wedding meals followed by a buffet display of desserts. Both the asparagus and the lamb are beautifully balanced, stylish dishes served individually plated. Guests will then have the chance to mingle as they choose their own desserts from the buffet.



Chargrilled Asparagus
Poached Hen's Egg, Parmesan Shavings, Balsamic Reduction

Starter

Chargrilled Asparagus

Poached Hen's Egg, Parmesan Shavings
Balsamic Reduction

Main Course

Rack of Carmarthenshire New Season Lamb

Green Herb Crust, Burgundy Reduction,
Rhubarb Gel

Dauphinoise Potatoes

Carrot and Courgette Batons

For Vegetarian Guests

Chicory and Red Onion Tart Tatin

Carrot and Orange Purée, Pickled Artichoke,
Ranch Hemp Dressing

Dessert

Desserts from a Central Display Buffet,
Cascading with Foliage, Flowers and Fresh
Fruits

Pomegranate and Lavender New York Cheesecake

Chantilly Cream

The Ultimate Chocolate Mousse

Glass Bowls Swirled with Bitter Chocolate, Milk
Chocolate and White Chocolate Mousse

Baskets of Summer Berries

Strawberries, Blueberries and Raspberries

A Selection of Continental and Farmhouse Cheeses

Served with Bath Olivers & Fresh Fruits

To Finish

Continental Blend Coffee

A Selection of Teas

Dark & White Chocolate Truffles

SAMPLE MENU 3

Selection of Starters, Stunning Beef Main and a Classic Dessert

This more unusual wedding menu begins with a selection of exciting starters placed in the centre of each table for guests to share. This is followed by a stunning Hereford beef main course and then a very stylish classic dessert.

Starters to Share

Burrata, Tomato and Avocado
Pesto Dressing

Sole and Salmon Ceviche

Orange, Watermelon, Red Onion and Coriander

Smoked Duck and Nectarines

Gem Salad, Cherry Tomatoes and Croutons

Main Course

Cheek to Tail Hereford Beef

Beef Cheek Tortellini, Oxtail Tempura, Rare Fillet
Courgette Ribbons, Peperonata

For Vegetarian Guests

Rajasthani Smoked Aubergine

Basmati Rice, Tomato and Chive Kachumber,
Coriander Cress

Dessert

Treacle Tart

Passion Fruit Purée, Stem Ginger Ice Cream

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

Selection of Handmade Chocolates



Treacle Tart
Passion Fruit Purée, Stem Ginger Ice Cream

SAMPLE MENU 4

Celebratory, Light and Summery

This is a lovely light colourful menu offering a delicious vegetable based starter followed by an unusual succulent Turbot as a main course. We have then suggested a delightful trio of berry desserts.

Starter

Feta Cheese, Aubergine and Courgette Tian
Parmesan Ribbons, Tamarind, Shallot and Cherry Tomato Concasse

Main Course

Fillet of Atlantic Turbot with Lobster Tail
Summer Squash Puree, Samphire, Citrus Butter, Wild Herb and Tomato Oils

For Vegetarian Guests

Broad Bean Hummus Kofte
Puy Lentils, Baby Carrot, Tomato Concasse

Dessert

Trio of Raspberries
Miniature Raspberry Crème Brûlée
Raspberry Sorbet with Grand Marnier
Raspberry Pavlova

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

Peppermint Creams, Coconut Ices and Coffee Truffles



Trio of Raspberries

Mini Raspberry Crème Brûlée, Raspberry Sorbet with Grand Marnier, Raspberry Pavlova

SAMPLE MENU 5

Mediterranean Mezze and Profiteroles

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.

For dessert we have a French Croquembouche wedding cake made from vanilla cream profiteroles and caramel. Once the Bride and Groom have cut the cake it would be individually plated and served with the fruit compote.



Sharing First Course Dishes

Beetroot Falafel
Pomegranate Relish

Grilled Seabass and Shrimps
Chermoula and Rocket

Artichoke Hearts
Filled with Sundried Tomatoes and Basil

Asparagus Spears
Parmesan, Olive Oil and Balsamic

Red Pepper Hummus, Baba Ganoush and Guacamole
Handmade Speciality Breads

Sharing Main Course Dishes
Slow Braised Carmarthenshire Lamb
Marinated with Rosemary, Honey and Warm Spices
Dried Apricots and Toasted Almonds

Chargrilled Chicken Scaloppini
Lemon, Olives & Cinnamon

For Vegetarian Guests:
Crispy Parcels of Lentil, Raisins and Pine Nuts
Green Herb Salsa

Minted Tabbouleh
Parsley and Petit Pois

Tomato & Red Onion Salad,
Mild Chillies and Coriander

Dessert
Croquembouche Wedding Cake
Compote of Marinated Nectarines and Cherries,
Whipped Cream

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

Sweetmeats of Stuffed Dates, Turkish Delight, Frangipanes and Pralines

SAMPLE MENU 6

Luxurious Delicacies and Carving in the Room

This magnificent wedding menu begins with a delectable fish starter. For the main course we are then recommending roasted fillet of beef with classic accompaniments. Finally we have suggested a combination of chocolate favourites for dessert.



Rare Roast Fillet of Aberdeen Angus Beef
Carved by Uniformed Chefs at the Dining Tables

First Course

Citrus Cured Gravavlax

Courgette Flower with Lobster Mousseline, Coriander, Lime and Chilli Salsa

For Vegetarian/Vegan Guests

Avocado and Oriental Vegetable Summer Rolls

Peanut and Coconut Satay, Mooli and Golden Beetroot Julienne, Caramelised Tamari Soy

Main Course

Rare Roast Fillet of Aberdeen Angus Beef

Carved by Uniformed Chefs at the Dining Tables
Presented with Vine Tomatoes and Sauce Béarnaise

Bowls on Each Table to share of

Five Leaf and Five Herb Salad
Lemon Dressing

Minted New Jersey Royals

For Vegetarian/Vegan Guests

Wild Mushroom Arancini

Rocket, "Parmesan", Tapenade and Balsamic

Dessert

Chocolate Delice

Prune & Armagnac Truffle, Pistachio & Ganache Macaroon, Iced Chocolate Mint Chip

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

Handmade Chocolates and Florentines