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We pride ourselves on offering a friendly and personal service from day one. Our highly experienced Head Chef and fully qualified Wedding Coordinators will work closely with you and your families to discuss all your catering requirements and special requests for your big day. With choices of dishes selected from our extensive set-menus, or bespoke options tailored to your wishes, all our culinary delights are freshly prepared using locally sourced, high-quality ingredients.

## PRICE INDICATIONS

CANAPES – FROM £10.00 PP

2 COURSE WEDDING BREAKFAST –

FROM £42.95 PP

3 COURSE WEDDING BREAKFAST –

FROM £48.95 PP

(INCLUDED IN WEDDING BREAKFAST

PRICING: CROCKERY & CUTLERY)

EVENING FOOD – FROM £14.95 PP

## SAMPLE MENU

### *Canapes*

Jack Daniels Glazed Pork Belly & Spiced Apple

Pigs in Pancetta with a Maple Syrup Glaze & Sesame Seeds  
Smoked Paprika Camembert & Rocket Arancini with a Tomato  
Chutney

Mini Crispy Duck Pancakes with Cucumber, Leek & Hoisin Sauce

### *Starter*

Chicken Thigh Croquettes with Braised Red Cabbage

Or

Classic Mozzarella, Plum Tomato & Thai Basil Salad with Pesto (v)

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### *Main*

Bourbon Braised Beef Brisket with Kale Mash & Shallot Compote  
Served with seasonal vegetables

Or

Roasted Mediterranean Vegetable Wellington with Tomato & Fine  
Herb Broth (v)

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### *Dessert*

Oreo Chocolate Brownie, Rich Chocolate Sauce & Vanilla Ice Cream  
Or

Pear & Pistachio Frangipane Tart with Clotted Cream