

Mange

SAMPLE WEDDING MENUS 2015

Example '1' - Canapé & Sit Down -

Canapés

Dorset Crab Salad Spoons;
Cucumber 'Spaghetti', Lime Aioli & Micro Fennel

Home Cured Orange & Dill Loch Duarte Salmon;
Crème Fraîche D'Isigny

Lapsang Tea Smoked Magret Duck;
Caramelised Shallots, Juniper Dressing

Barrel Aged Feta & Spinach Filo Pastries;
Mint, Black & White Sesame

Dinner

Seared Scallops;
Roquette, Crispy Leeks, Tamarind, Crème Fraîche & Coriander

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Slow Roast New Season Devon Rose Lamb;
Dauphinoise Potatoes, Sautéed Spinach, Haricot Vert, Burgundy & Rosemary Jus

Risotto Primavera;
Broad Beans, Fresh Peas & English Asparagus, Parmesan & Basil Oil
Baby Leaf, Cress & Herb Salad
(Vegetarian option)

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Belgian Dark Chocolate Fondant;
Vanilla & Armagnac, Mascarpone & Hot Bitter Chocolate Sauce

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Neal's Yard Cheeses;
Walnut Bread, Bath Olivers & Spiced Apple Chutney

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Fairtrade Rwandan Arabica Coffee, Fresh Mint, English & Herbal Teas

Almond & Pistachio Cantucci

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Example 'II'

-Sharing Plate Menu –

Served as communal sharing plates for guests to help themselves

Starter

John Ross Junior Smoked Salmon Plate;
Classic I Hot Kiln I Tea I Whisky
Soused Fennel, Caperberries & Crème Fraiche

Roast Baby Yellow Beetroot;
Barrel Aged Feta, Haricot Vert, Rainbow Chard & Walnut Dressing

Sourdough & Soda Breads with Herb Butter

Main

Roast Corn-fed Baby Chicken;
Fondant Potatoes, Baby Leeks, Sicilian Lemon & Thyme Jus

Chargrilled Aubergine, New Season Asparagus, Yellow & Green Courgette;
Aged Balsamic & Toasted Pine Nuts

Open Ravioli:
Girrolle, Porcini & Wood Roast Artichoke, Caprini Freschi & Amaretti
(Vegetarian option served individually)

Dessert

Individual Raspberry Pavlova;
Tear Drop Meringues, Berry Compote & Cornish Cream
served individually plated

Fairtrade Rwandan Cafetiere Coffee, English, Fresh Mint & Herbal Teas

Belgian Dark Chocolate & Macadamia Truffles

Children's Menu

'Smiley Face' Crudité Plate;
Baby Cucumber, Carrots, Peppers & Cherry Tomatoes

Free Range Chicken Goujons;
Potato Wedges, French Beans, Cauliflower & Broccoli, Ketchup & Mayo

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Chocolate Brownies;;
Strawberries & Organic Vanilla Ice Cream

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Example 'III' - Canapé & Barbeque -

Canapés

Steamed Mediterranean Prawns;
Smoked Paprika Aioli

Griddled English Asparagus;
Bresaola & Goats Cheese Dressing

Sourdough Crostini with Wood Roast Artichoke;
Aubergine Purée, Smoked Red & Yellow Pepper

Braised Fennel & Potato Tartlets;
Montgomery Cheddar & Tarragon

Barbecue Dinner

Griddled Loch Duarte Salmon;
Sauce Vierge

Spit Roast Free Range Lamb, Molasses;
Caramelised Shallots, Red Wine & Rosemary Jus

Green Chermoula Spiced Spatchcock Chicken;
Greek Yoghurt, Harrisa & Coriander

Baby Aubergine & Halloumi Brochettes;
Tahini & Chive Dressing

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Roast Charlotte Potatoes, Sea Salt & Rosemary

Tabouleh, Bulgar Wheat, Tomato, Cucumber, Spring Onion, Parsley & Lemon

Steamed Sugar Snaps, Broad Beans & Purple Sprouting Broccoli, Toasted Almonds & Mint Dressing

Baby Leaf Herb & Cress Salad, Soused Cucumber Sherry Vinaigrette

Home Baked Focaccia & Sourdough Breads, Herb Butter

Cake, Cheese & Coffee

'Pata Cake, Pata Cake' Wedding Cake

La Fromagerie Cheeses, Turkish Figs & Muscat Grapes;
Montgomery's Cheddar, Cornish Yarg, Shropshire Blue, Fougeru & Pouligny St. Pierre
Bath Olivers, Walnut Bread, Wheaten Crackers & Spiced Apple Chutney

Fairtrade Cafetiere Coffee, Cafetiere Mint Tea, English & Herbal Teas

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Example 'IV' - Bowl Food -

Nibbles

Montgomery Cheddar & Basil Cheese Straws
Turkish Almonds & Sicilian Green & Kalamata Olives

Bowls

Yellow Fin Tuna Niçoise:
Quails Egg, Haricot Vert, Baby Sungold Tomatoes, Olives & Lemon Vinaigrette

Free Range Beef Daube:
Herb Mash, Caramelized Baby Onion & Rosemary

Porcini & Wild Mushroom Risotto;
Parmesan & Crisp Sage

Steamed Sugar Snaps, Asparagus & Broad Beans;
Pomegranate, Lemon & Sumak Dressing

Roquette, Wood Roast Artichoke & Semi-Dried Tomato Roast Salad;
Aged Balsamic & Toasted Pecan

Dessert

Sticky Toffee Pudding;
Vanilla Crème Anglaise

White & Dark Chocolate Parfait
Air-Dried Raspberries

Late Night Snack

La Fromagerie British Cheeses
Colston Bassett Stilton | Duckett's Caerphilly | Montgomery Cheddar | Innes Button
Artisan Breads, Wheaten Crackers and Plum Chutney

Charcuterie, Olives & Cornichons
Serano Ham | Fennel Salami | Chorizo Piccante

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SAMPLE WEDDING MENUS '15

DRINKS PACKAGES

Based on a drinks reception, dinner and evening party, prices include VAT

EXAMPLE 'I' - £13.95 ph

Prosecco del Colli Trevigiani IGT Frizzante, Ca Morlin, Veneto – *house Prosecco*
2 glasses per person

Ponte Pietra, Trebbiano Garganega, Veneto – *house wine*
&

Ponte Pietra, Corvina Merlot, Veneto – *house wine*
½ a bottle per person

San Miguel & Peroni Lager

Bottlegreen Presses

Hildon Still & Sparkling Water

EXAMPLE 'II' - £18.95 ph

Moutarde Pere et Fils, Cuvée Prestige – *house Champagne*
2 glasses per person

Baron de Badassiere, Sauvignon Blanc, Languedoc
&

Baron de Badassiere, Syrah, Languedoc
½ a bottle per person

Moretti & Sol Lager

Freshly Pressed Orange Juice & Freshly Blended Apple, Mango, Raspberry & Passionfruit Juice

Hildon Still & Sparkling Water

EXAMPLE 'III' - £35.95 ph

Two Varieties of Cocktail
2 per person

Devaux, Grande Reserve, Champagne
2 glasses per person

Gavi di Gavi 'Vigneti Lugarara', La Guistiniana, Piemonte
&

Rossi di Montalcino, Poggio San Polo, Tuscany
½ a bottle per person

London Brewed Craft Lagers

Bottlegreen Presses

Freshly Pressed Orange Juice & Freshly Blended Apple, Mango, Raspberry & Passionfruit Juice

San Pellegrino Still & Sparkling Water