

Wedding menu estimates



Prices based on 100 people and will vary on numbers & choices

Bronze

Canapes

Prosciutto ham involtini with rocket and Parmesan
Breaded coconut fried prawns with sweet chilli sauce
Tomato, Bocconcini (mini mozzarella) and basil skewers

Starter

Fresh watermelon, feta, toasted pine nuts, mint, basil, extra virgin olive oil

Main Course

Roasted chicken supreme, fig, halloumi, honey,
thyme roasted potatoes, seasonal greens

(V) Grilled halloumi, roasted beetrots & figs, honey, (same garnish)

Dessert

Chocolate and salted caramel brownie served with whipped cream

Food prices - £25.00 (inclusive of chefs, labour, travel, etc) ...

Hire - £8 p/h (To include crockery, cutlery, glass and table wear)

Staffing costs £9.00 p/h (based on 5 hrs)

Total approx price per head - £42.00

Silver

Canapes

Chicken liver parfait toasts with a spiced fruity chutney
Spiced lamb Kofta bites with apricot, pine nuts and mint
Wild mushroom Arancini balls with mozzarella centre
Tempura vegetables with a soy, honey, and sesame dip
Potato rosti with smoked mackerel and horseradish cream

Starter

Antipasti platter sharing boards – cured Italian meats, fresh mozzarella, artichokes, olives, sun blush tomatoes, fresh focaccia bread, olive oil & balsamic

Main Course

Roasted Pork fillet wrapped in Parma ham,
curly kale, Dauphinoise potatoes & White wine Jus

(V) Parmigiana melanzane

Dessert

Roasted hazelnut chocolate torte, preserved cherries

Food prices - £35.00 (inclusive of chefs, labour, travel, etc) ...

Hire - £8 p/h (To include crockery, cutlery, glass and table wear)

Staffing costs £12.00 p/h (based on 6 hrs)

Total approx price per head - £55.00

Gold

Canapes

Asparagus with beef fillet and hollandaise
Glazed pork belly squares with caramelised apple
Scotch eggs made with quail's eggs and smoked salmon
Monkfish, pancetta and bruschetta skewers with sage
Beetroot and goats cheese miniature tartlets
Parmesan cheese shortbreads with red onion marmalade
Zucchini and quinoa sushi style rolls
Sweet potato falafel bites with tahini yoghurt sauce

Home-made Bread + Butter for the table

Starter

Smoked duck salad, pomegranate, pistachio, blood orange, shaved fennel

(V) Grilled Haloumi, pomegranate, pistachio, blood orange, mint

Primi Course

Crab ravoili, chilli, garlic and sampire

(V) Stuffed handmade ravioli with ricotta, spinach and rocket, sage butter

Main Course

Local spring lamb rack, roasted new potatoes and an asparagus tip,
spring carrot and pea emulsion, light lamb jus and fresh mint sauce

(V) Portabello mushroom and celeriac Wellington & red wine jus.

Dessert

Trio of desserts: Grilled lemon terlettes, flourless chocolate cake
& strawberry eton mess with edible flowers

Food prices - £50.00 (inclusive of chefs, labour, travel, etc) ...

Hire - £9 p/h (To include all crockery, cutlery, glass and table wear)

Staffing costs £12.50 p/h (based on 7 hrs)

Total approx price per head - £71.05