



Informal Wedding Feast – Sample Menu

Presented on boards, platters and big sharing bowls for your guests to serve themselves

CANAPES

Hoisin and honey chipolatas (served warm)

Crostini with crushed new season peas, mint and local goat cheese

Sun-dried tomato, rosemary and parmesan palmiers (served warm)

Salmon and prawn mini fish-cakes with lemon and dill mayo (served warm)

RUSTIC BUFFET

A selection of seasonal tarts (served warm) – crab and spring onion, roast vegetable and basil, smoked bacon and red onion

Roasted chicken breasts served with tarragon mayonnaise

Whole poached salmon

Honey-glazed whole gammon

Vegetable and ricotta terrine

Wild mushroom strudel (served warm)

Warm local organic new potatoes with herbs and sea-salt

Mixed leaf salad with lemon vinaigrette

Griddled courgette and tomato salad with basil dressing

SOMETHING SWEET

Lemon Posset with shortbread hearts

Pistachio and white chocolate meringues filled with summer berries and cream

Orange Polenta cake with berry compote

Lime and mint seasonal fruit salad

Salt caramel brownies with Devon clotted cream