

Weddings at Gourmet Foods

BANQUETING

TO START

Roasted Red Pepper and Tomato Soup with Basil Oil and Crème Fraîche
Chicken Liver Pâté with Fresh Fruit Chutney and Toasted Brioche
Pan Fried Bubble and Squeak with Asparagus, Bacon, Quails Egg and Mustard Hollandaise served with a Bloody Mary Shot
Smoked Salmon and Prawn Roulade with a Citrus Dressing and Baby Leaves
Pressed Ham Hock, Corn-fed Chicken and Parma Ham Terrine with New Potato Salad and a Honey and Mustard Emulsion
Gin and Tonic Cured Salmon with Cucumber, Dill and Soda Bread
Sun blushed Tomato with Chargrilled Asparagus with Hollandaise and Balsamic Glaze
A Trio of Melon with Fresh Mint and a Watermelon Granita

MAINS

Rump of Lamb with Dauphinoise Potato Towers, Fresh Minted Green Vegetables and a Chianti Sauce
Fillet of Beef with a Thyme Fondant Potato, Green Bean and Courgette Parcels and a Pink Peppercorn Sauce
Breast of Chicken wrapped in Parma Ham with a Sundried Tomato, Mozzarella and Basil Filling and a Cream of Pesto Sauce with Baby New Potatoes and Summer Greens
Pan Fried Sea Bass with a Crab Risotto Cake and a Champagne and Watercress Sauce
Slow Roast Belly of Pork with a Celeriac Mash, Apple Confit and Sage Jus
Blade of Beef with Parsley Mash, Roasted Root Vegetables and a Real Ale Jus
Traditional Roast Beef, Lamb or Turkey with all the Trimmings, Roast Potatoes and Fresh vegetables of your Choice
Seared Salmon Supreme with Saute Potatoes, Minted Pea Puree and Hollandaise Sauce with Asparagus and Courgette
Portobello Mushroom with Butternut Squash and Melted Brie with Fondant Potato, Asparagus Tips and a Black Olive and Sundried Tomato Tapenade

SERVED WITH FRESH VEGETABLES OF YOUR CHOICE

DESSERTS

Elderflower Panacotta with a Pistachio Meringue and Rhubarb Drizzle
Salted Caramel Chocolate Brownie with Macadamia Nut Brittle and a White Chocolate Sauce
Malibu Cheesecake with a Pineapple Compote
Individual Lemon Tart with Lime Crème Fraîche
French Apple Tart with Crème Anglaise
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Summer Berry Vacherin with Chantilly Cream
A Trio of Desserts – your choice
A Selection of Cheeses with Celery, Grapes, onion chutney and Biscuits

A SELECTION OF TEA AND COFFEE WITH MINTS OR TRUFFLES

Prices from £37 per head to include the cost of the food, chefs and waiting staff and hire of china and cutlery. Exclusive of VAT.

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SHARING FEASTS

As the name suggests a sharing feast is a relaxed, more informal way of dining. Instead of a set meal, an array of dishes is placed on the table for your guests to share. This works extremely well as they get to choose what they want to eat normally from 3 main dishes and 4 sides, they can have as little or as much as they like.

A real feast for the eyes and you could choose any sort of cuisine from around the world, a mix or a traditional British meal.

STARTERS

Italian Anti Pasti Selection of meat, fish or vegetarian served with continental breads and balsamic and Olive Oil
Mezze Platters with either a Greek, Turkish or Lebanese Influence served with Pitta Breads and Dips
Spanish Tapas Boards
Indian Bite Selection with Mint Raita, Pickles, Salad and Poppadoms

MAINS

Slow Roast Pork with Sage and Apple Sauce
BBQ and Honey Spare Ribs
Chicken Ham and Leek Pie
Beer Butt Chicken
Moroccan Chicken with Preserved Lemon and Courgette
Tandoori Chicken with Cucumber and Mint Raita
Lamb Tagine
Shawarma Lamb with Pomegranate, Cucumber and Pistachio Yoghurt
Steak and Ale Pie
Italian Meatballs in a Cherry Tomato Sauce with Fresh Parmesan
Beef Stifado
Mediterranean Baked Salmon
Luxury Fish Pie
Butternut Squash and Feta Frittata with Red Chilli and Fresh Herbs
Five Bean Vegetable Chilli
Mediterranean Vegetable Lasagne

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SHARING FEASTS

SIDES

Baby New Potatoes with Parsley and Butter
Creamy Mash Potato
Saute Potatoes with Olive Oil and Fresh Herbs
Cous Cous with Roasted Mediterranean Vegetables
Orzo and Basmati Rice with Saffron
Wild Rice with Currants and Herbs
Macaroni Cheese with Grated Pecorino and Crumbs
Roasted Cauliflower with Harissa and Lemon
Roasted Root Vegetables
Spring Greens with Asparagus Tips
Tomato Salad with Baby Basil and Mozzarella
Romaine Lettuce Salad with a Chive Dressing
Peach, Feta and Mint Salad with Giant Cous Cous
Lentil, feta, mint, lemon and garlic salad
Quinoa Tabbouleh
Spicy Slaw with Honey and mustard seed
Baby Spinach salad with Orange, Radish, Red onion, feta and Pinenut with a mint dressing

DESSERTS

Apple and Raspberry Oat Crumble with Crème Anglais
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Summer Berry Pavlova
Blackforest Chocolate Roulade
Prosecco Jelly with Orange
Strawberry Cheesecake with Strawberry Drizzle
French Apple Tart with Crème Fraiche

Price from £30 a head for 2 courses to include the cost of the food, chefs, waiting staff and hire of china and cutlery. Exclusive of VAT.