

SEATED AND PLATED

Here are some ideas for you to consider, but we would love to meet you, hear your ideas and design your wedding breakfast just for you, so get in touch and let's begin...

FAVOURITE WEDDING CANAPES

Here is a small selection of canapés:

- Apricot bites stuffed with pear & cream cheese and walnuts (V)
- Aromatic duck served in a cucumber cup on a china spoon (gluten free)
- Mini brioche bun burgers
- Individual fish & triple cooked chip with tartare sauce
- Greenfield Pork cocktail sausages with a honey and mustard dip (can be gluten free)
- Mini cones filled with a peanut dipping sauce and our own spicy chicken satay
- Olive & cashew nut mini jars
- Prawn cocktail served in a shot glass served with a grissini
- Prosciutto wrapped asparagus, figs, melon or papaya, with balsamic drizzle
- Quails eggs, poached with hollandaise served in a croustade (V)
- Skewered sun blush tomato, griddled halumi and black olive (V)
- Smoked salmon blinis
- Smoked trout & watercress roulade
- Thai spiced fillet of beef in a filo cup
- Handmade quails egg scotch egg
- Mozzarella and sun blush arancini, arrabbiata dipping sauce

Don't see what you fancy, take a look at our extensive canapé menu on our website

STARTERS

Spiced cauliflower, leek & potato soup, parmesan croutons (V)

Falafel, humus, roasted pepper olives (V)

Laverstoke Farm buffalo mozzarella with peas & pea shoots, mint and lemon oil (V)

Figs, feta and Parma ham, balsamic honey dressing

Cray fish, grilled apricots and mango with scented yoghurt (V)

River Test Trout timbale, pickled cucumber, baby watercress, horseradish dressing

Seared Scallops on an apple salsa served with deep fried baby squid

MAIN COURSES

Chicken breast wrapped in pancetta with a tarragon jus

Individual steak & ale pie

Herb crusted trout supreme with a tomato salsa

Confit duck leg & breast, red currant jus

Fillet of beef served with a mushroom and Madeira sauce

Guinea fowl supreme stuffed with a wild mushroom and herb butter

VEGETARIAN OR VEGAN

Pea and feta risotto with smoked paprika cream and arancini

Ragout of mixed wild mushrooms, baby asparagus, toasted brioche

Open ravioli, chargrilled vegetables, pesto cream

PUDDINGS

As a single pudding, His and Hers or a trio:

Apple & blackberry crumble with vanilla and macadamia nuts

Crème brule

Fresh summer berries, whipped Chantilly cream, meringues

Lemon posset langue du chats

Millionnaires cheesecake

Passion fruit & coconut panna cotta

Salted caramel brownies

Sticky toffee pudding with toffee sauce

SHARING PLATTERS

Served to your table, ready for you to serve and share. We think this is a relaxed form of dining, which is a fun way to get your guests talking and eating as much or as little as they'd like

CHARCUTERIE BOARD STARTERS

Served on solid oak boards

Hampshire sourced pork salami, thin and spicy merguez sausages and air dried pork or beef

Hot smoked duck from Wiltshire

Hampshire Cheeses' award winning Tunworth cheese – *the best camembert in the world*

Smoked River Test Trout

Handmade pickled vegetables and chutney

Local speciality sliced breads

MAIN COURSE FEASTS

Served on wooden boards with your own carving set:

Roast fillet of beef and Yorkshire puddings & horseradish

Roast loin of pork with crispy crackling & apple sauce

Stuffed saddle of lamb with a cumin & apricot stuffing

SERVED WITH

Roasted potatoes & parsnips

Selection of seasonal vegetables

Jugs of complementary gravy

WHOLE PUDDINGS

Served with jugs of cream, custard or ice cream

Apple & blackberry crumble

Tiramisu

Bread and butter pudding with a hint of orange

Chocolate and cherry roulade

Fresh summer berry meringue

EVENING FOOD IDEAS

Our food is handmade, not bought in and reheated; except where local suppliers do it better than us! We prepare everything fresh for your order. Plattered, garnished, served hot or cold, with our staff to top up and clear away

SAVOURY SELECTION

Sausage selection - sausages, sausage rolls & quails egg scotch eggs with a honey and mustard dip

Greek meze – taramasalata, humus and tzatziki with olives & toasted pitta bread

Italian selection, pasta, artichokes, Parma ham, mozzarella, sun blush tomatoes, olives, mini puff pizzas

Lebanese meze – falafel, almonds, hummus, stuffed bell peppers & fried halumi skewers

Mini Mexican mouth fall, refried beans, chilli & cheese in a taco parcel

Parmesan shortbreads with parsley pesto & goats cheese or roasted tomato

Quiche bites - Goats cheese & roasted pepper, blue cheese & caramelised onion, feta, olive & rosemary

Selection of sandwiches or wraps or mini baguettes

Sharing boards of local cheese & charcuterie with pickled vegetables, olives and nut – ready to skewer

Spicy chicken satay skewers, pakoras & samosas with a peanut dip or chicken goujons with a yoghurt dip

Homemade dips with fresh fruit & vegetable crudités

CHEESE BACON OR CHILLI STATION

A fabulous alternative to a finger or sandwich buffet for your guests, consider a cheese, bacon or chill station.

CONTINENTAL OR BRITISH CHEESE STATION

Award winning British, exceptional continental cheeses

Artisan biscuits & butter

Prepared fruit selection and chutney

BACON OR SAUSAGE BAP STATION

Cooked Hampshire bacon, sausages and garlic mushrooms

Served with baps & condiments

CHILLI STATION

Beef & vegetable bean chilli

Pimp your own with jalapenos, nachos, rice, sour cream, guacamole, salsa, cheese

EVENT TERMS AND CONDITIONS

- Prices are a guide, based on a minimum of 60 guests and are only guaranteed once your function is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 2 months before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen can be included in our quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there may be a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given