



Plated Wedding Menu

With our plated wedding menu, you may choose three butler-served canapés for your guests, a choice of two plated main course options for guests to pre-order prior to your wedding day, and three desserts served from a beautifully presented dessert table or dessert bar.

CANAPÉS

Select three

- ☐ Crispy Panko Pork Belly Bites with Pickled Cucumber and Apple Sauce
- ☐ BBQ Pulled Pork and Slaw Sliders
- ☐ Marinated Sticky Ribs
- ☐ Wild Mushroom and Leek Vol-au-Vents
- ☐ Tempura Cauliflower Bites with Sriracha Mayo
- ☐ Tomato Arancini with Parsley and Basil Mayo
- ☐ Goats Cheese, Candied Walnut and Rocket Phyllo Parcels
- ☐ Beer-Battered Fish and Chips with Tartare Sauce
- ☐ Beef Fillet, Caramelised Onion and White Cheddar Sliders
- ☐ Peppered Seared Fillet and Horseradish Bruschetta
- ☐ Sliced Sirloin and Crispy Potato Bites with Chimichurri Dressing
- ☐ Mini Lamb Pita with Harissa Mayo and Pickled Red Onion
- ☐ Braised Oxtail Spring Rolls with Garlic Aioli
- ☐ Crispy Chicken and Waffle Bites with Hot Honey Drizzle
- ☐ Coronation Chicken Croquette with Lime and Avocado Purée

MAIN COURSE

Select two,
to be sent
to guests for
pre-orders

- ☐ Braised Beef Short Rib, Creamy Mustard Mash, Tenderstem Broccoli with Roasted Cherry Tomatoes, finished with Parsnip Crisps
- ☐ Sliced Whole Roast Beef Fillet, Crushed Basil Pesto Baby Potatoes, Tenderstem Broccoli with Roasted Cherry Tomatoes and Red Wine Jus
- ☐ Mushroom and Caramelised Onion Stuffed Whole Chicken, Crushed Basil Pesto Baby Potatoes, Parmesan Cream Sauce, Garlic Green Beans and Roasted Cherry Tomatoes
- ☐ Marry Me Chicken – Pan-Seared Chicken Breast, Creamy Mustard Mash, Sundried Tomato and Mushroom Cream Sauce, Garlic Green Beans and Roasted Cherry Tomatoes
- ☐ Deboned Lamb Neck with Baby Spinach, Mint and Feta Stuffing, Creamy Parmesan Mash, Honey-Glazed Baby Carrots, Roasted Cherry Tomatoes and Minted Lamb Jus
- ☐ Seared Lamb Rump, Crushed Basil Pesto Baby Potatoes, Garlic Green Beans, Roasted Cherry Tomatoes and Red Wine Jus
- ☐ Baked Hake in a Tomato, Olive and Basil Sauce, Creamy Mash, Wilted Baby Spinach and Tenderstem Broccoli
- ☐ Wild Mushroom and Leek Risotto, Sautéed Wild Mushrooms, Truffle Oil, Feta and Pea Shoots (V)
- ☐ Roasted Butternut, Caramelised Onion and Goat's Cheese Galette, served with Garlic Green Beans and a Dressed Microgreen Salad (V)

Suitable vegetarian and vegan meals will be prepared for guests with specific dietary requirements, provided these requirements are communicated in writing if your selected menu is not vegetarian or vegan.



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DESSERT

Select three

- ☐ Diplomat Cream Éclairs with Salted Dark Chocolate Drizzle and Strawberries
- ☐ Nutty Chocolate Brownie Bites with Whipped Cream and Blueberry Compote
- ☐ Mini Classic Tiramisu Cups
- ☐ Baked New York Cheesecake with Salted Caramel Drizzle
- ☐ Cinnamon Churros with Orange Chocolate Dipping Sauce
- ☐ Traditional Malva Pudding with Homemade Vanilla Custard
- ☐ Salted Caramel Panna Cotta Cups with Caramel Popcorn

Additional Menu Items

Charged per person

TABLE SALADS

- ☐ **Caesar Salad**
Cos Lettuce, Crunchy Croutons, Parmesan Cheese and Creamy Caesar Dressing
- ☐ **Basil Pesto Pasta Salad**
With Toasted Pine Nuts, Baby Spinach and Cranberries
- ☐ **Mediterranean Chickpea and Couscous Salad**
With Sundried Tomatoes, Olives and Feta
- ☐ **Classic Greek Salad**
With Cucumber, Cherry Tomatoes, Olives, Feta and Red Onion
- ☐ **Roasted Balsamic Beetroot Salad**
With Rocket, Walnuts and Feta

Enhance your wedding with our selection of optional extras. Enquire about our:

- Plated Starter Options
- Harvest Table Options
- Additional or Exclusive Canapés
- S'mores Table with Dark Chocolate Sauce, Biscuits, Marshmallows, Skewers and Tabletop Burners
- Night-Before Dinner Options (Build-Your-Own Burger or Pizza Buffet)
- Bridal Party Platters to Enjoy While You Get Ready
- Wedding Midnight Snacks