

Catering grade 3

DE LUXE WEDDING BUFFET

Rolled free range chicken stuffed with tomato, rosary goats cheese and herbs, hot or cold

Saffron poached salmon on seasonal vegetable ribbons

Freshly baked seasonal quiche charred summer vegetables, Shropshire blue topped with seeds, hot or cold

Dressed allotment potato salad : potatoes, beans, with dill and lemon dressing

Griddled summer vegetables with old Winchester, giant couscous

Classic Greek salad

Summer local green leaves, poppy seeds, chillies and cucumber and vegan
Hobbs house bakery bread

Mini meringues with Pimm's and mint berry compote and lemon curd cream

Chocolate brownie tart

Tea and coffee