

Catering grade 4

WEDDING SITDOWN MENU

Starters – choose2

Charcuterie, pickled carrots with antipasti
Shredded spiced chicken, summer herb and preserved lemon filo tartlet
Crab, coriander and chili mayo on brioche toast
Salmon tartare on avocado with rye bread and pickled radishes
Aubergine, tomato, pesto and mozzarella stacks
Summer vegetable, harissa and feta filo parcel with pesto oil
Crushed broad bean and old Winchester sourdough bruschetta with pesto oil

Mains – choose 2

Lamb slow roasted with chilli and honey salsa verde on rosti
Grilled tenderloin pork, with mustard and capers, crispy bacon and puy lentils
Chicken breast piccata – capers and vermouth with slow roasted vine tomatoes
Chicken breast in oregano and orange, on grilled broccoli, almonds and harissa
Chermoula seasonal fish with lemon sauce, herbed rice
Roasted salmon topped with hazelnut crumb, romesco sauce
Griddled halloumi, mixed beans and oven roasted tomatoes
Baked courgettes stuffed with oregano tomatoes topped with gremolata crust

Desserts – choose 2

Chocolate and raspberry pots with pistachio and lemon shortbreads
Bitter flourless chocolate cake with candied fruits and crème fraîche
Classic crème brûlée with coffee snaps
Hazelnut meringue roulade with summer berries
Chocolate brownie tart with honeyed almonds

Tea and coffee