

TWO COURSE WEDDING

FEASTING

Canapés - choice of 5
Feasting Style Main
2 main items and 3 side items
Sharing Dessert
choice between 3 minis or 1 sharer
Tea and Coffee Station for 50

Total Cost - £75pp

THREE COURSE WEDDING

FEASTING

Canapés - choice of 5
Antipasti Sharing Starter
Feasting Style Main
2 main items and 3 side items
Sharing Dessert
choice between 3 minis or 1 sharer
Tea and Coffee Station for 50

Total Cost - £80pp

Prices are inclusive of 20% VAT

CB.



MAINS

Choose two

Chicken Shawarma Thighs | Dukkah | Pomegranate Molasses

Lamb and Pine Nut Kofte | Spiced Chilli Tomato Chutney

Miso and Soy Cured Bavette Steak

5 Spice Pork Belly | Shropshire Plum Sauce | Crackling

Parsley and Thyme Sous Vide Butterfly Lamb Leg | Garden Herb Salsa

Caper and Wild Garlic Butter Chicken Spatchcock

Seared Skirt Steak | Chimmichurri

Pork Loin | Whipped Feta | Spinach

Berberé Spiced Hake | Romesco | Pickled Courgette

Lemon and Marjoram Chalk Stream Trout

Shaved Rump of Beef | Bearnaise Sauce

CB.

SIDES
Choose three

Tabbouleh Salad

Tamarind Roasted Carrot and Rocket Salad

Squash Jewelled Ras el Hanout Giant Cous Cous

Citrus Dressed Vegetable Slaw

Orange Soy Fine Beans | Charred Spring Onion

Sweet Potato Wedges | Wasabi Mayo | Coriander

Confit Tomatoes | Thick Lancashire Yoghurt | Peppermint

Roasted Broccoli Wedges | Black Walnut Puree | Toasted
Walnuts

Crushed Crispy New Potatoes | Rosemary Salt

Fried Potato Rosti | Saffron Aioli

Hasselback Roasted New Potatoes

Squash Wedges | Feta | Pumpkin Seed Pesto

CB.

MINI SHARING PUDS
Choose 3

Orange Posset | Shortbread

Classic Brownie Bite

Mini Lemon Meringue Tartlet

Passionfruit Cheesecake

Mini Eton Mess Meringue

Sesame Creme Brûlée | Sesame Tuille

Chocolate and Espresso Chouquette

Almond Financier | Orange Blossom Cream

Strawberry Mousse Pot | Dried Strawberry

Macerated Melon and Elderflower

CB.

GIANT FEASTING PUD

Choose 1

Turkish Delight Pavlova | Pistachios | Rosewater Cream
Edible Flowers

Raspberry Frangipane Tarts | Clotted Cream

Passionfruit and Mango Possets | Lime Shortbread |
Sesame Brittle

Classic Eton Mess Bowl | British Berries | Vanilla Cream

Chocolate Caramel Tarts | Mascarpone | Chocolate Glass

Chocolate Nemesis Cake | Creme Fraiche

CB Tiramisu

Lemon and Blueberry Tarts

CB.

SET MENUS

3 COURSE

MIDDLE EASTERN

Garlic and Coriander Flatbreads
Sumac Topped Labneh
Classic Cumin Hummus with Roasted Chickpeas

Chicken Shawarma Thighs | Dukkah | Pomegranate
Molasses
Lamb and Pine Nut Kofte | Spiced Chilli Tomato Chutney
Tabbouleh Salad
Tamarind Roasted Carrot and Rocket Salad
Squash Jewelled Ras el Hanout Giant Cous Cous

Turkish Delight Pavlova | Pistachios | Rosewater Cream |
Edible Flowers

Prices are inclusive of 20% VAT

CB.

SET MENUS

3 COURSE

PAN ASIAN FUSION

Pull Apart Japanese Milk Buns

CB Kimchi

Tamari and Lime Cured Chalk Stream Trout | Pickled
Ginger

Miso and Soy Cured Bavette Steak

5 Spice Pork Belly | Shropshire Plum Sauce | Crackling
Citrus Dressed Vegetable Slaw

Orange Soy Fine Beans | Charred Spring Onion

Sweet Potato Wedges | Wasabi Mayo | Coriander

Passionfruit and Mango Possets | Lime Shortbread |
Sesame Brittle

Prices are inclusive of 20% VAT

CB.

SET MENUS

3 COURSE

MODERN BRITISH

Fresh Sourdough
Marmite and Crispy Onion Butter
Shropshire Cured Salumi and Pickles

Parsley and Thyme Sous Vide Butterfly Lamb Leg |
Garden Herb Salsa

Caper and Wild Garlic Butter Chicken Spatchcock
Confit Tomatoes | Thick Lancashire Yoghurt | Peppermint
Roasted Broccoli Wedges | Black Walnut Puree | Toasted
Walnuts

Crushed Crispy New Potatoes | Rosemary Salt

Raspberry Frangipane Tarts | Clotted Cream

Prices are inclusive of 20% VAT

CB.

EVENING FOOD

Loaded Fries

Brisket | Pulled Pork | Chilli | Smoked Cheshire (v)

Nachos

Beef Chilli | Vegetable Chilli (v)

Thai Curry

Thai Red or Green | Chicken or Vegetable

Sliders and Fries

Beef Sliders | Gherkin, Lettuce, Cheese

Cheese Table

3 Cheeses | Crackers | Chutneys | Fruit

Giant Sicilian Stuffed Arancini

Scamorza | Ragu

Paella Pan

Giant Paella | Chicken | Peppers

Ramen Bowl

Pork Tonkotsu | Noodles | Broth | Soy Egg

£12.50pp

Bespoke options available from £15pp

Prices are inclusive of 20% VAT

CB.

EXTRAS

CB Focaccia with Oils and Balsamic or Flavoured Butter
£3.50pp

Tea and Coffee Service to the tables
£2pp

Extra Canapés
£2.50per canapé choice

Petit Fours with Coffee
£2pp

Glassware
75p per glass

Service of Wedding Cake as Dessert
Plated with Coulis and Cream
£5pp

Travel outside of 30 miles of SY4 5UH
£1 per mile per vehicle

Prices are inclusive of 20% VAT

CB.

INCLUDED

Kitchen Hire as Required
Chefs
Waiting Staff
Table Cutlery
Table Crockery
Travel within 30 miles of SY4 5UH
Tasting event places for 2

EXTRA ITEMS

Table Glassware
Linen
Travel outside of 30 miles from SY4 5UH at £1/mile
Charger Plates
Upgraded Crockery or Cutlery Items
Any fees from your Venue
Skip Hire

Prices are inclusive of 20% VAT

CB.