



FAMILY STYLE WEDDING BREAKFAST

Crusty Italian Style Bread Baskets and Marinated Olives

Served with balsamic vinegar, olive oil
and salted butter

*Gluten Free Bread also available



Spinach and Caramelised Red Onion Salad

Balsamic Drizzle and Shaved Parmesan



Panzanella Salad

Heritage tomatoes served with crusty
garlic infused bread and fresh anchovies



Herby Roasted Potatoes

New potatoes roasted and tossed in new
season olive oil, rosemary, garlic
and sea salt.



Fresh Asparagus, Garlic Green Beans, Sweet Peas and Roasted Squash



Slow Roasted Hampshire Hog Roast

Succulent Hampshire hog rubbed with
herbs and spices, and slow cooked.
Served with a rich apple infused pork jus.



Fire Roasted Free Range Cumberland Sausages

Served hot on a bed of slow cooked
onions



Home Made Apple Sauce



WEDDING STYLE ANTIPASTI

Arancini Balls

Stuffed with Fresh Mozzarella

Served with arrabiata Sauce



Roasted Tomato and Olive Tapenade Crostini

Served on a crisp baguette



Summer Pea and Mint Bruschetta

Smashed fresh summer peas zested up with a hint of lemon and folded in silky ricotta cheese. Served on grilled ciabatta



Stuffed Marinated Peppers

A light blend of goat and soft cheese meticulously encased in a mini sweet pepper



Grilled Artichoke, Pepper and Vegetable Platter

Marinated in fresh oregano and roasted garlic, garnished with caper berries, olives and pickled peppers



Assorted Cheeses

A selection of Classic Italian Cheese: Pecorino Toscana, Fontina Cheese, Aged Parmigiano Reggiano, Gorgonzola Picante



Tuscan Wild Boar Pate

served on crostini with caramelised onions and chive



WEDDING AFTER PARTY

Vietnamese Pulled Pork Bun Bao

Slow cooked pork belly glazed with a sweet sticky Vietnamese ginger chili glaze and filled inside a steamed bun bao. Garnished with fresh coriander and Korean kimchi



Mexican Style Chipotle Chicken Slider Baps

A Mexican Twist this chicken breast is cooked with Smoked chilies, coriander and cumin then pulled apart and served with a lick of sour cream and avocado on a mini toasted brioche



Smokey Jakes Vegan Pulled BBQ Jack Fruit

A vegan favorite, garnished with pea shoots, fresh herbs and served in a traditional mini flour bap



Cajun Chicken and Chip Cups

Lightly breaded chicken in Cajun spices alongside shoestring fries and served in a bamboo cone with a sweet honey mayo



PRE-WEDDING NIBBLES

Battered Tempura Prawns with wasabi mayo dressing

Served in individual bamboo cones



Indonesian Chicken Satays

Served with peanut dipping sauce



Braised Short rib Beef

Lush beef on a crunchy roud toast, with
English stilton and port



Smoked Salmon Mousse Blinis

served with crème fraiche and caviar
Scottish hot and cold smoked salmon



Roasted Tomato and Olive Tapenade Crostiti

Served on a crisp baguette



Mini Fresh Mozzarella and Vine Ripened Tomato Tartlets

with basil pesto