

Canape Menu - 1

Thai Spring Rolls with a Sweet Chilli Sauce (v)
Mozzarella, Basil and Cherry Tomato skewers
Spinach and Feta Samosas (v)
Hummus, Black Olive Tapenade and Sunblush Tomato Crostini (v)

Thai Fish Cakes with a Cucumber Dipping Sauce
Smoked Salmon, Cream Cheese and Dill Tartlet
Scampi with Tartar Sauce
Breaded Prawn Tails
Filo basket filled with Prawns in a Sweet Chilli Sauce
Mini Pastry spoons with a Salmon Cheese

Goujons of Chicken Breast with a Salsa Dip
Baked New potatoes topped with Crispy Bacon, Roquefort and Sour Cream
Chicken Tikka skewers with Mango and Coriander
Cocktail Sausage Roasted in Grain Mustard and Honey
Sausage and Mash with an Onion Compote

Sugar and Cinnamon Ring Doughnuts
Strawberry Pavlova
Chocolate Dipped Strawberries
Cream Filled Choux Buns with Chocolate Sauce

Canape Menu - 2

Sunblush Tomato and Avocado Mousse Crostini
Bruschetta with Pesto, Goats' Cheese and Sun-Dried Tomato
Gazpacho with Avocado and Cucumber Salsa (v)
Fresh Figs with Prosciutto fi Parma

Flaked Salmon and Asparagus served in a Crisp Croustade with Lemon Aioli
Mini Choux Buns filled with Prawn Cocktail
Smoked Salmon with a squeeze of Lemon served on Brown Bread
Fish Goujons and Skinny Chips served with Tomato Relish
Mini Smoked Salmon Muffins

Miniature Cottage Pies topped with Cheesy Mash
Mini Yorkshire Puddings filled with Rare Roast Beef and Horseradish Sauce
Peking Duck Pancakes served with Hoisin Sauce
Mini Hot Dogs served with Mustard and Ketchup
Baked New Potatoes topped Crispy Bacon, Roquefort and Sour Cream
Mini Hamburgers with Cheese, Relish and Pickle served in a Bun
Chicken Satay skewers served with a Dipping Sauce

Apple and Marzipan Tarts
Chocolate Tulip served with Marinated Mango and Rum Cream
Warm Chocolate Brownies
White Chocolate Mousse Cups

Wedding Breakfast Menu

Starters

Caesar Salad,
Cheese and Herb Fritters with Sweet Pepper Marmalade
Potted Salmon with Pickled Cucumber
Thick Country Vegetable Soup
Prawns in a Marie Rose Sauce
Fish Cakes with Tartar Sauce
Smoked Mackerel Rillettes with a Green Bean and Shallot Salad
Chilled Smoked Salmon Mousse
Carrot and Coriander Soup
Pate Maison
Smoked Salmon with Blanched Lettuce and a Creamy Horseradish Mousse
Parmesan and Butternut Squash Soup with French Bread Croutons

Served with a selection of Fresh Bread Rolls and Butter

Main Course

Roasted Salmon Fillet with a Crusted Pecorino and Pesto topping
Pan-Fried Salmon with Bacon and Red Wine Jus
Chicken in a Tomato and Rosemary Sauce
Roast Chicken with all the trimmings
Locally Reared Pork Sausages
Roast Topside of Beef with a Yorkshire Pudding and a Red Wine Gravy
Normandy Pork with Cider
Roast Leg of Pork with Apple Sauce
Chicken Breast with Wild Mushroom and Bacon stuffing served with a Marsala Sauce.

All Main Courses are served
with a choice of Potatoes and Seasonal Vegetables

CATERING

Vegetarian

Tagliatelle with Gorgonzola and Toasted Walnuts
Vegetarian Non-Meat Loaf
Italian Stuffed Aubergines
Provencal Tart
Baked Peppers filled with Couscous and Roasted Mediterranean Vegetables
Three-Cheese Lasagna with Spinach and Pine Nuts
Penne Rigate with Fresh Tomato and Mozzarella

Served with a selection of Fresh Bread Rolls and Butter

Desserts

Brandy Snap Basket filled with Greek Yoghurt, drizzled with Honey and Seasonal Berries
Zesty Lemon Mousse
Baby Choux Buns filled with Baileys Fresh Cream
Pavlova with Seasonal Berries
Chocolate Pudding served with a Fudge Sauce
Vanilla Cheesecake with Fresh Berries
Apple Tart served with Mascarpone
White Chocolate Mousse topped with Caramel Shards
Trio of Suffolk Cheeses (supplement applies)

Tea and/or Coffee

Please contact us for our full wedding menu pack which includes other wedding breakfast menus, a hot carvery menu, cold fork buffet, BBQ, hog roast and evening buffet menus