



Wedding Buffet

Menu

Canapés

- Tempura potato cakes topped with creamy dressed rocket and peperdew salad
- Mixed wild mushroom skewers with a yoghurt and peperdew dipping sauce
- Teriyaki sesame tiger prawns served in Asian spoons with avo & coriander
- Fresh apple wedges and mature cheddar cheese wrapped in Parma ham and coated in a balsamic honey reduction

Starter

- Asparagus risotto accompanied by a rocket and watercress salad with a lemon and garlic chive moose

Or

- Parma ham, beetroot and pecan nut salad with an avocado and balsamic puree

Main course buffet

- Slow cooked lemon and thyme chicken thigh casserole
- Fillet en croute with a baby onion, rosemary and red wine reduction
- Seafood ragout tagliatelle
- New potatoes roasted with parmesan and sun dried tomatoes
- Roast Ratatouille vegetables
- Multi coloured cherry tomato and crouton salad
- Traditional nicoise salad
- Home made red onion, chilli, chorizo and olive flat bread
- Home made health bread

Dessert bar

- Baklava squares
- Skewered strawberries dipped in chocolate
- Macaroons
- Mini pear and almond crumbles with cinnamon crème frache
- Home made ice cream

Cheeseboards

- Large wheels of brie topped with stewed pears, caramelized mixed nuts, fresh grapes, cranberry preserve and fresh figs.
- Melba toast and water biscuits