

SAMPLE WEDDING MENU A

May Wedding for 200 people

CANAPÉS

Scotch Quails Eggs with Grainy mustard and chive dip **(GF)(DF)**
Mini Yorkshire Puddings with rare roast beef, horseradish and watercress
Asian Crab Salad on baby Gem lettuce **(GF)(DF)**
Lime Chilli and ginger Prawns **(GF)(DF)**
Pea and mint Risotto balls [pea puree & pea shoots **(GF)(DF)**
Ashmore Cheese Gallettes with Tomato, Olive Tapenade and Basil



STARTERS

Lightly cured Salmon Tians with Asparagus **(GF)(DF)**
Vegetarian option - Avocado, Pine Nuts and Tomato Tian with Asparagus
Artisan Breads



SHARING PLATTERS

Ras el Hanout Spiced Leg of Lamb
Saffron and Herb Chicken Salad **(GF)**
Dauphinoise Potatoes **(GF)**
"Ottolenghi" Mixed Bean salad **(GF)(DF)**
Artichoke, Rocket and Tomato Salad with Toasted Seeds **(GF)(DF)**
Vegetarian – Roasted Red Pepper 'Cannelloni' with Ras el Hanout Spiced Spinach Lentils **(GF)(DF)**



PUDDINGS

A selection of miniature puddings served on trays to the tables:
Eton mess with Raspberries (edible flowers to decorate) **(GF)**
Banoffee Pie Tartlets
Brownies
Lemon posset with Glazed Blueberries **(GF)**

(GF) Gluten Free **(DF)** Dairy Free

Stella  *Grove*
PERSONAL CHEF