



Gibbons Catering

Fabulous Buffet Catering for Corporate, Party, Wedding, Event, Wake

Our food is Homemade in our
kitchens which are in Bracknell, Richmond & Gloucester
using the very best, freshest ingredients and products from our local suppliers made on the day of the
event that offers a varied range of dishes for your guests to choose from

Our menus include dishes suitable for Vegetarian, Vegan, Dairy Free,
Gluten Free dietary preferences

With our flexible service, we can either provide our door step drop off delivery service for you to set
up at your convenience or provide staff to assist with the setup, serving, clearing
and tidying up using our crockery and cutlery range allowing you to relax
and mingle with your guests

**You can contact us using the details below or alternatively by using our contact page on our
website, where you can provide us with more details.**

www.gibbons-catering.com

Tel:-07957 978123

Email:- info@gibbons-catering.com

Wedding Menus

Minimum number of 50 guests

We bring over 40 years of experience in catering for weddings and we passionately believe that couples should never be limited to the ‘off the shelf’ variety. We feel it is important that your wedding meal should taste delicious, look sumptuous and be truly worthy of such an important event. Whatever your desire, be it a sumptuous Carved Buffet or a delectable Grazing Table we know that every couple is unique, and we tailor every aspect of our service to reflect your specific requirements. We also cater for your additional guests that you have invited for the evening with a truly incredible feast of finger foods too much on whilst dancing the evening away. Ask us for advice on planning your special day and we can provide you with a delicious variety of menu ideas to inspire your imagination.

| | | |
|---|--|--|
| <p>Drop & Go price includes</p> <p>Cold are delivered chilled on platters with see through lids ready to serve Delivery</p> | <p>Served price includes</p> <p>Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering Delivery</p> | <p>Drinks</p> <p>We can provide soft & alcoholic drinks</p> <hr/> <p>Abbreviations (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal</p> |
|---|--|--|

| | |
|--|--|
| <p>Travel</p> <p>Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge</p> <p>Hot Food</p> <p>We require heating facilities at the venue to serve this menu, if there is not we can provide them at an additional cost</p> | <p>Staffing</p> <p>Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge</p> |
|--|--|

Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



How Service Works

Canapes

As your guests arrive we circulate with delicious one bite gems that awaken your palate for the feast that follows

Mains

Your guests are invited table by table by our Event Manager to the buffet to choose from the wonderful array of foods that have been lovingly created by our Head Chef & kitchen team for you on your special day

Puddings & Coffees

As for the mains

Dairy Free Wedding Breakfast

Cold Buffet Menu

Served £ 55.00 per guest

Reception Canapés

Balsamic-marinated tomatoes, garlic and onion bruschetta
Glazed black bean, lentil and caramelised onion pastry rolls
Spinach artichoke mushrooms bruschetta
Ricotta, cucumber slices, smoked salmon, dill pieces crostini
Satay aubergine skewers

Mains

Blackened Cajun chicken (gluten free)
with a creamy sauce served on rice

Roast fillet of turkey slices

Honey & mustard baked gammon ham
with spicy chutney

Roast topside of beef
with horseradish cream

Poached fillets of salmon
with fresh dill sauce

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (vegetarian)
red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)
four seasonal leaves with a lemon and herb dressing

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)

New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Breads

Baskets of assorted rolls & butter

Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)

a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.

Fresh fruit skewers with yoghurt dip

Coffee

Fresh tea and coffee served with Italian biscuits

Gluten Free Wedding Breakfast Menu

Cold Buffet Menu

£ 55.00 per guest

Reception canapes

Balsamic-marinated tomatoes, garlic and onion bruschetta
Beetroot falafel with vegan red pepper & chilli (dairy free)
Glazed black bean, lentil and caramelised onion pastry rolls
Spinach artichoke mushrooms bruschetta
Ricotta, cucumber slices, smoked salmon, dill pieces crostini

Mains

Smoked chicken and avocado salad (Gluten Free)

Poached fresh salmon pieces with lemon and dill mayonnaise (Gluten Free)

Kale, chilli & butternut squash frittata (Vegetarian/Gluten Free)

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)
cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Salads

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Roast Butternut Squash, Spinach & Couscous (vegan) (dairy free)
cinnamon, couscous, nutmeg, pomegranate, molasses, pumpkin seeds, rapeseed oil, spinach & squash

Coleslaw (gluten free)
with cabbage, carrots, onions, mustard, onions, parsley

Caprese Salad (Vegetarian) (Gluten Free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Breads

Baskets of assorted rolls & butter

Pudding

Raspberry cheesecake (vegan) (gluten free)
Fresh fruit skewers with yoghurt dip

Coffee

Fresh tea and coffee served with Italian biscuits

Vegan Wedding Breakfast

Cold Buffet Menu

Served £ 55.00 per guest

Reception Canapés

Mushroom & leek vegan sausage pastry roll (vegan)
Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)
Vegetable samosas with mango chutney dip (vegetarian)(vegan)
Smashed cannellini bean crostini (vegan) (vegetarian) (dairy free)
Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Mains

Roasted courgette, corn & bulger (vegan)
lemon zest, olive oil, fresh mint, paprika & cherry tomato

Mexican Inspired Falafel & Rice Salad (vegan)
long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Roasted cauliflower steaks with Romesco (vegan)
roasted cauliflower steaks, garlic, spinach & Romesco sauce

Salads

Barley salad with garlic, celery and dill (vegan)

Carrot and date salad with cumin, chilli, lime and mint (vegan) (gluten free)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (vegan) (gluten free)

Breads

Baskets of assorted rolls & butter

Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Vegetarian Wedding Breakfast

Cold Fork Buffet Menu

Served £ 55.00 per guest

Reception Canapés

Mini Vegetable Spring Rolls with sweet chilli dip
Brie, honey & apple tart
Caprese crostini
Blinis with goat's cheese blini
Cucumber with whipped feta, sun-dried tomatoes and basil

Mains

Spicy chickpea & houmous
cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Roasted Pepper and Goat's Cheese Quiche
Sweet roasted peppers and slices of goat's cheese

Mexican Inspired Falafel & Rice Salad
long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Salads

Cous cous salad with lemon, mint and cucumber and cherry tomatoes

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Sweet chilli slaw' with red cabbage, carrot, cranberry, red onion and sweet chilli sauce (Gluten Free)

Classic potato salad with Dijon mustard mayonnaise and red onion (Gluten Free)

Breads

Baskets of assorted rolls & butter

Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Cold Buffet Menu

Served £ 50.00 per guest

Reception Canapés

Blinis with crème fraîche and smoked salmon and fresh dill

Cucumber with whipped feta, sun-dried tomatoes and basil

Prawn and crab tarts

Chorizo, dill, caramelised red onion & goat's cheese blini

Mozzarella tomato & basil crostini

Starters

Poached Salmon with a sesame and soy dressing

A Mini Ploughman

Chicken liver with piccalilli and a fresh baby scotch egg, radishes and celery

Roasted Asparagus with Parma Ham fresh rocket and parmesan cheese

A Trio of Smoked Fish

mackerel pate, smoked salmon and smoked trout

Carpaccio of Beef with truffle oil and shavings of parmesan cheese

Goats cheese crème fraîche beetroot tart

Served with

Baskets of assorted rolls & butter

Mains

Orange and Honey Glazed Gammon

with chutney

Roast Beef

with a creamed horseradish

Platter of Tiger Prawns & Poached Salmon

with a garlic mayonnaise

Chicken fillets filled with spinach & cream cheese

with a watercress dressing

Kale & Butternut Frittata (Vegetarian/Gluten Free)
egg and cream quiche with butternut squash, curly kale and chilli

Salads

Coleslaw (gluten free)

Cucumber & quinoa Salad

Carrot, sultana, onion & herb salad with lemon & mustard dressing

Tomato & basil salad with vinaigrette dressing

New potato, sugar snap pea & herb salad with mustard & olive oil dressing

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Chick peas with garlic, lemon and cumin (Gluten Free) (Vegan)

Breads

Baskets of assorted rolls & butter

Puddings

A Trio of Desserts

*A profiterole with a dark chocolate sauce, a slice of New York baked cheesecake with strawberries
and a slice of Trillionaires tart*

Lemon meringue pie

shortcrust pastry case with a tangy lemon filling topped with meringue

Bramley apple pie

filled above the rim with fresh apple, sweetened with sugar and spices to enhance the flavour of the apples to perfection

Eton mess

crushed meringue with fresh berries and cream

Milk Chocolate Mousse

with a lemon shortbread garnished with fresh raspberries

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Finger Buffet Menu

Served £ 40.00 per guest

Baguette

Sweet chilli chicken baguette
Salmon, chickpea, chilli mayo & rocket baguette

Wraps

Cream cheese, pesto, Parmesan cheese, ham wrap
Chickpea, carrot & caper wrap (vegan) (gluten free)

Ciabatta

Beetroot humus & rocket in ciabatta (vegan)

Finger Items

Melton Mowbray pork pie
Pepperoni pizza
Tandoori chicken skewer with raita dip
Chorizo, dill, caramelised red onion & goat's cheese blinis
Ricotta, cucumber slices, smoked salmon, dill pieces crostini (gluten free)
Bruschetta with fig, pine nut & vegan cream cheese (vegan)

Hot/cold

Bacon & Cheddar cheese baked tart
Spinach, spring onion & feta frittata (vegetarian)
Vegetable spring rolls (vegetarian)
Snowdonia cheddar, herb and red onion chutney rolls (vegetarian)

Sweet Items

Chocolate brownies
Lemon drizzle cake
Chocolate chip mini muffins
Mini millionaire bites

Coffee

Fresh tea and coffee served with Italian biscuits

Dairy Free Wedding Breakfast

Grazing Table

Served price @ £ 59.00 per guest

Reception Canapés

Balsamic-marinated tomatoes, garlic and onion bruschetta
Glazed black bean, lentil and caramelised onion pastry rolls
Spinach artichoke mushrooms bruschetta
Ricotta, cucumber slices, smoked salmon, dill pieces crostini
Satay aubergine skewers

Grazing Table

Dairy Free Continental charcuterie & Cheese

German Style Peppered Salami (Dairy Free)
Vegan Milano Inspired No Salami Slices (Vegan)(Dairy Free)
Vegan No Chorizo Slices (Vegan)(Dairy Free)
Vegan Smoky Ham Free (Vegan)(Dairy Free)
Vegan Pepperoni Slices (Vegan)(Dairy Free)

NeroMinded Black Truffle (Vegan)(Dairy Free),
G.O.A.T · Italian herb (Vegan)(Dairy Free),
Crack On · black pepper log (Vegan)(Dairy Free),
C'e Dairy? · Mature (Vegan)(Dairy Free),
Sauvignonsense · Cabernet Infused Cheese (Vegan)(Dairy Free),

Houmous Red Pepper & Salsa dips

, Gherkins Black olives, Cherry tomatoes, Red & white grapes, Dried apricots, Dates
Fresh herbs

Dairy Free Cracker & Breads

Original Ritz Crackers, cream crackers, Onion and Herb Crackers
Sunflower and pumpkin farmhouse, Dark rye and sunflower farmhouse,
Oat and barley loaf, white loaf with sourdough, wholemeal

Gluten Free Condiments

Red Onion Chutney (Vegan), Tomato Chutney (Vegan), Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan) Piccalilli (Vegan),

Gluten Free Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Silverskin Onions (Vegan), Green Olives (Vegan), Grilled courgettes (Vegan), Grilled peppers (Vegan), Cherry Tomatoes (Vegan)

Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)
a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.

Fresh fruit skewers with yoghurt dip

Coffee

Fresh tea and coffee served with Italian biscuits

Gluten Free Wedding Breakfast Grazing Table

Served price @ £ 59.00 per guest

Reception canapes

Balsamic-marinated tomatoes, garlic and onion bruschetta
Beetroot falafel with vegan red pepper & chilli (dairy free)
Glazed black bean, lentil and caramelised onion pastry rolls
Spinach artichoke mushrooms bruschetta
Ricotta, cucumber slices, smoked salmon, dill pieces crostini

Grazing Table

Gluten Free Continental charcuterie & Cheese

Saucisson Sec Slices, Bresaola, Mortadella, German Salami,
Chorizo, German Style Peppered Salami

NeroMinded Black Truffle (Vegan)(Gluten Free),
G.O.A.T · Italian herb (Vegan)(Gluten Free),
Crack On · black pepper log (Vegan)(Gluten Free),
C'e Dairy? · Mature (Vegan)(Gluten Free),
Sauvignonsense · Cabernet Infused Cheese (Vegan)(Gluten Free),

Houmous Red Pepper & Salsa dips

, Gherkins Black olives, Cherry tomatoes, Red & white grapes, Dried apricots, Dates
Fresh herbs

Gluten free Cracker & Breads

Cream crackers, Nairn's Gluten Free Super Seeded Wholegrain Cracker,
Nairn's Gluten Free Wholegrain Crackers, Onion and Herb Crackers,
sea salt and chilli cracker, Nairn's Gluten Free Cracked Black Pepper Wholegrain Cracker

Multigrain Loaf, Soft White, Soft Brown Farmhouse Loaf, Chia And Quinoa Loaf

Gluten Free Condiments

Wholegrain Mustard (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan),
Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan)Piccalilli (Vegan),

Honey (Vegan)

Gluten Free Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Artichoke Antipasti (Vegan), Silverskin Onions (Vegan), Green Olives (Vegan), Grilled courgettes (Vegan), Grilled peppers (Vegan), Cherry Tomatoes (Vegan)

Breads

Baskets of assorted rolls & butter

Pudding

Raspberry cheesecake (vegan) (gluten free)

Fresh fruit skewers with yoghurt dip

Coffee

Fresh tea and coffee served with Italian biscuits

The Ultimate Wedding Breakfast Menu

Grazing Table

Price @ £ 70.00 per guest

Reception Canapés

Prawn & crab tart with seafood sauce (GF)
Smoked salmon, cream cheese & dill blini

Mozzarella, tomato, basil crostini (V)
Cucumber with whipped feta, sun-dried tomatoes, and basil (V)
Spinach artichoke mushrooms crostini (Ve/GF)

Chorizo, dill, caramelised red onion & goat's cheese crostini
Chicken, horseradish & apple tart

Grazing Table

MEAT & FISH

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,
Beechwood Smoked Cheese

Crudité (V/Ve/GF/DF)

cherry tomato, lemon slices, radishes, carrot, mange tout, celery, fine French beans, baby sweetcorn,
cucumber with humus & salsa dip

Antipasti (V/Ve/GF/DF)

Sundried Tomato, Black Olives, Artichoke Antipasti, Silverskin Onions, Green Olives,
Grilled courgettes, Grilled peppers, Cherry Tomatoes, Stuffed Vine Leaves

Cracker & Breads (V/Ve)

Charcoal & sesame crackers, Oatcakes Wholegrain Crackers, Ryvita Dark Rye Crisp Bread,
Scottish Rough Oatcakes, Grains & Seeds Ciabattin Sourdough, White Ciabattin Sourdough,
Wholemeal Ciabattin Sourdough, Sundried Tomato & Oregano Sourdough

Condiments (V/Ve)/GF/DF)

Branston Small Chunk Piccalilli, Branston Pickle, Wholegrain mustard, Dijon Mustard,
Olive Oil & Balsamic vinegar, Red Onion Chutney, Tomato Chutney

Meats

Chicken fillets filled with cream cheese & spinach wrapped in Parma ham, Honey & mustard baked
gammon ham with spicy chutney (DF), Roast topside of beef with horseradish cream (DF)
Roast turkey with cranberry sauce (GF)

Fish & Shellfish

Lemon & Garlic King Prawns, Smoked salmon, Peppered smoked mackerel,
Poached fillets of Scottish salmon with fresh dill sauce (DF), Smoked mackerel pate, Crab pate

Gherkins, Pea shoot salad, Tartare crème fraiche, Lemon & herb whipped goats cheese,
Seafood sauce

British

Large scotch egg in halves, Cocktail sausages, Melton Mowbray pork pie,
Spinach, spring onion & feta frittata, Leek & goats cheese pastry circles,
Roasted vegetable & feta squares, Bacon & cheese quiche

Leek & goats cheese pastry circles, Pork, leek & apple pastry roll, Snowdonia cheese, red onion
pastry roll

VEGETARIAN & VEGAN (V/Ve)

Charcuterie & Cheese (V/Ve)

No meat - Milano Inspired No Salami Slices, No Chorizo Slices, Chicken Free Slices, Smoky Ham
Free, Pepperoni Slices

Cheese

NeroMinded · black truffle, G.O.A.T · Italian herb, Crack On · black pepper log, C'e Dairy? · Mature
Sauvignonsense · Cabernet Infused Cheese

GLUTEN FREE (GF)

Charcuterie & Cheese (GF)

Saucisson Sec, Bresaola, Mortadella, German Salami, Chorizo

NeroMinded · black truffle, G.O.A.T · Italian herb, Crack On · black pepper log, C'e Dairy? · Mature Sauvignonsense · Cabernet Infused Cheese

DAIRY FREE (DF)

Charcuterie, Cooked Meats & Cheese (DF)

German Smoked Ham, German Peppered Salami, Honey roast ham sliced,
Roast chicken slices, Roast beef Slices

NeroMinded · black truffle, G.O.A.T · Italian herb, Crack On · black pepper log, C'e Dairy? · Mature Sauvignonsense · Cabernet Infused Cheese

PUDDING (P)

Lemon meringue pie, Trillionaires tart (Ve/GF), Strawberries & cream cheesecake, Chocolate profiteroles

FRUIT

Kiwi, Blood orange, Orange, Apricot, Raspberries, Strawberries, Fig, Passion fruit, Cantelope melon

Evening Buffet (EB)

Skewer & Pastry Rolls

Cajun chicken skewer, Mozzarella, basil & cherry tomato with a balsamic drizzle,
Honey & mustard chicken skewers, Tandoori chicken skewer

Snowdonia cheese, red onion pastry roll, Butternut squash & thyme wrapped in pastry roll,
Pork, leek & apple pastry roll, Lamb & feta sausage rolls

Yoghurt, mint & cucumber dip, Olive oil & balsamic dip

Indian Board

Vegetable samosas, Vegetable pakoras, Onion bhajis, Chicken tikka samosas, Lamb samosas,
Chicken Pakora, Tandoori chicken skewer, Naan

Raita dip, Mango chutney

Vegan Wedding Breakfast

Grazing Table

Served price @ £ 59.00 per guest

Reception Canapés

Mushroom & leek vegan sausage pastry roll (vegan)
Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)
Vegetable samosas with mango chutney dip (vegetarian)(vegan)
Smashed cannellini bean crostini (vegan) (vegetarian) (dairy free)
Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Grazing Table

Vegan Continental Charcuterie & Cheese

No meat:- Vegan Milano Inspired No Salami Slices, Vegan No Chorizo Slices,
Vegan Chicken Free Slices, Vegan Smoky Ham Free, Vegan Pepperoni Slices,

NeroMinded · black truffle (Vegan), G.O.A.T · Italian herb (Vegan), Crack On · black pepper log
(Vegan), C'e Dairy? · Mature (Vegan), Sauvignonsense · Cabernet Infused Cheese (Vegan)

Houmous Red Pepper & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard,

Pickled Silverskin Onions, Pitted Green Olives

Crackers, Pita, Gherkins Black olives, Cherry tomatoes, Red & white grapes, Dried apricots, Dates
Fresh herbs

Vegan Cracker & Breads

Charcoal & sesame crackers (Vegan), Oatcakes (Vegan), Wholegrain Crackers (Vegan)

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough
(Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan)

Vegan Condiments

Wholegrain Mustard (Vegan), Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan)
Piccalilli (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan), Vegan Honeee (Vegan)

Vegan Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Artichoke Antipasti (Vegan), Silverskin Onions (Vegan), Green Olives (Vegan), Grilled courgettes (Vegan), Grilled peppers (Vegan), Cherry Tomatoes (Vegan)

Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Vegetarian Wedding Breakfast

Grazing Table

Served price @ £ 59.00 per guest

Reception Canapés

Mini Vegetable Spring Rolls with sweet chilli dip
Brie, honey & apple tart
Caprese crostini
Blinis with goat's cheese blini
Cucumber with whipped feta, sun-dried tomatoes and basil

Grazing Table

Vegetarian Continental Charcuterie & Cheese

No meat:- Deliciously Vegan Milano Inspired No Salami Slices, Deliciously Vegan No Chorizo Slices, Quorn Vegan Chicken Free Slices, Quorn Vegan Smoky Ham Free Slice, Quorn Vegan Pepperoni Slices

Red Leicester Cheese, Mature Cheddar, French Brie, British Blue Stilton Cheese, Wensleydale Cranberry Cheese, Beechwood Smoked Cheese

Tzatziki & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard

Pickled Silverskin Onions, Pitted Green Olives

Crackers, Pita, Gherkins, Stuffed olives, Black olives, Cherry tomatoes, Red & white grapes, Dried apricots, Dates, Fresh herbs

Vegetarian Cracker & Breads

Cream crackers, Table cracker, Cornish Wafers, Cheddars, Salt & cracked black pepper bakes, Water biscuits, Digestives biscuits, Sesame Carltons

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough (Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan)

Vegetarian Condiments

Wholegrain Mustard (Vegetarian), Dijon Mustard (Vegetarian), Honey (Vegetarian), Olive Oil & balsamic vinegar (Vegetarian), Piccalilli (Vegetarian), Pickle (Vegetarian), Red Onion Chutney (Vegetarian), Tomato Chutney (Vegetarian)

Vegetarian Antipasti

Sundried Tomato Antipasti, Black Olives, Artichoke Antipasti, Pickled Silverskin Onions, Green Olives, grilled courgettes, grilled peppers, Cherry Tomatoes

Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Mixed Grazing Table

Served price @ £ 55.00 per guest

Reception Canapés

Blinis with crème fraiche and smoked salmon and fresh dill

Cucumber with whipped feta, sun-dried tomatoes and basil

Prawn and crab tarts

Chorizo, dill, caramelised red onion & goat's cheese blini

Mozzarella tomato & basil crostini

Grazing Table

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,

Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,
Beechwood Smoked Cheese

Celery, Long cucumber slithers around table, Pretzels, Dark chocolate, Fig, Mandarin, Blackberry,
Grape, Strawberries, Passion fruit, Dried apricot, Silverskin onion, Olive, Gherkins, Fresh sage,
Fresh rosemary, Honey, Piccadilly, Pickle, Chutney, Wholegrain mustard, Crackers

Crudité

Pepper, Sweetcorn, Cucumber, Cauliflower, Carrot, cherry tomato, broccoli
with salsa & humus dips

Fruit

Melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese
Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers,
Cherry Tomatoes

Cracker & Breads

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough (Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato & Oregano Sourdough (Vegetarian)

Charcoal & sesame crackers, Finn Crisp Original Slims, Scottish Rough Oatcakes, Hovis Digestives Biscuits, Multigrain Crackers

Puddings

A Trio of Desserts

A profiterole with a dark chocolate sauce, a slice of New York baked cheesecake with strawberries and a slice of Trillionaires tart

Lemon meringue pie

shortcrust pastry case with a tangy lemon filling topped with meringue

Bramley apple pie

filled above the rim with fresh apple, sweetened with sugar and spices to enhance the flavour of the apples to perfection

Eton mess

crushed meringue with fresh berries and cream

Milk Chocolate Mousse

with a lemon shortbread garnished with fresh raspberries

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Hot Buffet Menu

Served £ 59.00 per guest

Reception Canapés

Tarts with roasted vegetable and fresh pesto
Blinis with crème fraiche, smoked salmon and fresh dill
Mini Yorkshire puddings with horseradish and roast beef
Ricotta tomatoes crostini
Chicken liver pate with relish and fresh thyme crostini

Main

Basil & mascarpone chicken (gluten free)
higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.

Pan fried Salmon fillets
with a creamy white wine sauce

Vegetable and chickpea tagine (vegan/vegetarian)
sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Vegetables & salads

Hot New Potatoes with butter and parsley, finished off slightly in the oven

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Tomato and Buffalo Mozzarella salad

Green salad

Salad dressings

Breads

Baskets of assorted rolls & butter

Puddings

Lemon cake (Vegetarian / Vegan)
lemon flavoured sponge cake filled with lemon flavoured sauce & lemon juice soak filled & covered with lemon frosting

Trillionaires tart (Vegan / Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Strawberries & cream cheesecake

topped with strawberry halves and drizzled with white chocolate on our crunchy base

Eton mess

crushed meringue with fresh berries and cream

Milk Chocolate Mousse

with a lemon shortbread garnished with fresh raspberries

Coffee

Fresh tea and coffee served with Italian biscuits

As an additional chargeable service we provide food for the evening celebrations and end of the day food as follows

Evening Menu

£ price on application

Minimum 50 guests

Honey Roast Gammon

Whole French Brie

Mature Cheddar

French bread and Water Biscuits

Late night menu

£ price on application

Baps

Crispy bacon

Local sausages

Fried egg, grilled tomato & mushroom (vegetarian)

Pasties

Beef & onion

Cheese & onion (vegetarian)