



Wedding Menu Ideas





Here you'll find a selection of menu examples and menu ideas.

We're really flexible and can tinker our menus to suit what you're after. After all it's your big day and we'll work with you to deliver food that you want and will be excited to have served for your guests. All these examples come with delicious alternatives for vegetarians, vegans and any other dietary requirements. Just let us know and we'll be happy to tailor and build menu that you want.

Chris and the team





Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.



Wedding Menu Options

We've created a selection of sit down wedding menus. We're really flexible and can tinker our menus to suit what you're after.

Each menu has 5 canapé options that you can pick from our list in this document.





Menu One

CANAPES

Garlic Mushrooms on Toast | Mozzarella Skewers | Tomato
Bruschetta | Duck Parcels | Chorizo in Red Wine

ON THE TABLES

Freshly Baked Sourdough with Salted Butter

WEDDING BREAKFAST

Seared Fillet of Beef, Pulled Beef & Truffle Bon Bon, Celeriac Puree,
Roasted Caramelised Red Onion, Charred Tender Stem, Beef Jus.

Mushroom Wellington, Goats Cheese and Truffle Bon Bon, Celeriac
Puree, Roasted Caramelised Red Onion, Charred Tender Stem,
Mushroom Velouté

DESSERT

Lemon & Lime Posset with Mixed Berry Compote Served
with Shortbread Biscuit.



Menu Two

CANAPES

Roast Beef with Mini Yorkshire Puddings | Tempura Battered Prawns
with a Sweet Chilli Sauce | Tomato Bruschetta | Mushroom Arancini |
Satay Aubergine Skewers

ON THE TABLES

Freshly Baked Rosemary and Oregano Focaccia Served with Dipping
Oil Served in Sharing Baskets.

WEDDING BREAKFAST

Lamb Rump Served Pink, Mini Pulled Lamb Shepherd's Pie Served in a
Ramekin, Minted Pea Puree, Glazed Heritage Carrots & Parsnips,
Lemon and Thyme Crumb with a Lamb Sauce.

Roasted Aubergine Gratin, Minted Pea Puree, Glazed Heritage Carrots
& Parsnips, Lemon & Thyme Crumb.

DESSERT

White & Milk Chocolate Mousse, Black Cherry Compote &
Popping Candy Crunch.





Menu Three

CANAPES

Pig in Blankets with Cranberry | Garlic Mushrooms on Toast | Mini Fish & Chip Bites | Mini Falafel Bites with Mint Dip | Marinated Chicken Skewers

ON THE TABLES

Freshly Made Mixed Bakers Basket of Mini Rolls with Salted Butter

WEDDING BREAKFAST

Glazed Pork Fillet with Wild Sage & Mushrooms, Crushed Roasted Garlic Potato Cake, Crispy Sage, Spiced Pickled Red Cabbage, Tender Stem, Shard of Crispy Crackling.

Beetroot & Butternut Squash Wellington, Crushed Roasted Garlic Potato Cake, Crispy Sage, Spiced Pickled Red Cabbage, Tender Stem, Sage & Butter Sauce.

DESSERT

French Apple Tart Tatin Served with Madagascan Vanilla Ice Cream or Freshly Made Crème Anglaise



Menu Four

CANAPES

Halloumi Fries with Smoked Harrisa | Mini Beef Burger Sliders with Pickles & Cheese | Tomato and Feta Bites | Sussex Smokey on Grilled Bread | Mini Goats Cheese and Red Onion Croquettes

ON THE TABLES

Freshly Baked Sourdough with Salted Butter

WEDDING BREAKFAST

Pan Seared Chicken Supreme with a Tarragon & Chicken Sauce. Served with Potato Fondant, Asparagus Wrapped in Parma Ham, Heritage Carrots, Charred Tender Stem.

Roasted Mediterranean Tartlet, Served with Potato Fondant, Heritage Carrots, Charred Tender Stem.

DESSERT

A Classic Jar of Tiramisu





Menu Five

CANAPES

Hoisin Duck Parcels | Tempura Battered Vegetables with Smokey Dip |
Mini Onion Bajhis with Mango Dip | Smoked Salmon Bellini with Dill and
Cream Cheese | Pork Belly Bites with BBQ Sauce

ON THE TABLES

Freshly Baked Focaccia with Balsamic Dipping Oil


WEDDING BREAKFAST

Slow Cooked Pork Belly Served with Dauphinoise Potato Stack, Butternut Squash
Puree, Charred Red Onion, Sausage Meat Stuffing, Seasoned Greens with a Rich Pork
Sauce, with Ramekins of English Mustard and Apple Sauce for Sharing at the Table.

Mushroom Wellington Served with Butternut Squash Puree, Charred
Red Onion, Dauphinoise Potato Stack, Seasoned Greens with a
Mushroom and White Wine Sauce.

DESSERT

Vanilla Panna Cotta with Rhubarb and Raspberry Compote.



Menu Six

CANAPES

Melted Mozzarella With Parma Ham Crostini | Roasted Aubergine and
Sundried Tomato Sourdough | Italian Meatballs with Ricotta | Cream
Cheese and Cherry Tomato Tart Sauce

SIDE SALADS

Caprice Salad | Dressed Tomatoes and Balsamic Glaze

WEDDING BREAKFAST


Home Made Stuffed Pasta with Smoked Bacon and Mushroom, Served with Cream
and Brandy Sauce and Garlic Focaccia Breads

Pulled beef in a deep red wine ragu sauce mixed with fresh tagliatelle,
finished with fresh parsley, olive oil and black pepper

Baked aubergine parmigiana, fresh parmesan topped with fresh rocket salad

DESSERT

Vanilla Panna Cotta with Rhubarb and Raspberry Compote.





Canapé Ideas

A selection of delicious canapés that we can bring around for guests as people arrive and mingle.

Meat

- Butchers cocktail sausages with honey mustard glaze.
- Marinated chicken skewers.
- Mini beef burger sliders with pickles and cheese.
- Pork belly bites with bbq sauce or cajun spice.
- Hoisin duck parcels.
- Roast beef Yorkshire puddings.
- Lamb cigars with mint garlic yogurt.
- Black pudding and pulled pork bon bon with apple puree.
- Pigs in blankets with cranberry.

Vegetable

- Tomato and basil bruschetta.
- Garlic mushrooms on toast.
- Halloumi fries with smoked harissa.
- Hummus and sun-dried tomatoes on mini toasts.
- Tempura battered vegetables with Smokey dip.
- Mini goats cheese and red onion croquette.
- Antipasto skewers
- Blini with green pesto and sun-dried tomatoes
- Mushroom Arancini
- Grilled asparagus tips with hollandaise sauce.
- Red onion and goats cheese tartlet.
- Satay aubergine skewers.
- Mini falafel bites with mint dip.
- Mini bhajis with mango dip.
- Tomato and feta bites.
- Vegetable spring rolls with hoisin dip.
- Figs with goats cheese and honey.

Fish

- Tempura battered prawns with a sweet chilli sauce.
- Smoked salmon blini with dill and cream cheese.
- King prawn with sweet chilli and lime.
- Mini fish and chip bites.
- Sussex Smokey on grilled bread.
- Mini Thai fish cakes.
- Mini prawn cocktail leaves.





Three Course Meal ideas

A selection of starters mains and desserts that you can put together to create a menu that you and your guests would enjoy.

Starters

Tomatoes bruschetta with vine ripped tomatoes and fresh basil on grilled sour dough

Our very special Home made scotched egg with pickles and micro salad

Smoked salmon with cappers, creme fresh, parsley oil and micro salad

Pickled beetroot with grilled goats cheese

Deep fried camembert with roasted red pepper jam

Tempura battered courgette fritter with paprika mayo finished with parmesan

Caramelized red onion and goats cheese crocket

Individual deli platter with cured meats, olives, grilled bread and sundried tomatoes

Parma ham and roasted pear salad finished with fetta

Seared scallops, smoked bacon crumb, parsley and garlic butter



Main Courses

Seared Rump of lamb served with dauphinoise potatoes, fresh greens, garlic and lemon and thyme panko crumb and lamb sauce.

Slow roasted pork belly served with bubble mash, black pudding crocket, pickled red cabbage, spiced carrot and butternut squash puree, buttered greens and cider apple sauce.

Pan sealed fillet of salmon, served with crushed new potato cake, hollandaise sauce.

Beetroot and butternut squash wellington, roasted new potatoes, carrot and saffron puree.

Slow roasted shin of beef in red wine with charred shallots with horseradish mash potatoes and greens.

Pan roasted cod, smoked tomatoes sauce, char roasted sweet potatoes.

Sirloin of beef roast served with beef fat miniature roast potatoes, cauliflower cheese puree, pickled red cabbage, Yorkshire pudding and beef sauce.

Pan sealed free rage chicken supreme with a tarragon and chicken sauce, served with crushed new potatoes, asparagus wrapped in parma ham, heritage carrots, charred tender stem broccoli and a sausage meat fritter.



Main Courses

Trio of butchers sausages, garlic mash with charred red onions relish and crispy sage.

Moroccan slow roasted lamb, home made falafel, couscous, roasted vegetable salad, smoked harissa hummus and home made flat bread.

Slow roasted lamb shanks, served with roasted medley of vegetables, garlic mash and lamb sauce.

Beef wellington served with dauphinoise potatoes, buttered greens, cauliflower puree with beef sauce.

Fillet of sea bass, sweet potato puree, pancetta, soy tender stem and roasted cherry tomatoes.

Roasted fillet of beef with roasted garlic and parsnip purée, parsnip crisps, oyster mushrooms, beef sauce and fondant potato

Rump of lamb, petit pois and mint purée, roasted garlic crumb serviced with dauphinoise potatoes, roasted chantenay carrots and a lamb sauce.



Desserts

Lemon and lime posset topped with fresh fruits and served with short bread biscuits

Chocolate brownie with salted caramel ice cream

Eaton mess cheese cake and fresh berries

Sticky toffee pudding with home made vanilla custard

French apple tart with whipped vanilla fresh cream

White chocolate, brioche bread and butter pudding

Pistachio cake





Italian Inspired

Colourful, flavourful and delicious

Starters

Melted mozzarella with parma ham crostini

Roasted aubergine and sundried tomato sourdough

Italian meatballs with ricotta

Cream cheese and cherry tomato tart

Salami with artichoke and olive skewers

Calamari with garlic aioli

Mushroom arancini

Side Salads

Rocket and roasted vegetables

Caprice salad

Dressed tomatoes and balsamic glaze



Main Courses

Bread crumbed and pan fried fresh chicken breast, with rich home made tomato and basil sauce with smoked bacon - served with crispy sage and parmesan

Home-made stuffed pasta with smoked bacon and mushroom, served with cream and brandy sauce and garlic focaccia breads

Pulled beef in a deep red wine ragu sauce mixed with fresh tagliatelle, finished with fresh parsley, olive oil and black pepper

Baked aubergine parmigiana, fresh parmesan topped with fresh rocket salad

Penne served with cherry tomatoes, chilli, roasted red pepper and Italian sausage

Fillet steak with brandy sauce, baked mushroom with goats cheese, roasted cherry tomatoes



Desserts

Classic tiramisu

Pistachio cake with vanilla ice cream

Poached pears with toasted almonds

Frangipane tart with black cherry and white chocolate

Panna cotta with strawberry compote

Classic cheese cake





Sharing and Platters

Perfect to be center stage for tables so guests can pick and share.

Meat

- Smokey marinated pulled pork served with crackling with sea salt and black pepper.
- Pulled Moroccan lamb shoulders.
- Marinated Greek chicken skewers with garlic aioli.
- Butchers sausages with caramelised burnt red onion chutney.
- Flame cooked lamb koftas with mint dip.
- Seared rump of lamb with salsa verde, served whole or carved.
- Topside of beef, cooked with garlic, fresh rosemary.
- Lamb chops with Greek seasonings, cooked on coal.
- Chicken legs slow cooked with lemon and garlic.
- Slowly cooked pork and chorizo with cannelloni beans and tomato sauce.
- Slow cooked lamb shanks with red wine sauce and roasted vegetables.

- Slow cooked curried beef brisket in coconut milk.
- Sticky Korean style chicken.
- Pulled Spanish style spatchcock chicken.
- Confit duck legs with a duck sauce.
- Coal cooked Lamb cubes on a bed of hummus.
- Roasted rolled rib of beef with cracked black pepper and sea salt.

Fish

- BBQ cooked Prawn skewers with lime.
- Sea bream with almonds and fresh dill.
- Sardines with smoked tomato sauce.
- Cod style green curry with coconut rice.

Vegetable

- Halloumi with roasted red peppers.
- Smokey vegan bbq Jack fruit burgers.
- Roasted cauliflower steaks with BBQ sauce.
- Halloumi burgers with pesto and roasted red peppers and sundried tomatoes.
- Roasted aubergine with tomato and mozzarella.
- Tempura battered courgettes with smokey parmesan





Side Dishes and Salads

No meal is complete without extra sides and fresh colourful salads.

Side Dishes

- Jersey royal potato salad with fresh chives.
- Baby new potatoes with capers, lemon juice and rocket.
- Parmentier potatoes with garlic butter, parsley and rosemary.
- Roasted whole radicchio with sunflower seeds, chilli flakes and balsamic glaze.
- Cesar salad with garlic crotons and shavings of fresh parmesan.
- Charred leeks.
- Red onion and garlic stuffing.
- Cheesy potato skins with pancetta and sour cream.
- Bulgur wheat salad with pomegranate, radish and feta.
- Bubble and Squeak.
- Patatas bravas.
- Dauphinoise Potatoes.
- Roasted Sweet potato wedges.
- Baby gem lettuce with avocado, pomegranate and garlic dressing.
- Charred purple broccoli with lemon dressing.
- Griddle cooked Greek flat breads.
- Moroccan style roasted vegetable salad with sweet potato.
- Fondant potatoes.



Salads

- Green bean and toasted pine nut salad with mixed pickled olives and garlic
- Rainbow salad.
- Greek salad with pomegranate.
- Pickled garden vegetable salad .
- Butter bean salad with smokey tomato sauce.
- Fetta, pomegranate and roasted artichoke salad .
- Stuffed roasted peppers with creme fresh and fetta.
- Roasted Mediterranean vegetable medley with lemon and herb dressing .
- Fruity Moroccan cous cous.
- Rocket, roasted bell peppers and sundried tomatoes.
- Dressed beef tomatoes with mozzarella and pesto.
- Iceberg wedges with honey mustard dressing and crispy onions.
- Pickled red cabbage with sultanas and star anise.





Evening Food.

Make sure no guest leaves hungry with our delicious evening options.

- Smoked Bacon baps.
- Traditional chicken and chorizo paella.
- Beef and veggie chilli nachos bar with dips and grated cheese.
- Greek mezze - lamb koftas, pittas , salada , babaganoush , humuss , olives and grilled chicken.
- Ploughmans Supper - fresh breads, cheeses, meat and chutneys.
- Butchers hot dogs with fried onions and sauces.

- Butchers Cheese Burgers with salads and slaw.
- Smokey Mac N Cheese wings and pulled pork with spicy slaw.
- Freshly made sandwich buffet.
- Chicken enchiladas.
- Pulled pork soft tacos with pomegranate slaw.
- Pulled beef brisket quesadilla.
- Spicy fish tacos.





Desserts.

Make sure those with a sweet tooth are happy guests.

Jars of Delights - White and milk chocolate mousse, with black cheery compote and popping candy

Sticky Toffee Pudding with a rich butterscotch sauce, clotted cream and honey comb crumb

Vainlla Panacotta, served with fresh rhubarb and raspberries

Pistachio Cake with a pistachio sauce, a pistachio crumb and salted carmel ice cream

Baked Peacan Pie with fruit compot and clotted cream ice cream and honey comb

Crème brulee topped with a passion fruit puree

Classic Tiramisu

Chocolate Orange Ganache with caramelised orange and raspberry sauce

Poached pears with toasted almonds and cherry sauce

Puff pastry and crème pat stack with elderflower and raspberry sauce

Ginger and Syrup Cheese Cake

Fruit Millefeuille





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