

# Sample Wedding Menu

## BRONZE

To include a choice of either 3 Canapés or a starter, followed by a main and dessert from the following:

**QUINTIN  
CATERING**

event catering specialists

### Canapés a choice of 3 of the following:

- Rare roast beef, horseradish & Yorkshire pudding
- Mushroom & pecorino arancini, (fried risotto balls), red pesto (v)
- Fresh Devon crab mayonnaise with coriander, chilli & lime, crisp cup
- Whipped goats cheese, spiced onion chutney, crisp cup
- Honey & mustard glazed sausages, mustard mayonnaise
- Asparagus wrapped in prosciutto, hollandaise dip

### OR Starters

- Goats cheese, honey roasted fig & walnut, baby leaves (v)
- Roasted butternut squash, chilli & coconut soup, herb croutons (v)
- Tomato & mozzarella arachini, basil pesto, baby leaves (v)
- Oak smoked salmon, candied golden beetroot, herb salad
- Chicken liver parfait, sweet onion chutney, crostini
- Parma ham, charred peach & buffalo mozzarella, baby watercress, balsamic dressing

### Main Course all served with seasonal vegetables

- Roasted chicken breast, wild mushroom & tarragon sauce, potato & leek gratin, bacon lardons
- 8 hour cooked beef brisket, sweet onion & red wine jus, parsnip & potato mash
- Italian porchetta (rolled & stuffed loin & belly of pork with, fresh herbs & dried fruit). Hot new potatoes with salsa verde, roasted vegetables
- 8 hour cooked lamb shoulder, colcannon mash potatoes, lamb jus
- Roasted lamb rump, fondant potato, peas a la Francais, lamb jus

King prawn green Thai curry, or chicken red Thai curry, sticky rice, Thai style salad

7oz fillet of beef steak, béarnaise sauce, duck fat chips or gratin dauphinoise potatoes (supplement)

Local venison steak, chestnut mushrooms in a sherry cream sauce, duck fat chips or herby crushed new potatoes (supplement)

Roasted Cornish hake, tomato, butter bean & chorizo stew, salsa verde

Barbary duck breast, served pink with creamed savoy & smoked bacon sautéed new potatoes, red current jus

### Posh Pie 'n' Mash Main Course

all homemade pies using only the best quality ingredients

- Steak & local ale
- Chicken, bacon & leek
- Goats cheese, sweet potato & spinach (v)

### Vegetarian Options

- Roasted pumpkin risotto, sage butter, parmesan shaving (v)
- Fresh wild mushroom & black truffle tortellini pasta, in a fresh tomato sauce (v)
- Spinach, feta cheese & pine nut parcel, heritage tomato & herb salad (v)

### Dessert

- White chocolate & raspberry cheesecake, honeycomb ice cream
- Sticky toffee pudding, toffee sauce, salted caramel ice cream
- Double chocolate tart, berry coulis, vanilla ice cream
- Lemon posset, fresh raspberries, pistachio biscotti
- Vanilla crème brûlée, glazed strawberries, black pepper shortbread
- Chocolate & caramel brownie with honeycomb pieces salted caramel ice cream
- Treacle tart, Cornish clotted cream
- Classic tiramisu