

Sample Wedding Menu

SILVER

**QUINTIN
CATERING**

event catering specialists

Canapés a choice of 5 of the following:

Mozzarella pearl & Italian figs wrapped in parma ham, baby basil

Manchego cheese, membrillo (Spanish quince jam), serrano ham

Rare fillet of beef, Yorkshire pudding, horseradish

Mini Moroccan spiced lamb kofta, mint yogurt

Sticky belly pork squares, in a soy, chilli, coriander & sesame dressing

Mini honey & mustard glazed Cumberland sausages

Devils on horseback (brandy marinated prunes, wrapped in smoked bacon)

Duck spring rolls, plum sauce dip

Seared duck breast, mango chutney, gem hearts

Chorizo cooked in red wine, garlic mayonnaise

8 hour cooked pulled beef brisket & stilton on a mini potato croûte

Chicken & vegetable gyoza, in a soy, chilli, coriander & sesame dipping sauce

Fish & Seafood Canapés

Fresh crab with chilli, coriander & lime tartlets

Mini Fresh crab & potato cakes, with a lemon & dill dip

Home cured Hendricks gin & tonic salmon gravlax, lime mayonnaise, julienne cucumber, crostini

Oak smoked salmon, lemon & black pepper soft cheese, crostini

Smoked mackerel paté, Julienne apple on crostini

Salt & pepper squid rings, garlic aioli

Tempura king prawns, sweet chilli dip

Fresh Cornish haddock goujons, tartare Sauce

Vegetarian Canapés

Whipped goats cheese & fig jam tartlet's (v)

Spicy Indian courgette & onion bhajis , mint yogurt (v)

Gazpacho shots (v)

Tomato & mozzarella cheese arachini (risotto balls) (v)

Wild mushroom & stilton arachini (risotto balls) (v)

Mozzarella pearl, vine tomato, basil (v)

Seasonal vegetable cruites, peri-peri mayonnaise, coriander & lemon hummus

All served on wooden boards, slates and plates with micro herbs

Main Course all served with seasonal vegetables/salads

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

Sample Wedding Menu SILVER

**QUINTIN
CATERING**

event catering specialists

(continued)

Main Course

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

Trio of Dessert: double chocolate brownie, lemon posset & summer berry Eton mess

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

Individual lemon meringue pie

Tea & Coffee Station

Selection of English tea's & Italian coffee served with biscotti & sweet treats