



**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](http://www.gibbons-catering.com)    Tel:-07957 978123    Email:- [info@gibbons-catering.com](mailto:info@gibbons-catering.com)**

# Wedding Menu

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

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# 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 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

### 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 fraiche 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

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# Wedding Breakfast

## Finger Buffet Menu

Served £ 40.00 per guest

### **Freshly prepared Sandwiches** *(on different breads)*

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

Pole-and-line caught tuna & sweetcorn mayonnaise (GF)(DF)

Italian salami & peppers (GF)(DF)

### **A selection of Wraps** *(on different types)*

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

### **Home baked Baguettes**

Salmon, chickpea, chilli mayo & rocket baguette

Free range egg mayonnaise (V)(GF)

### **Freshly prepared Bagels**

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

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### **Finger Items-cold**

Melton Mowbray pork pie with HP brown sauce

BBQ chicken drumsticks

Savoury egg with Branston pickle

Spinach, spring onion, feta frittata (V)

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)

Smoked salmon, cream cheese & dill blinis

Beef and caramelized onion bruschetta

Mozzarella, cherry tomato & olive skewers (V)(GF)

### **Finger Items-hot or cold**

Southern fried chicken Goujons with garlic mayonnaise

Vegetable spring roll with sweet chilli dip (V)(Ve)

Cajun chicken skewer (DF)(GF)

Sage & onion soya, red onion, cheese pastry roll(V)(Ve)(GF)(DF)

Spinach & Gruyère baked tart (V)

### **Sweet Items**

Strawberries & cream vol au vents

Chocolate brownies

Battenberg cake

Red velvet cupcakes

## **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

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### 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

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### 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

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## **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)