

The Wedding Collection

This menu is designed to give you an idea of our costings. We break down the price into elements for transparency, so that we can change individual parts of the quotation if required.

Please read through all the sample menus carefully to enable you to create your own unique menu and reflect the atmosphere you aim to achieve on your wedding day. This can be done by way of traditional dining, sharing platters placed in the centre of tables, tapas, or barbecues. We could prepare a taster menu with 6/7 smaller courses if desired. It is also incredibly special to incorporate a couple's heritage/ passion, and we love designing our work around different styles of cooking, such as Mediterranean or Middle Eastern.

Canapés

Tempura King Prawns with Sweet Chilli Dip (P)
Roast Chinese Style Pork Belly with Sticky Honey Sauce
Wild Mushroom & Mozzarella Stuffed Arancini Balls (V)

Fine dining

Starter

Avocado Mousse with King Prawns served with a Dressed Lemon Salad and Pickled Cucumber (P)
Bruschetta with Italian Caponata and Romanesco Sauce (V)

Main

Chargrilled Lemon and Thyme Chicken, Parmentier Potatoes, Cherry Tomato Salsa
Spinach, Ricotta and Oregano Balls with Roasted Tomato and Basil Sauce and Gnocchi (VG)

Dessert

Trio of Profiteroles
Dark Chocolate filled with Vin Santo Crème Patisserie
Limoncello
Strawberry Cream

Tea & coffee

Served with Lemon Amaretti Biscuits

Costings

Costings based upon 6 varieties of canapés
Main course
Trio of desserts
Tea and coffee (Tea Pig & Taylors coffee)

Includes kitchen equipment, cutlery and crockery, glassware, waiter service and linen.

| | Price per guest |
|--------------------|---------------------|
| Canapés | £4.80 |
| Starter | £7.35 |
| Main | £15.65 |
| Dessert | £7.50 |
| Cheese | N/A |
| Evening Food | See price with Menu |
| Tea and Coffee | £1.60 |
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| <i>Supplies</i> | |
| Cutlery & Crockery | £3.50 |
| Glassware | £1.15 |
| Kitchen Equipment | £3.70 |
| Waiting Staff | £6.75 |
| Linen | £3.00 |
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| Total | £55.00 |

Prices subject to 20% VAT

Dressing Tables

The above quotation is based on hire of our own cutlery, crockery linen and glassware (pictured above). The finished effect can be beautifully paired with your own simple and ornate flower arrangements.

Some of our guests have preferred to hire their own quality trestle tables which do not require linen cloths. In which case we would remove the cost of the cloths and leave the napkins. This style generally suits more rustic weddings.

It is a luxury to be able to incorporate vintage crockery for which we have our own partner suppliers if you have your heart set on an afternoon tea wedding.

We also work closely with a company providing coloured/textured glass, linen, hessian table runners and different styles of cutlery. They will contact you to guide you through various options in a specially designed 'ambience room' allowing you can create your very own unique style.

Bar & Cocktails

We offer two kinds of bar service dry hire (hire of our bar only) if you would like to add staff, glassware, and equipment to the dry hire we would be more than happy to do so. Alternatively, we can provide a pay bar whereby we provide all the alcohol and equipment and sell drinks accordingly. Cocktails can be made with your own ingredients or by our pay bar team.

Evening Food

If you would like the hire of our Vintage Horse trailer equipped to serve evening food or the bar we can provide a quote for this accordingly.