

Lamb Catering

SAMPLE WEDDING MENU

SPRING/SUMMER

Canapés on arrival

Thai Prawn Salad, Sweet and Sour Dressing, Cucumber Cup
Pulled Pork, Tobacco Onions, BBQ Sauce (h)
Honey and Mustard Glazed Chipolatas (h)
(v) Roasted Fig, Goats Cheese, Mizuna, Toasted Hazelnuts
(v) Quail's Egg Florentine

3 course Celebration Menu

Smoked Salmon and Chive Pancake Layers,
Horseradish Cream, Beetroot Jelly
(v) Goat's Cheese Cake, Warm Jersey Royals,
Fennel, Radish and Parsley Salad, Baby Capers

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Rump of Lamb, Herb and Mustard Crust,
Fondant Potato, Pea and Mint Puree,
Roasted Carrots, Rosemary Jus
(v) Butternut Squash, Basil and Mozzarella Arancini,
Roasted Pepper Sauce, Asparagus,
Fine Beans and Mange Tout

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Trio: Strawberry Cheesecake, Lemon Tart,
Pecan Chocolate Brownie

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Coffee, Tea and Chocolate Mints

Children's Menu

Melon

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Chicken Breast
Tomato and Herb Pasta
Peas

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Strawberry Cheesecake

Evening Food

Fish and Chips
Fish Goujons, Chunky Chips, Ketchup,
Tartare Sauce (served in newsprint cones)

Guide pricing

Canapés £7.25

3 course Celebration Menu £47.50

Children's Menu £27.50

Evening Food £5.50

Prices are subject to VAT and are based on a minimum 75 guests and standard timings. Prices include an event manager, professional, uniformed staff, all required kitchen equipment, china, cutlery, linen serviettes and round linen tablecloths.

Call us on 01865 772446 to discuss your specific requirements

Lamb Catering

SAMPLE WEDDING MENU

AUTUMN/WINTER

Canapés on arrival

Chilli Crab Cakes, Saffron and Chive Mayo (h)
Roasted Butternut Squash,
Chorizo and Olive Skewers
Italian Meatballs,
Tomato and Basil Sauce, Parmesan (h)
(v) Goat's Cheese, Caramelised Onion,
Parmesan Shortbread
(v) Wild Mushroom Tartlets, Truffle Oil (h)

3 course Celebration Menu

Black Pudding Bubble and Squeak, Poached Egg
and Crispy Bacon, Hollandaise Sauce
(v) Twice-baked Celeriac and
Wild Mushroom Soufflé, Mushroom Puree,
Toasted Smoked Almonds, Pickled Shallots

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Braised Beef Cheek, Leek and Potato Rosti,
Red Wine Sauce, Wild Mushroom Custard,
Roasted Shallot
(v) Salt baked Celeriac and Swede Layers,
Creamed Leeks, Mushroom Royale,
Celeriac Crisps and Toasted Hazelnuts

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Trio: Spiced Clementine and Cranberry Pavlova,
Brandy Chocolate Mousse, Pear Tarte Tatin

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Coffee, Tea and Chocolate Mints

Children's Menu

Breaded Chicken Goujons, Tomato Dip

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Sausages
Mashed Potato
Peas and Carrots
Gravy

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Profiteroles, Chocolate Sauce

Evening Food

Pulled Pork Baps
Pulled Pork, Granary and White Baps,
BBQ Sauce, Crunchy Salad

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