



WEDDING RECEPTION MENU 3

DOVE

A SELECTION OF WELCOME TREATS

Chives & Caviar

Multigrain or seed biscuit with Mascarpone cheese, caviar & chives

Salmon Mini Delights

Norwegian smoked Salmon Tartlet

French Baguette with Goats Cheese

Freshly baked baguette with sundried tomatoes & a mousse of peppered local goats' cheese

COLD CANAPÉS

Choux Bouchée

Honey & nut coated choux bun, with a chicken & blue cheese filling

Atlantic Seafood & Tuna Savoury

Tuna & caper mousse, topped with a basil velouté simmered mussel

Beef & Red Leicester Brioche Bun

Slow roasted beef, red Leicester cheese & Roma tomato served in a grain mustard flavoured brioche bun

Grilled Chicken with Quinoa Greek Salad

Grilled Chicken fillets served on a Greek style quinoa salad

Chicken Liver

Chicken liver pate, sesame biscuit & candied orange

Italian Focaccia

An array of grilled vegetables served in traditional Italian bread



Chicken & Mushroom Filo Pocket

Chicken & mushroom creamy stew served in filo pastry

Avocado & Shrimps

Guacamole paste spread, topped with a citrus marinated tail on prawn

Campania on a stick

Skewered mozzarella bocconcini & cherry tomatoes, flavoured with basil oil

Duck Confit

Slow cooked duck, sun baked tomatoes & glazed apricots served in a shortcrust tart

South American Fusion

Durum wheat wrap filled with Cajun spiced slow roasted beef, horseradish sauce & rocket salad

SANDWICH SELECTION

Roast chicken, avocado, mushroom & shaved beetroot

Tasty cheese, ham off the bone & sweet mustard pickle

Tuna, avocado, lemon, dill & mayonnaise

Slow roasted beef, wholegrain mustard & roma tomato

OUR LITTLE ASIA

Assorted Sushi

A selection of salmon dome, vegetarian, avocado & tuna rolls

BAR NIBBLES

Santorini Olives

Stuffed Greek olives with a spicy tuna filling



MEAT & POULTRY

Miniature Hotdog

A German mini wurster topped with caramelised onions, mustard, beans & melted cheddar

Beef Rib Eye Skewer

Fine cut of rib eye beef marinated in Japanese teriyaki sauce

Chicken Satay Skewer

Chicken skewer flavoured with roasted peanuts, cayenne pepper

Sweet & Sour Pork

Local pork skewer served with sweet & sour sauce

Lamb Kufta

An authentic Greek meze, served with roasted fennel & minted yoghurt dipping sauce

Chicken Involtni

Slow cooked chicken breast wrapped in pancetta

CANAPÉS FROM THE BAKER

Mini Sicilian Fried Pizza Pockets

With a Mozzarella, Pancetta & Tomato filling

Mini Chicken Pie

Chicken, fennel & mushrooms mini pie

French & Spanish Connection

Mini croissants filled with chorizo, hummus & baby spinach



FISH & SEAFOOD

Salmon in Stick

Fresh salmon & dill skewers

Marinated Sesame Tuna

Sesame tuna on hummus with harissa aioli on Asian spoon

Salt & Spicy Squid Tentacles

Salty & spicy squid fried to a crispy texture

Torpedo Prawn

Jumbo prawn coated with panko breadcrumbs & Marie Rose sauce

Fish Ravioli

Handmade pasta stuffed with poached fish with a prawn velouté

WARM CANAPÉS

Pulled Porky Pig

Hickory flavoured pulled pork, served in a black bun

A Mexican Classic

Fajita seasoned minced beef, tomato & lettuce salad, nacho sauce served in a crispy taco

Korean Buns

Mini beef steamed buns & melted goats cheese

Arajes

Pitta filled with aromatic pulled chicken, coleslaw & couscous

Favourite Potato

Slow braised beef ragu served on creamed new potatoes

Asian Spring Rolls with Sweet Chili Sauce

Stir fried vegetables served in spring roll pastry & a sweet chili dipping sauce



Chicken Wontons

Asian favourite chicken wonton served with sweet & sour sauce

Oriental Delight

Crispy duck served in spring roll pastry

Mini Rougout Arancini

Breadcrumbs coated rice balls, flavoured with slow cooked beef ragu & mozzarella

Vegetables & Cheese

English cheddar & broccoli fritter

FLYING BUFFET PETITE MEALS SUBSTANTIAL FINGER FOODS

Chow Mein Chicken & Stir Fry

Live Cooking Pasta Station

Penne with fried pancetta, mushroom & truffle pecorino cream

Fusilli with black mussels & vine ripe tomato sauce

Orecchiette pasta with sausage & broccoli

Cheese & Salami Display

An array of foreign & farmhouse cheeses including

Blue vein, brie, grana & local goats' cheese

Radishes, grapes & dried apricots

Water biscuits

Assorted dips of hummus

Bigilla & Aubergine caviar



DESSERTS & ICE CREAM

Fruit Tarts

A delicate pastry tart, filled with cream patisserie topped with seasonal fruit

Chocolate Mousse

House special chocolate mousse composed of nuts and dark Swiss chocolate

Vanilla Pannacotta

A light Italian dessert, composed of cooked vanilla cream, and set to a custard texture

Cannoli di Sfoglia

Cannoli Sfoglia filled with sweetened local ricotta

Fruit Skewers

Selection of fruit served on a skewer, with a yoghurt dip

Mini Gelato

A mini scoop of various artisan ice cream flavours

Cassatella

Sweet ricotta enhanced with candied peel & chopped nuts, covered with very fine marzipan

COFFEE CORNER

Coffee & tea, chocolate cookies, macaroons & mqaret

WEDDING CAKE TABLE

Almond cake & Witness cakes

Assorted petit fours

Biskuttini, pastina, dolce di mandorla