

# CANAPÉS

## Cottage Caterers

### BRONZE

Select 4 canapés of your choice

- Cocktail sausages in a sweet honey and mustard glaze
- Cocktail sausages in a sticky barbeque glaze
- Honeyed melon and strawberry skewer (v)
- Miniature Yorkshire puddings with cold roast beef and horseradish mayo
- Cranberry and brie tart (v)
- Smoked salmon and cream cheese roulade
- Goats cheese served with red onion marmalade (v)
- Smoked duck breast with cherry served on a bruschetta
- Cheese straws (v)
- Stilton and asparagus tartlets (v)
- Pesto marinated mozzarella cheese with sun blushed tomatoes served on a bruschetta (v)
- Angels on horseback
- Smoked chicken with lemon and tarragon mayonnaise
- Mini duck spring rolls with a plum dipping sauce



# DAYTIME

## Cottage Caterers

### BRONZE - 2 Course Wedding Breakfast (inc. tea & coffee)

#### Mains

CHOOSE 1 SET MAIN DISH:

- Braised beef served on a bed of roasted root vegetables with a rich jus
- Chicken breast filled with mozzarella cheese, wrapped in bacon and served with a creamy leek and bacon sauce
- Salmon fillet served with a chilli and lime butter
- Filo pastry parcel filled with butternut squash and spinach and a cheese sauce (v)
- Cold meat salad buffet – choose from a wide selection of home-cooked meats, fish and homemade salads

All mains' dishes are served with a choice of potatoes (roast potatoes, new potatoes, dauphinoise potatoes, mashed potato, roasted new potatoes) and a selection of fresh in season vegetables for sharing

#### Desserts

CHOOSE FROM:

- Rich chocolate brownie with white chocolate chips, warm Belgian chocolate sauce served with Premium West Country vanilla ice cream
- Sticky toffee pudding served with a sticky toffee sauce
- Meringue nests served with raspberry parfait and fresh fruit
- Raspberry and white chocolate cheesecake

All desserts are served with either West Country clotted cream or double cream

#### Coffee

Tea and coffee with mints



# EVENING

## Cottage Caterers

### BRONZE

CHOOSE ONE OPTION FROM BELOW:

- Roasted legs of pork served in floured baps with apple sauce, stuffing, coleslaw and salad leaves
- Roast beef served in floured baps with horseradish or mustard, coleslaw and salad leaves
- Bacon served in floured baps with a selection of sauce and relishes, coleslaw and salad leaves
- Premium local butcher's sausages served in finger rolls with relishes and sauces, fried onions, salad leaves and coleslaw
- \*Traditional West Country ploughman's supper or finger buffet consisting of a variety of savoury and dessert options available upon request (\*supplement applicable)
- Jacket potatoes served with a selection of fillings (cheese, baked beans, coleslaw, chilli con carne)

**ADDITIONAL EVENING GUESTS (+£7.50 PER PERSON)**

