

CANAPÉS

Cottage Caterers

GOLD

Select 8 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

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GOLD - 3 Course Wedding Breakfast (inc. tea & coffee)

Starters

CHOOSE 2 OPTIONS FROM:

- Seafood platter of smoked salmon, prawns, mackerel pâté, potted crab, marinated herring and Marie Rose sauce and salad leaves
- Sharing platter - Antipasti:- Parma ham, salami, chorizo, manchego with honey, pesto marinated mozzarella, sun blushed tomatoes, olive selection, houmous, balsamic dipping oil and fresh bread
- Sharing platter – All things local – West Country Farmhouse Cheddar, Somerset brie, Devon ham, apple and cider chutney, pork pies, liver pâté and fresh bread
- Sharing platter – Mediterranean inspired:- Grilled halloumi, feta cheese, vine cherry tomatoes, tzatziki, taramasalata, houmous, olives, marinated artichokes and fresh bread
- Scotch quails' eggs with piccalilli
- Confit duck tian with smoked duck and caramelised onion
- Open leek and bacon tart with West Country Farmhouse Cheddar (for a vegetarian option remove bacon) topped with a parmesan crisp
- Hot smoked salmon with sweet cherry tomatoes, rocket leaves and tomato chutney

Mains

CHOOSE 2 OPTIONS FROM:

- Confit duck leg served with a rich cherry sauce
- Rack of lamb with a herb crust served with a rich jus
- Pork tenderloin served with a creamy herby wild mushroom sauce and a parmesan crisp
- Thyme roasted butternut squash risotto finished with parmesan
- Slow cooked belly pork with crackling and an apple and cider jus
- Roasted West Country strip beef sirloin served on a bed of roasted root vegetables with a rich jus
- Roasted chicken supreme on a bed of sautéed leeks with a roasted shallot jus
- Salmon en croûte

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 2 OPTIONS FROM:

- Trio of desserts served on a natural slate – a selection of 3 desserts of your choice
- Frangipane tart
- Baileys crème brûlée served with homemade shortbread
- Sharing dessert – mini desserts served on tea stands consisting of mini scones with clotted cream and jam, mini chocolate éclairs, lemon slice, chocolate brownie and mini meringues filled with whipped cream and fresh fruit
- Raspberry and white chocolate cheesecake
- Vanilla panna cotta with fresh fruit
- Homemade warm treacle tart served with West Country Premium honeycomb ice-cream

COFFEE

Tea and coffee with petit fours



EVENING

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CHOOSE FROM:

- 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 butchers' 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 desert 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)

