

Cottage Caterers

SILVER

Select 6 canapés of your choice

CANAPÉS

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

Starters

CHOOSE 2 OPTIONS FROM:

- 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
- Prawns served on a bed of salad leaves, with smoked salmon and a Marie Rose sauce
- Soup – please select from a wide range of homemade soup served with fresh bread and butter
- A mix of wild mushrooms in a creamy garlic and brandy sauce with truffle oil served on bruschetta
- Goats cheese with pickled beetroot and toasted pine nuts

Mains

CHOOSE 2 OPTIONS FROM:

- Roast topside of West Country beef served with Yorkshire pudding, gravy and horseradish sauce
- Chicken breast filled with spinach and Ricotta cheese, served with a roasted shallot, mushroom and white wine sauce
- Slow cooked lamb shank served on a bed of mashed potato with a rich jus
- Sea bass fillet served with a chilli, lime and coriander butter
- Filo pastry parcel with butternut squash and spinach and a cheese sauce (v)

Roasted joints of meat to be carved at the table by a designated guest

- Roast leg of pork with crispy crackling, apple sauce and stuffing
- Roast leg of lamb served with mint sauce and red currant jelly

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)

