

Peter Mundy Catering Services

BRONZE

Select 4 canapés of your choice

CANAPÉS

FISH CANAPÉS

- Miniature prawn and crayfish cocktails on a savoury biscuit
- Oak smoked salmon and dill blini with asparagus and chilli cream cheese
- Seared tuna steak on toasted rye bread with a wasabi cream
- Tiger prawn skewers with a garlic and chive glaze
- Salmon mousse in filo baskets, wild rocket, sweet chilli dipping sauce
- Trout fillet on crostini, pickled beetroot and horseradish
- Thai style fish cake

MEAT CANAPÉS

- Chicken liver pâté served on Melba toast yopped with a spiced tomato chutney
- Miniature belly pork with apple and cider puree
- Duck and plum scotch eggs with an onion marmalade
- Mini chicken tikka served with a cucumber and mint raita
- Miniature sage and onion sausage rolls
- Filo basket filled with confit of duck, wild rocket and plum sauce
- Smoked duck breast with a mango and sweet chilli salsa on toasted bread
- Coronation chicken bites with organic leaf and crispy filo pastry
- Filo baskets filled with smoked chicken, wild rocket and a Caesar dressing
- Miniature scotch quail eggs with duck and black pudding filling
- Miniature Yorkshire puddings filled with rare roast beef and creamed horseradish
- Honey and mustard sausage bites filled with a Dijon mustard and chive mash

VEGETARIAN CANAPÉS

- Wild mushroom tartlet with hollandaise sauce
- Thai fish cakes served with a sweet chilli dip
- Pea and basil Thai risotto balls stuffed with baby mozzarella
- Goats cheese and caramelised red onion tart
- Chargrilled pitta bread topped with a spiced homemade houmous
- Mediterranean vegetable kebabs with olives and fresh pesto
- Exmoor blue cheese and poached pear on sticks
- Chargrilled mediterranean vegetables with a pesto cream cheese on a parmesan biscuit base
- Miniature three cheese and tomato soufflés



DAYTIME

Peter Mundy Catering Services

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

Mains

CHOOSE 1 FROM: (all served with a choice of seasonal vegetables)

- Chicken supreme stuffed with tarragon and garlic mousse, sautéed potatoes, French beans (seasonal greens), light jus
- Chicken fillet, stuffed with mushrooms and lemon thyme, served on a bed of spinach, tomato herb sauce
- Roasted chicken supreme with red wine sauce and braised leeks
- Maple and soy glazed pork cutlet with cider braised cheek pot boulangère, savoy cabbage, vegetables
- Roast belly pork with apple and sage stuffing, finished with a cider jus
- Pan-fried pork tenderloin, potato cake, fennel & pakchoi, oriental dressing
- Herb crusted rump of lamb, confit carrot purée, broad beans, pea fricassée and sweet potato dauphinoise
- Pavé rump of beef, with a pink peppercorn crust, creamy savoy cabbage, crushed garlic potato, root vegetable purée port reduction
- Lemon and dill crusted cod served on a warm Niçoise salad with a sauce Vierge
- Pepper crusted salmon with cherry tomatoes, chorizo and broad beans
- Duck and plum sausages, Irish champ potatoes, stir-fried spaghetti vegetables, pan-thickened gravy
- Courgette and roasted pepper tian with a spiced couscous
- Aubergine Charlotte served with rice timbale, sun-blush tomato & pesto dressing (v)
- Beetroot goats cheese tart tatin with caramelised red onion and roasted butternut
- Spiced, roasted cauliflower steak with almonds and garlic

Luxury BBQ Served to the Table

EXAMPLE MENU 1

Marinated BBQ striploin (served M/R), Portuguese spiced whole chicken portions, Marinated king prawn skewers in garlic, sweet chili and coriander, Char-grilled vegetable and halloumi kebabs, Chickpea three bean burgers, served with brioche rolls and ciabatta bread, Mediterranean-style roasted potatoes, Organic leaf salad with edible flowers, Burnt carrot and beetroot salad, Dijon mustard coleslaw, Salad tray for striploin of beef with dips.

EXAMPLE MENU 2

Leg of lamb marinated in yogurt and mint, Chef's homemade duck and plum burgers, Tandoori style chicken, Tuna steak (served M/R) with a mango, tomato and coriander salsa, Haloumi kebabs marinated in balsamic, sweet chili and fresh coriander, Flamed selection of mediterranean vegetables with a mango and tomato salsa, Three tomato, basil and fresh pesto or Tomato and mozzarella salad with toasted pine nuts, Mediterranean couscous salad, Char-grilled baby corn and artichoke slaw, Littlemoor organic leaf salad with edible flowers and Caesar dressing, home baked bread selection.

Picnic Baskets Served to the Table

EXAMPLE

Honey roasted ham with wholegrain mustard, Peppered pastrami with an apple and celeriac remoulade, Smoked chicken with a lemon and watercress mayonnaise, Rare roast beef, horseradish cream and watercress, Vegetable antipasti selection of char-grilled artichokes, olives, sun blush tomatoes and fire roasted peppers, Selection of miniature quiches – roasted vegetables, onion marmalade and Vulscombe goats' cheese and Roasted butternut squash, sage and three tomato, Jale ale chutney and onion marmalade; Vegetable crudités with garlic mayonnaise and sweet chilli dipping sauce, Selection of farmhouse breads, Organic leaf salad, Chunky coleslaw; Served warm - Sausage and apple pinwheels with fresh sage, Duck and plum scotch eggs.

Desserts

CHOOSE 1 FROM:

OR CREATE A TRIO OF DESSERTS FROM:

- Trio of desserts (example) - Miniature banoffee cheesecake, Chocolate brownie and Miniature seasonal berry meringue
- Sticky toffee pudding with butterscotch sauce, clotted cream ice cream
- Eton mess with stem ginger, seasonal fruits and fruit coulis
- Summer fruit pudding, with clotted cream
- Strawberry & almond meringue roulade
- Chocolate delicie with peanut butter caramel
- Summer fruit mille feuille, vanilla pastry cream, citrus coulis
- Cheesecake flavour of your choice
- Lemon tart with a meringue topping
- Vanilla crème brûlée with fruit compote and ginger biscuits



EVENING

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BRONZE

CHOOSE 1 OPTION FROM BELOW:

Pies

CHOOSE TWO FILLINGS FROM:

- Smoked chicken, bacon and leek with fresh cream
- Beef, red wine and thyme
- Lamb tagine
- Chargrilled vegetable and pesto
- Homity pie
- Chicken and wild mushroom
- Pork, apple and cider
- Roast chicken and gravy
- Duck and plum
- Wild mushroom, courgette and sun blush tomato

Bacon Sandwiches

Selection of bacon sandwiches served on platters with tomato ketchup and brown sauce

Cheese & Biscuits

West Country cheese board selection to include: wafer biscuits, homemade chutneys, celery and vine tomatoes.

**ADDITIONAL EVENING GUESTS INCLUDED IN QUOTE SNAPSHOT
(+£6.00 PER PERSON)**

