

Peter Mundy Catering Services

GOLD

Select 8 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 pâte served on melba toast topped with a spiced tomato chutney
- Miniature belly pork with apple and cider purée
- 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 quails' scotch 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

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

BREAD - Selection of homemade breads with garlic and chilli oil, basil oil, balsamic oil

Starter CHOOSE 2 OPTIONS FROM:

- Salcombe crab, avocado puree, grapefruit segments and red vien sorrel
- Seared scallops, curried cauliflower puree, pickled shallots and toasted cashews
- Garlic buttered scallops with fresh asparagus, confit tomatoes, cauliflower puree
- Beef carpaccio with a Caesar and truffle mousse, pickled cucumber, chilli dressing and wild rocket salad
- Seafood chowder with a lobster bisque, lemon and basil oil, parmesan croutons
- Slow roasted duck leg confit with baked figs, damson jelly and smoked almonds, organic leaf salad
- Textures of beetroot, caramelised Vulscome goats cheese with pickled cucumber, baby capers

Sharing Starter CHOOSE 1 OPTION FROM:

- Continental cured meat platter with olives, artichokes, fire roasted peppers, sun blush tomatoes, organic leaf salad, houmous
- Smoked fish platter; kiln roasted salmon or trout, salmon or trout gravadlax and smoked fish p \hat{a} te with organic leaf salad, preserved lemon mayonnaise, roasted beetroot, sun blush tomatoes and fresh capers
- Meat feast; duck and plum scotch eggs, belly pork bites with crispy crackling, Pork croquettes and BBQ pulled pork, Organic leaf salad and chef's selection of pickles

Main CHOOSE 2 OPTIONS FROM:

- Beef fillet with roasted shallots, butternut purée, sautéed potatoes and ribbon vegetables
- Aged sirloin of beef (Served m/r) with grilled girolles, vine ripened cherry tomatoes, port and stilton sauce
- Venison haunch, on a bed of greens with roasted apples, walnuts and celery, served with a cassis jus topped with kirsch cherries (seasonal only)
- Corn-fed chicken stuffed with wild mushrooms, apricot and thyme stuffing, baby spinach, wholegrain mustard and cider sauce

- Pan-fried sea bass fillets served with Old Bay seasoned white crab cakes, samphire grass, sweet bell peppers and spaghetti vegetables
- Spiced monkfish, cockle curry sauce, Persian potatoes and charred baby leeks
- Vegetarian main of your choice

Sharing Main CHOOSE 1 OPTION FROM:

Carved from the kitchen or by a nominated guest at the table:

- Roast sirloin of beef, (Served m/r), roasted supreme of chicken fillets, vegetarian option
- BBQ slow roasted pork ribs, marinated roast chicken, pan-fried sea bass, vegetarian option
- Marinated Jacob's ladder, roast chicken supreme, roast pork loin, vegetarian option
- Roast fillet of beef, vegetarian option
- Leg of lamb kleffiko, slow roasted shoulder of pork, chicken supreme, vegetarian option.
- Venison haunch (Served m/r) with juniper berry jus, roast duck with orange and kumquat, vegetarian option*
- Roast fillet of beef, monkfish with a lemon and herb crust champagne sauce, vegetarian option*

Served with one potato option and either three vegetable options or three salad options. Sauce option examples: Peppercorn, Beef gravy, Red wine jus, Port and stilton, Sauce vierge, Verde, BBQ

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 crudité's 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.

*Supplement of £5.00 per person is applicable. This cost is not reflected in the quote snapshot final calculation.



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Desserts

CHOOSE 2 OPTIONS FROM:

OR CREATE 1 DESSERT TRIO 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 and almond meringue roulade
- Chocolate delice 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

Coffee

Devon roasted coffee and Birchall's tea selection served at the coffee station



EVENING

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CHOOSE ONE OPTION FROM BELOW:

Beef / Pork and Fish Sliders

Homemade miniature beef burgers with onion marmalade, beef tomato and lettuce, BBQ pulled pork sliders, Fish sliders with watercress and lemon mayonnaise

Miniature Bowl Food Selection

CHOOSE 2 OPTIONS FROM BELOW (+ 1 VEGETARIAN OPTION IF REQUIRED):

Moroccan lamb tagine with spiced couscous, Tandoori chicken with pilau rice and cucumber raita, Classic beef bourgignion with suet dumplings, Grilled mediterranean vegetable and pesto salad, vegetable tagine, Thai green chicken curry and rice, Lamb kofta kebabs, Grilled salmon fillet on a bed of pakchoi, chilli dressing

Luxury Cheese & Biscuits

West country cheese board selection to include, wafer biscuits, homemade chutneys, celery and vine tomatoes, Chicken terrine, Gala pies

Hog Roast Package

Full pig hog roast or BBQ pulled pork shoulders, homemade sage and onion stuffing, peach and apple sauce, bread rolls

Miniature Barbeque Selection

Brioche rolls, Lamb kofta kebabs, Tandoori chicken with cucumber raita, Garlic & chilli prawns, Vegetarian kebabs

ADDITIONAL EVENING GUESTS (+£12.00 PER PERSON)

