

## Peter Mundy Catering Services

### SILVER

Select 6 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 topped 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 quails' scotch eggs with duck and black pudding filling
- Miniature Yorkshire puddings filled with rare roast beef & 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

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

BREAD - Selection of homemade bread and Devon butter

#### Starter CHOOSE 2 FROM:

- Seafood and sweetcorn chowder with prawn toast
- Mushroom and cracked black pepper with tarragon cream
- Carpaccio of beetroot and goats' cheese salad with sun blush tomatoes, toasted pine nuts, balsamic glaze, organic leaf with edible flowers
- Beetroot and gin cured salmon, celeriac slaw, micro leaf and thyme cracker
- Smoked haddock and Godminster cheddar fish cake, dill mayonnaise, seasonal leaf
- Confit of pork croquettes, chilli jam, micro herbs and pickled carrots
- Grilled English asparagus with parmesan, watercress and pesto dressing
- Chicken Caesar salad, garlic and parmesan crisp, pancetta and baby gem
- Smoked chicken and wild mushroom terrine, toasted ciabatta and spiced tomato chutney
- Ham hock terrine, home-made piccalilli, pea shoots and sourdough toast

#### Mains CHOOSE 2 FROM: (all served with a choice of seasonal vegetables)

- Beef fillet with roasted shallots, butternut purée, sautéed potatoes and ribbon vegetables. (Surcharge of £4.00 per person. Please note this is not reflected in the quote tool final price)
- 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 and pakchoi, oriental dressing
- Herb crusted rump of lamb, confit carrot puree, broad beans, pea fricassée and sweet potato dauphinoise
- Duo of lamb (roasted rump, braised shoulder) with herb potatoes, baby vegetables and mint salsa verdé

- 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 and 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 chilli 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, Chefs home made 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 chilli 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



# DAYTIME

## Peter Mundy Catering Services

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

#### 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 reef, 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 2 OPTIONS 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 and almond meringue roulade
- Chocolate délice 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

## Peter Mundy Catering Services

### SILVER

CHOOSE 1 OPTION FROM BELOW:

#### Pies

CHOOSE 3 FLAVOURS 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

#### Combination of Cheese and Biscuits & Pies:

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

#### Hog Roast:

- Full pig hog roast or BBQ pulled pork shoulders
- Homemade sage and onion stuffing
- Peach and apple sauce
- Bread rolls

#### ADDITIONAL EVENING GUESTS (+£8.00 PER PERSON)

