Wedding Menus

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We are proud to present a selection of our most popular wedding breakfasts with over 40 years experience in catering for the “Special Day”. This is a guide to prices, however, please peruse the video at your leisure on the disleyevents Weddings page to see all the dishes and descriptive photographs.

Selection of canapés on arrival

A little something for your guests with their drinks reception

Mini Yorkies with braised brisket and red onion jam

Smoked salmon and cream cheese

Honey and mustard chipolata piques

Tomato, red onion and crumbled feta tartlets

Smoked salmon and mozzarella tostados

Crudities

We offer our dishes in menu form and will advise on combinations to compliment your preferences. These serve as suggestions to assist with your personal tastes and are priced according to numbers. Please refer to following page for menu packages.

To Start

Melon and fruit cocktail with citrus sorbet and spun sugar crown (v)

Prawn and crayfish cocktail, Marie Rose sauce and brown toast sails

Leek and potato soup shredded spinach, crumbled feta and crispy coutons (v)

Garlic mushroom and tempura prawns with sweet chilli dipping sauce

Trio of seasonal appetisers including a shot of fresh homemade soup

Main Courses

Breast of chicken with melted mozzarella, crispy Parma ham, champ potatoes, tomato and tarragon sauce

“Bangers and Mash” rich red wine gravy and seasonal roasted vegetables

Lamb cutlets, herb and garlic crust, roasted vegetables and red wine sauce

Duo of beef; tender strips of sliced sirloin and slow braised brisket, Yorkshire pudding and roasted vegetables

Supreme of salmon wth pesto crust, sweet potato mash and Mediteranean vegetable raratouille

Slow braised Kinder lamb wrapped in cured ham, champ potatoes, French braised peas

Vegetarian, vegan and dietary requirements will be discussed at the Wedding meeting.

Desserts

Warm Chocolate Brownie with vanilla ice cream and salted caramel sauce

Lemon posset, raspberry compote and vanilla biscuit

Fresh berry meringue, fruit coulis and French pastry cream

Cheese, biscuits ,fruits and chutneys

Party Menu A

£26

Melon and fresh fruit cocktail, citrus sorbet,

 spun sugar crown

Breast of chicken with white wine and mushroom sauce,

parmentier potatoes and mixed greens

Lemon posset with fruit compote and homemade biscuit

Party Menu B

£27

Prawn and crayfish cocktail, Marie Rose sauce

and brown toast shards

Breast of chicken with melting mozzarella, crispy Parma ham,

champ potato and tomato and tarragon sauce

Fresh berry meringue, French pastry cream and fruit coulis

Party Menu C

£27

Smoked salmon and cream cheese pate laced with fresh dill;

shards of melba toast and pickled cucumber

Grilled lamb cutlets, herb and garlic crust, roasted vegetables

and red wine sauce

Chocolate brownie, vanilla ice cream and salted caramel sauce

**Party Menu D**

**£28**

**Trio of seasonal appetisers**

**(Three tastes of the appropriate season)**

**Slow braised Kinder lamb wrapped in Parma ham,**

**champ potatoes and French braised peas**

**Lemon cheesecake topped with homemade lemon curd,**

**meringue shards and raspberry coulis**

**Buffets**

**From £15**

**We also specialise in Afternoon Tea style buffets . Informal catering for your party**

Party Food and Big Pan Presentations

Prices start from £10

We offer a “Fantastic alternative” to the normal party Buffet. Fresh food cooked in front of your guests. The aromas, the expectations during cooking, and finally a delicious result.

The following are some of the amazing dishes we have already produced. These are a guide but feel free to ask should you have any other preferences.

Chicken and Chorizo Paella with Mediterranean vegetables. Artisan Breads

Perfect for parties where we have a definite time to serve. It looks fantastic and there are over seventeen different colours and flavours. No seafood unless requested so perfect for everyone.

Mexican Chilli. Corn tortilla chips, Cheese and Jalapenos

This dish can be served over a longer period as it just gets better with time!!!

Simple and easy to serve and everyone understands it. Perfect for parties.

Thai Green Chicken Curry with Noodles

This dish has more complex flavours and more of a discerning palate.

Moroccan Lamb Tagine. Jewelled cous cous and lavache bread

We have adapted the flavours and spices to work in our large pans

Tuscan Chicken and Chorizo Five Bean Stew

With a little bit of a kick!! Healthy food that will guarantee to satisfy your guests

Assorted Curries

Tell us your favourite and let us create it