



Wedding Banquet Menu
(v)= Vegetarian; (ve)= Vegan



**** Everything is gluten free unless otherwise stated ****



Canapes on arrival:

Mini meatballs with sticky bourbon glaze | Barbecued king prawn and guacamole on corn tortilla | Barbecued dates wrapped in parma ham | Mini Yorkshire puddings with roasted beef, creamy horseradish sauce and chopped dill | Piquante peppers stuffed with Cajun cream cheese (v) | Roasted Squash and sundried tomato skewers with red pepper pesto (ve) | Smokey bean and goats cheese tartlet (v) (not gf) | Toasted spiced sweet potato bites encrusted with chopped pecans and cranberries (ve) | Baby tomato and mozzarella skewers with basil pesto and balsamic drizzle, topped with micro basil leaves (v) | Grilled halloumi and watermelon pops with mint drizzle (v) |

A selection of main dishes:

12-hour-smoked shoulder of pork in homemade barbecue sauce | Chargrilled Cajun-spiced chicken thighs with a drizzle of lime | 10-hour-smoked brisket of beef in homemade barbecue sauce | Barbecue Jackfruit in homemade barbecue sauce (ve) | Mixed mushroom Jambalaya (ve) | Grilled goats cheese stacked with roasted red peppers, grilled courgette, and grilled aubergine, topped with red onion chutney (v) |

Served with a selection of sides:

Thinly shredded rainbow 'slaw of carrot, red cabbage, and white cabbage with a tangy vinaigrette, topped with pomegranate seeds (ve) | Dressed mixed green leaf salad of lettuce leaves, baby spinach, chard, watercress and rocket (ve) | Four-bean salad dressed in a fresh and tangy vinaigrette (ve) | Tomato, feta, olive and red onion salad with balsamic dressing and topped with micro herbs (v) | Creamy potato salad with spring onions, chopped chives, dill, pickled radish, black pepper and micro herbs (v) | Charred broccoli with toasted almonds and sauteed garlic (ve) | Sliced tomato and mozzarella with basil and balsamic dressing (v) | A selection of rolls to include: crusty white, wholemeal, ciabatta and seeded (v) (ve) (gf available) |

And to finish:

A medley of sweet treats: fruit, mini tartlets and pastries, macaroons, and profiteroles served on a three-tiered cake stand.

or

A trio of desserts to include your sliced wedding cake. Choose from: Eton mess of sliced strawberries, crushed meringue, freshly-whipped vanilla-infused cream and raspberry coulis | Chocolate brownie with chocolate drizzle | Barbecued bananas with honey bourbon, chopped pecans and salted caramel dipping sauce (not gf) | Beautiful fruit salad of seasonal fruits, topped with vanilla sugar and edible flowers |