The Chefs Kitchen

SAMPLE WEDDING BREAKFAST AND BANQUETTING MENUS

SET MENU

STARTER

QUENELLE OF SMOKED SALMON PATE
crostini, pea shoots and horseradish cream dressing

SMOKED CHICKEN
with cucumber, mango, avocado and coriander salad

CHICKEN LIVER PARFAIT
Madiera jelly, melba toast and onion cress

BUFFALO MOZZARELLA
With black olive tapenade, crispy croutons and pesto dressing

MAIN

POACHED CHICKEN BREAST
rich tarragon veloute, sauteed new potatoes with bacon, leeks and seasonal vegetables

ROAST WARWICKSHIRE PORK LOIN
Crispy crackling, honey and cider sauce, crushed new potatoes, seasonal vegetables

ROAST WARWICKSHIRE BEEF
dauphinoise potato, port and red wine jus
selection of steamed greens

DESSERT

LEMON MASCARPONE CHEESECAKE
oat biscuit base, candied lemon

INDIVIDUAL APPLE, SULTANA & CINNAMON TART
caramel sauce, vanilla ice cream and toasted almonds

INDIVIDUAL CHOCOLATE AND RASPBERRY TART
vanilla cream and white chocolate shavings

£49.95 PER HEAD + VAT

WEDDING MENUS

MENU SELECTIONS

STARTER

PAN FRIED CHILLI & LIME MARINATED TIGER PRAWNS
thai mango & herb salad

CHICKEN AND SMOKED BACON SALAD
little gem, baby leaves , aged parmesan and caesar dressing

SALMON POACHED WITH LEMON, HERBS AND OLIVE OIL
green leaves, pickles and yoghurt dressed salad

MAIN

ROAST FILLET OF BEEF
Served with smokey mash, wild mushrooms, red wine jus and steamed greens

ROAST CANNON OF ENGLISH LAMB
With basil mousse wrapped in pancetta, dauphinoise potato, vine ripened tomatoes, sauteed shallots and french beans

PAN ROASTED CORN-FED CHICKEN BREAST
Served with sauteed chorizo, king prawns & new potatoes, with a red pepper reduction and seasonal vegetables

DESSERT

INDIVIDUAL LEMON MERINGUE PIE
strawberry compote

CHOCOLATE AND SOUR CHERRY BROWNIE
vanilla bean ice cream, winter berry coulis

TRADITIONAL AMERICAN BAKED MASCARPONE & VANILLA CHEESECAKE
served traditionally with blueberry compote

£65.00 PER HEAD + VAT