

## Wedding Breakfast Package includes:

Freshly prepared menus, tailored to you and using the best local ingredients by our skilled chefs

Catering manager to ensure everything runs smoothly.

Fully trained waiting staff to serve your meal.

All cutlery and crockery

Any service equipment

Crisp white table linen

Linen napkins

Table glassware including wine glass, water glass and water jug

Champagne flute for the toast

Glassware for arrival drinks

Use of Ceremonial Cake Knife

Cooking Equipment

We at Wild Garlic Catering, don't believe in hidden charges, so included in this price is all your chefs, serving staff, cutlery, table linen, table glassware, toast glass, arrival drink glass and cooking equipment as well as the V.A.T. This enables you to understand the full cost of your catering, to help you make the decision that is right for you.

## **Bread**

Selection of Freshly Baked Bread, Butter, Balsamic Vinegar & Olive Oil

## **Plated Starters**

select one meat & one vegetarian option for your guests to choose from

### **Meat**

#### **Chipotle Glazed Chicken Skewer**

Corn & Avocado Salsa

#### **Smoked Chicken Ballantine**

Shallot, Potato, Edamame Bean & Chorizo Salad, Lemon and Smoked Paprika Mayonnaise

#### **Potted Slow Cooked Ham Hock**

Parsley Mayonnaise, Sourdough Toast, Pea Salad and Pickled Balsamic Onions

#### **Slow Braised Belly of Pork**

Glazed with Korean BBQ Sauce, Pickled Apple and Celeriac, Scallions & Sesame

### **Fish**

#### **Liquorice, Beetroot & Soy Cured Chalk Stream Trout**

Kohlrabi and Fennel Slaw, Apple Yuzu Crème Fraiche

#### **Posh Prawn Cocktail**

Juicy Prawns, Bloody Mary Mayo, Charred Gem Lettuce, Lemon & Brown Bread

#### **Oaked Smoked Scottish Salmon**

Caper and Parsley Dressing, Brown Bread and Micro Leaves

#### **Tiger Prawn and Mango Skewers**

Roasted Coriander Bulger Wheat, Spring Onions & Harissa Dressing

### **Vegetarian/Vegan**

#### **Grilled Halloumi**

Cherry Tomato & Asparagus Salad, Lemon & Basil Oil

#### **Salt Baked Celeriac**

Pickled Apple, White Beans, Chives, Truffle Oil, Focaccia Crisps

#### **Tomato, Beetroot & Baby Mozzarella**

Watercress Pesto & Toasted Pine Nuts

#### **Pickled Cauliflower & Spiced Chickpeas**

Black Garlic Ketchup, Root Vegetables & Burnt Corn

#### **Baked Old Winchester Cheese Tart**

Poached Hens Egg and Chervil Hollandaise

## Sharing Starter boards

### Mezze

Chorizo, Milano Salami, Prosciutto Ham, Salmon Gravavlax, Marinated Mackerel, Pickled Balsamic Onions, Sun Blushed Tomatoes, Roasted Peppers, Grilled Aubergine, Hummus, Aioli, Freshly Baked Focaccia

### Plant Based

Salt Baked Celeriac, Golden Beetroot, Pickled Apple, Marinated Asparagus, Wild Garlic Aioli, Focaccia Crisps

### Seafood

Smoked Salmon, Home Cured Mackerel, Prawns in Bloody Mary Mayo, Crunchy Green Salad & Crusty Wholemeal Bread (£2.50 supplement per person)

### Crudité

Selection of Crunchy Vegetables with a Smoked Paprika and Red Pepper Dip

### Skewers

Soy & Honey Glazed Pork, Satay Chicken, Garlic and Oregano Marinated Mushroom and Halloumi (£2.00 supplement per person)

**Plated Main Courses** select one meat & one vegetarian option for your guests to choose from

### Meat

**Roast English Beef Fillet** Tartlet of Slow Cooked Beef Shin, Sauté Cabbage & Smoked Bacon, Port Braised Shallot, Thyme Jus (£10.00 supplement per person)

### Ras el Hanout Lamb Shoulder

Charred Vegetables, Spiced Potatoes, Yoghurt, Chimichurri, Lamb Jus

### Cider Braised Pork Belly

Apple and Cider Chutney, Potato Gratin, Spring Greens, Crackling & Cider Jus

### Roast Sirloin of English Beef

Thyme Roasted Potatoes, Yorkshire Pudding, Roasted Carrots & Parsnips, Gravy

### Duo of Lamb

Rack of English Lamb, Lamb Shank Croquette, Boulangère Potatoes, Roasted Root Vegetables, Tomato and Basil Jus (£5 supplement per person)

### Butter Roasted Chicken Supreme

Pressed Rosemary & Caramelised Onion Potato, Kale & Pancetta, Dijon Sauce & Asparagus

## Fish

**Roasted Cod** Butter Bean Cassoulet, Swiss Chard

**Grilled Salmon Fillet**

Griddled Potatoes, Samphire, Tomato, Ginger and Garlic Ragù

**Poached Lobster Tail**

Warm Potato Salad, Baby Fennel and Carrots, Tarragon and Lemon Hollandaise (Supplement will apply at market price)

**Pan Seared Seabass**

Crushed New Potatoes, Fennel, Clam & Chorizo Chowder

## Vegetarian/Vegan

**Vegan Mushroom Ravioli**

Charred Pumpkin, Roasted Red Pepper, Baby Capers, Vegan Cream Cheese

**Sweet Potato, Red Pepper, Chickpea & Pumpkin Tagine**

Toasted Bulger Wheat, Flat Bread, Coriander Yoghurt

**Spiced Lentil Dahl**

Crispy Falafel, Cumin Glazed Carrots, Greens, Flat Bread

**Slow Roasted Harissa Aubergine**

Caramelised Red Onion, Pomegranate Molasses, Roasted Pearl Barley, Mint, Feta and Zatar

## Sharing Main Course Boards

**Classic Roast Beef**

Roast Sirloin of New Forest Beef, Roast Potatoes, Yorkshire Pudding, Buttered Green Vegetables, Roasted Carrots, Cauliflower Cheese, Gravy

**Slow Roasted Moroccan Lamb**

Slow Roasted Moroccan Lamb Shoulder, Spiced Vegetable Tagine, Roasted Aubergine, Tomato & Pomegranate Seed Salad, Steamed Cous Cous, Mint Yoghurt (£3.50 supplement per person)

**North African Chicken**

Whole Roasted Harissa Rubbed Chicken, Mango and Coriander Bulgar Wheat, Red Onion, Tomato and Sumac Salad, Salsa Verdi, Labneh

**Roast Rack of Pork**

Roast Rack of Pork, Boulangère Potatoes, Sautéed Savoy Cabbage with Chorizo, Tenderstem Broccoli, Peppercorn & Brandy Cream Sauce.

## Charred Cauliflower

Charred Thyme and Rosemary Marinated Cauliflower Steak, Pickled Red Onions, Wild Garlic, Cannellini Bean & Fennel Cassoulet, Gremolata, Roasted Broccoli & Squash Salad with Toasted Pine Nuts, Baby Spinach, Cherry Tomatoes, Lemon & Basil

## Vegan Wellington

Olive Oil & Thyme Mash, Truffle Green Beans, Roast Onion & Celeriac Puree, Red Wine Gravy

## Plated Desserts

 select one dessert for all of your guests

### Chocolate and Hazelnut Mousse

Strawberry compote, Roasted Hazelnuts, Torched Marshmallow

### Glazed Lemon Tart

Raspberry Puree, Raspberry Chantilly

### Classic Eton Mess

 Meringue, Berries, Cream

### Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream, Candied Nuts

### Baked Vanilla New York Cheesecake

Strawberries, White Chocolate Coated Honeycomb

### Light Lemon Posset

Rhubarb Compote, Meringue Pieces

### Classic Treacle Tart

Clotted Cream, Marmalade Sauce

### Vanilla Crème Brule

Shortbread Biscuit, Blueberry Jam

### Raspberry Mousse

Grilled Peach, Almond Crumble, Bramble Puree

### Pear & Almond Tart

Clotted Cream, Pear and Vanilla Puree

### Almond Milk Pannacotta

Almond Biscuit, Roasted Peaches, Raspberry Gel

## Sharing Dessert Boards

## **Eton Mess**

Meringues, Whipped Vanilla Cream, Fresh Strawberries and Raspberries

## **Doughnuts**

Freshly Made Doughnuts, Passion Fruit Curd, Salted Caramel

## **Sugar Waffles**

Warm Belgian Waffles, Vanilla Ice Cream, Chocolate Fudge Sauce, Fresh Berries, Maple Syrup

## **Brownie Board**

Rich Chocolate Brownies, Raspberry Compote, White Chocolate Sauce

## **Pick & Mix**

Choose 3 of your favourite miniature puddings to create a dessert board tailored to you.

Rich Chocolate Brownies

Glazed Lemon Tarts

Cookies

Strawberry Custard Tarts

Waffle Pieces

Milk Chocolate Mousse

Lemon Posset

Traditional Crème Brûlée

Rhubarb Fool

Macaroons

Vanilla Cheesecake

Mini Scone, Clotted Cream, Jam

Served with Toasted Marshmallows, Meringue Pieces, Fresh Berries, Pouring Cream, Berry Coulis. (£3 supplement per person)

**WILD GARLIC**  
**CATERING**