



## SAMPLE WEDDING MENU

Prices From £35.00

Ingredients and Dishes will vary depending on the Seasons.

### CANAPÉS

Parmesan Shortbreads with Beetroot Pesto & Toasted Pine nuts  
Mini Roasted Fig & Goats Cheese Tartlets  
Sweet Pea & Mint Croquettes  
Smoked Mackerel Pate of Crostini  
Fish Goujons with Tar Tar Sauce  
Mini Herby Quail Eggs  
Seared Hoi Sin Duck with Honey & Lemon Dip

### STARTERS

A Salad of Suffolk Whipped Brie, Pickled Pear, Caramelised Walnuts and Dates with Cranberry Chutney and Dressed Leaves (V)

Smoked Salmon, Dill and Lemon Mascarpone Tartlets with a Cucumber, Summer Radish and Rocket Salad

Slow Roasted Tomato, Red Pepper & Chorizo Croquette with Spicy Tomato Relish, Charred Goats Cheese & Basil Oil

Crunchy Thai Chicken Salad with Singapore Noodle, Roasted Peanuts and a Coriander & Lime Dressing

### MAINS

Venison Loin with a Wild Mushroom Pithvier, Parsnip Puree, Honey Roasted Baby Root Vegetables and a Fig & Port Jus

Herb Crusted Cannon of Lamb served with a Creamy Potato Dauphinoise Potato and a Spring Pea, Broad Bean and Parsley Fricassee

Lemon & Thyme Marinated Chicken Supreme with Crushed New Potatoes, Buttered Carrot's and Green Beans served with a Pancetta, Wild Mushrooms and Marsala Sauce

Seared Fillet of Seabass with Salsa Verde, Crushed New Potatoes, Roasted Vine Tomatoes and Grilled Asparagus

Beetroot, Goats Cheese & Spinach Wellington with Parmentier Potatoes, Beetroot Puree, Glazed Parsnips & Toasted Cashews (V)

### DESSERTS

The Classic Trio

Lemon Posset with Pickled Raspberries, Individual Meringue Nest with Macerated Berries and a Rich Chocolate and Hazelnut Marquise with Honeycomb  
Garnished with Lemon Balm and Dried Raspberries

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