



This style of Wedding Menu gives a slightly less formal feel to the day but with the starter and dessert served to the tables so you still retain some formality

Canapés

Roast Beef & Horseradish Cream Yorkshire's
Smoked Salmon & Dill Blinis
Parmesan Shortbreads with Goats Cheese & Black Olive
Baron Bigod & Cranberry Crostini

Starter

King Prawn and Cromer Crab Cocktail, Baby Gem Lettuce, Vine Tomato and Marie Rose

Honey Glazed Figs, Parma Ham & Mozzarella Pearls Salad with Basil and a Honey, Mustard & Lemon Dressing

Main

Honey Roasted Ham / Roasted Rib of Beef / Smoked Chicken & Bacon
Salmon Fillet with Grilled Asparagus, Chive Creme Fraiche and Soft Boiled Quail Eggs
Chicken Liver Pate or Smoked Salmon & Asparagus Terrine or Norfolk Game & Juniper
Quail Eggs / Sausage Rolls / Falafels / Marinated Chicken Skewers
Roasted Mediterranean Vegetable & Pesto Tartlets
Goats Cheese & Fig Tartlets

Salads

Sliced Peppers, Sun-dried Tomatoes, and Shaved Parmesan Mixed Leaf Salad with Balsamic Dressing
Classic Chicken Ceaser Salad with Cheesy Garlic Croutons
Herby Potato Salad with Spring Onion
Spring Pea, Courgette & Edamame Bean Salad with a Zesty Dressing
Panzanella Salad
Harrisa Roasted Chickpea, Tomato and Fennel Salad with Rocket

Selection of Artisan Breads

Trio of Desserts

Sticky Toffee Pudding Slices with Candied Pecans
Raspberry and Amaretto Crunch Cake
Triple Chocolate Brownie Bites