

Professional catering using the best local and organic food



Tel: 01623 553910 or 07939225116

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Please ring to discuss your individual needs as we are always happy to make changes to any menu

Wedding Menu – sit down meal

MENU A

Derbyshire Smokery Smoked Salmon on a bed of salad leaves with a wasabi dressing

Grilled halloumi cheese salad with a mango and chilli dressing

Slices of home-made organic bread and butter

Fully-traceable Bridlington lamb shanks with a red wine reduction

Feta and pesto tartlets with oven-dried tomatoes and caramelised onions

Pavlovas with summer berries and vanilla cream
Fairtrade coffee and mints

£25.00 per head

MENU B

Grilled halloumi cheese salad with a mango and chilli dressing

Slices of melon with a fresh raspberry couli

Seeded rolls and butter

Free-range chicken breast wrapped in palma ham with a white wine reduction

Caramelised onion tarts with a balsamic reduction

Tiramisu gateau with local cherries

Fairtrade coffee and mints

£20.00 per head

MENU C

Slices of melon with a fresh raspberry couli

Seasonal soup

Seeded rolls and butter

Pot-roasted local pork with bramley apples

Slices of kiln-roasted salmon, flavoured with fresh thyme and lemon

Fresh seasonal fruit salad and cream

£15.00 per head

c8ter

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