

Alternatives To the Traditional 3 Course

For something a little less formal we have a range of different options that are specifically designed for weddings with a more relaxed feel or a little out of the ordinary. We love a new challenge so if you do not see it below get in touch and we will see what we can do!

BBQ Menus

Cooked on our large charcoal BBQ's our menus offer a delicious and informal alternative. Your guests can still enjoy the traditional seating associated with a wedding but come up and enjoy the theatre of a chef cooking over the flames with that wonderful BBQ aroma. Our team will assist in serving your guests table by table from our hot holding equipment under our 6m x 3m gazebo and then our team will clear and serve desserts. Our menus are created to give a wow factor of tasty well-presented food with a variety of flavours

Mon Coeur BBQ Menu £16.95pp

Prime Beef Burgers with Mature Cheddar Cheese, Served in a Soft Bap and Accompanied with Fried Onion & Sauces

Thick Cumberland Sausages, Served with a Soft Roll and Accompanied with Fried Onions & Sauces

Homemade Falafel Burgers, Served with a Soft Roll & Accompanied with a Selection of Sauces

Boneless Chicken Thighs Marinated in Hot & Spicy Piri Piri Sauce

Corn on the Cob

Creamy Coleslaw

New Potato Salad, Mixed with Celery, Red Onion & Chives

Feta, Olives, Cucumber, Tomatoes and Red Onion Salad

Mediterranean Pasta Salad

Mango & Passion Fruit Cheesecake

Mon Tresor @£18.95pp

Bourbon Glazed Spare Ribs

Marinated Tandoori Chicken with Mint & Yoghurt Dip

Minted Lamb Burgers, Served in a Soft Roll

Homemade Falafel Burgers, Served in a soft Roll (V)

Roasted Mediterranean Vegetable & Halloumi Cheese Kebabs (V)

King Prawn & Chorizo Skewers

Jewelled Cous Cous (V)

Classic Caesar Salad with Croutons, Parmesan Shavings and Caesar Dressing

Salad Potato and Green Bean Salad Dressed with Lemon & Thyme Oil

Beetroot, Pear & Feta Cheese Salad

Greek Yoghurt, Honey & Walnuts

Ma Colombe @ £22.95pp

Marinated 4oz Sirloin Steaks

Lamb Skewers with Apricots, Marinated in Middle Eastern Spices

Greek Chicken Souvlaki Kebabs, Accompanied with Tzatziki

Portobello Mushrooms Stuffed with Spinach & Blue Cheese (V)

Celery, Apple, Grape & Walnut Salad (V)

Roasted Sweet Potato Salad (V)

Tomato, Olive & Basil Pasta Salad (V)

Chunky Coleslaw (V)

Vegetable Rice (V)

A Selection of Rustic Breads

Individual Eton Mess

Hot Fork & Knife Buffets

Our hot fork & knife buffets offer a tasty and generous 2 course meal for your guests. Our team call your guests up table by table and offer assisted service from our roll top chafing dishes. We then clear the tables and invite your guests up for delicious dessert.

Classic Hot Fork & Knife Buffet £15.95pp

Assisted Service from our Hot Holding Equipment

Orange, Honey & Clove Baked Ham
Slow Roasted Topside of Beef
Mini Pork Sausages, Dressed in Honey & Wholegrain Mustard
Mediterranean Tart, Filled with Roasted Vegetables (V)
Carrots, Green Beans & Fried Cabbage
Hot New Potatoes with Chive Butter
Traditional Gravy

Mix of Chocolate Fudge Cake & Double Cream or Caramel Carrot Cake

Luxury Hot Buffet £19.95pp

Assisted Service from our Hot Holding Equipment

Boeuf Bourguignon, Tender Beef Pieces, Marinated in Red Wine, Served with Button Mushrooms,
Onions & Bacon Lardons

Chicken Chasseur, Breast of Chicken, Cooked in a White Wine Sauce with Tomatoes, Tarragon,
Mushrooms & Shallots

Vegetarian Mousakka (V)

Leek & Crumbled Feta Cheese Tarts (V)

Roasted Potatoes, Carrots, Parsnips and Green Beans

Warm Sticky Toffee Pudding and Caramel Sauce

Coffee & Tea

Afternoon Tea Menus

Our afternoon tea menus are a quirky alternative and a firm favourite for summer weddings, all food and beverages are served to the table. If you have any guests with dietary requirements let us know in advance and we will make up a special plate for them.

Traditional Menu @ £16.95pp

Finely cut finger sandwiches filled with: Gammon ham & light mustard mayo, roast beef salad, smoked salmon & cream cheese, egg mayonnaise, mature cheese & caramelised red onion.

Miniature Quiche (meat & vegetarian)

Mini Pork Pies with Pickle (vegetarian alternative available)

All Butter Scones, Clotted Cream & Strawberry Preserve

A Selection of Decadent Cakes

Sweet Macaroons & Mini Brownies

Freshly Brewed Tea & Coffee

Price includes serving staff, plain white crockery & VAT

Vintage Menu @ £22.00pp

Finely cut finger sandwiches, sliders & brioche rolls filled with prawn marie rose, pink salmon & light dill mayo, coronation chicken, lightly salted cucumber & cream cheese, Brie & apple chutney, Ham salad & dijon

Vegetarian Quiche Slice

Baked Bramley Apple Sausage Rolls (vegetarian alternative)

All Butter Fruit & Plain Scones, Clotted Cream & Strawberry Preserve

A Selection of Finest Miniature Sweet Treats & Poshest Cake Slices

Freshly Brewed Tea & Coffee

Price includes serving staff, vintage crockery & VAT

Hamper Menu @ £29.95pp

A fun alternative for any summer wedding and promoting interaction amongst your guests, each table receives a sharing hamper with a variety of choices for your guests. You can designate 'someone to be mother' and distribute the hamper. This gives a fun and informal feel to your day.

Each hamper includes:

Sliced Ham & Sliced Chicken

Welsh Cheeses

Pickle & Caramelised Red Onion Chutney

Sourdough Baguettes & Butter Portions

Goats Cheese & Caramelised Red Onion Quiche

Mini Pork Pies

Homemade Sausage Rolls

Tandoori Chicken Skewers

Vegetable Rice

Mediterranean Cous Cous

Potato Salad

Dessert (Served Individually at table)

Scones with Clotted Cream & Preserve

Tea & Coffee with Mini Welsh Cakes Topped with Cream & Strawberry

- Price includes hamper hire & cutlery & crockery
 - Price includes VAT and serving staff
- Price does NOT include table linen but we can arrange this if required
- Cutlery and crockery laid on tables prior to service and hampers delivered to tables at appropriate time for guests to help themselves. Staff to clear and then serve dessert course along with tea & coffee
- Vegetarian or guests with dietary requirements can be catered for separately if required, just let us know who they are and where they are sitting in relation to your table plan in advance

Carving Joint at the Table Menus

A fun and interactive way to get your guests to mingle, you designate a chef for each table and we will supply him/her with a carving knife and board. The accompaniments are served to the table in sharing bowls by our team and your designated chef will cut and serve the meat. We then clear your tables and the team will serve dessert

Carving Joint Menu @ £27.95 pp

Orange, Honey & Clove Baked Ham with Gravy

Slow Roasted Beef Joint

Vegetarian Option Available on Request

Rosemary Roasted Potatoes (V)

Assorted Seasonal Vegetables (V)

Gravy

Dessert

Trio of Desserts served on Slate, to Include Mini Banoffi Shot, Tarte au Citron & Decadent Chocolate Brownie

- Price includes VAT, cutlery, crockery & Serving staff
- Price does NOT include table linen but we can arrange hire of this for you if required

As with all our menus if you have any guests with allergies or dietary requirements please let us know in advance and we will ensure that we make provision to cater for them. For a full list of our allergies for your particular menu please consult our allergy section or speak to a member of our team.

All our menu prices are based on a minimum serving of 50 guests, if numbers fall below this we may have to charge a surcharge to make it economically viable.