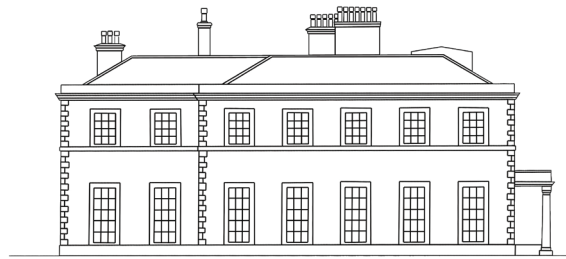


Roasted Peppers
incorporating
It's All Greek To Me



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STOKE HALL WEDDINGS

Roasted Peppers Sample Wedding Breakfast Menu

Canapé Selection - POA

Sweet Chilli Prawn, Coriander and Creme Fraiche, Chicken Liver Parfait, Red Onion Jam, Smoked Mackerel, Horse Radish Mousse, Melon and Parma Ham, Roasted Red Pepper and Goats Cheese Tartlet, Chicken Caesar Salad, Baby Lamb Skewers & Mini Cornish Pasties.

Sample 3 Course Wedding Breakfast – From £35 a head

Selection of Starters

White Onion Veloute with Chive Creme Fraiche
Tomato, Orange and Coriander Soup
Prawn, Crab and Mango Tian, Topped with Creme Fraiche, Coriander Dressing
Home Made Chicken Liver Parfait, Apple Chutney and Toasted Brioche
Melon and Strawberries, Fresh Mint, Orange and Ginger Dressing
Pan Fried Mushrooms and Smoked Pancetta, in a White Wine, Garlic and Cream Puff Pastry Case
Chicken and Ham Hock Terrine, Pear and Onion Chutney, Balsamic Galze

Selection of Main Courses

Slow Roasted Belly Pork, Garlic Mash, Glazed Carrots, Apple and Calvados Sauce
Chefs Fillet of Beef Wellington, Celeriac Puree, Red Wine and Baby Onion Jus
Roast Rump of Lamb, Dauphinoise Potatoes, Ratatouille. Lamb Jus
Chicken Breast wrapped in Parma Ham, Wild Mushrooms and Leeks
Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine and Shallot Sauce
Baked Seabass Fillets, Fondant Potato, Crispy Onions, Mussel and Sorrel Cream Sauce.

Selection of Desserts

Profiteroles with White and Dark Chocolate Sauce
Baked Chocolate Tart, Fresh Raspberries, Vanilla Ice Cream
Apple Tarte Tartin, Toffee Ice Cream, Vanilla Creme Anglaise
Baked Lemon tart, Mint Mascarpone, Mango Coulis
Fresh Fruit Pavlova, Raspberry Coulis
American Baked Cheesecake, Summer Fruit Compote

Assiette Of Desserts Available

Hot or Cold Buffets Tailored to your Specification - POA

Theme Menus on Application - POA

Sample Greek Meze

Greek Salad, Pine Nut and Raisin Stuffed Vine Leaves, Tzatziki, Roasted Red Pepper, Spinach and Feta Tartlets, Mini Herb Meatballs with Skordalia Sauce, Grilled Haloumi Cheese.
Beef Stifado. Roasted Lamb and Lemon Potatoes, Mediterranean Vegetables.
Honey and Nut Baklava with Seasonal Fresh Fruit and Creme Fraiche, Sweet Almond Pears.

Roasted Peppers

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