

Menu

Sarah & Steve's Wedding Menu

Flamed Foods Co.

For something a little different...

01908 691 010

07814 044 887

www.flamedfoods.co.uk

info@flamedfoods.co.uk

Champagne & Canapé Reception

Smoked Salmon & Chive Pate

Served on crisp toast and finished with fresh chives

Butcher's Pork Sausages

with a honey & mustard glaze

Creamy Goat's Cheese on a Parmesan Shortbread

Topped with caramelised red onion and fresh garden thyme

Homemade Mini Quiche

with cherry tomato and British asparagus

Reception Drinks

Champagne

Sparkling Belvoir Elderflower Pressé

Apple Juice

(drinks provided by the Bride and Groom)

Served from a 6ft trestle table dressed with a white linen table cloth. Flamed Foods Co. provided all champagne flutes, and serving staff to serve guests from trays.

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Arrival Drinks

Pimm's & Lemonade

with cucumber, strawberry & mint

Homemade Traditional Lemonade

served still with ice

Served at Nether Winchendon House for guests on arrival, from a 6ft trestle table dressed with a white linen table cloth. Flamed Foods Co. provided all glass tumblers for these drinks, and serving staff to serve guests from the serving table.

Wedding Breakfast Menu

Grilled Lamb

marinated in red wine, garlic & rosemary. Served sliced with a yoghurt & mint dip

Butcher's British Pork Chipolata Sausage

served with classic English mustard

Grilled Asparagus wrapped in Pancetta

Grilled Flat Field Mushroom

with a garlic & herb butter

Caramelised Whole Shallots

with a balsamic glaze

New Potato Salad

with a light yoghurt & mayonnaise dressing & freshly picked chives

Crisp Sweet Salad Leaves

with a light dressing on the side

Hunks of fresh Sourdough Bread & Butter

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Desserts

Homemade Gooley, Chewy, Crispy & Crunchy Meringues

served with whipped vanilla cream, strawberries & white Maltesers

Wedding Breakfast Drinks

Red and White Wine

Mineral Water

served in glass water jugs with ice, lemon & lime

Dessert Wine

Served during their Wedding Breakfast. We will provide all glass tumblers, glass jugs for the table and wine glasses for these drinks. Served initially by our serving staff, and then extra bottles of wine were available to guests on their tables.

Tea & Coffee

A single estate Sri Lankan tea & full flavoured fairtrade coffee

served with white china cups and saucers, with milk, cream, brown & white sugar

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Evening Wedding Menu

Whole Spit Roasted Pig

This will provide:

Sliced Succulent Roast Pork, served with Homemade Apple Sauce

&

Hand-Pulled Roast Pork Leg/Shoulder, Homemade Barbeque Sauce & Cheddar Cheese

Sautéed Potatoes

with garlic & rosemary

Crisp Sweet Salad Leaves

As all our Wedding packages are completely tailored to your exact requirements, prices will vary, but for this complete Wedding package an example cost would be £34.95 per person for the three course day menu, £8.50 per person for the evening menu and a tailored "option 2" drinks service package.