

Wedding Menu Choices



Here are a few ideas.

These are not exclusive so don't worry if you don't see your favourite dish - we have lots more available.

Dishes may be served as a buffet or at your table, formally or informally, whatever your preference.

Starter Selection

Goat's Cheese Panna Cotta with Poached Pear and Toasted Brioche



Spinach and Pine Nut Roulade with Mixed Leaves and Red Pepper Relish



Finely Sliced Breast of Duck served on Chicory Leaves with Plum and Brandy Dressing



Farmhouse Pork and Apricot Terrine, Salad Leaves and Onion Marmalade



Pillow of Smoked Salmon and Crab with Lemon Mayonnaise and Salad Leaves



Smoked Mackerel Pate, Melba Toast and Tomato Relish



Little Gem Leaves filled with Greenland Prawns and Avocado bound in Lemon Mayonnaise



Anti Pasti Platter, Cured Meats, Mixed Olives, Marinated Peppers and Tapenade



Hot Selection

Individual Salmon en Croute filled with Pesto



Game Casserole with Bubble and Squeak



Breast of Chicken Wrapped in Bacon, served with Madeira Sauce



Moroccan Lamb Tagine with Fruity Couscous



Mushroom, Butternut Squash and Pine Nut Strudel



Goat's Cheese, Cherry Tomato and Basic Open Tart



Spinach Stuffed Fillets of Plaice with Cheddar Mornay Sauce



Malayan Coconut Chicken with Fragrant Pilau Rice



Rabbit, Leek and Tarragon Fricassee



Served with all options

Selection of Fresh Vegetables or Buttered New Potatoes

or

Mixed Salad and New Potatoes



Dessert Selection

Hazelnut Meringue filled with Fresh Cream and Black Cherry Compote



Prune and Armagnac Tart with Crème Anglaise



Peanut Butter Cheesecake



Belgian Chocolate, Rum and Raisin Torte



Lemon and Lime Tart with Crème Fraiche



Raspberry and White Chocolate Cheesecake



After Dark Mint Chocolate Roulade



Mixed Summer Fruits set in Champagne Jelly

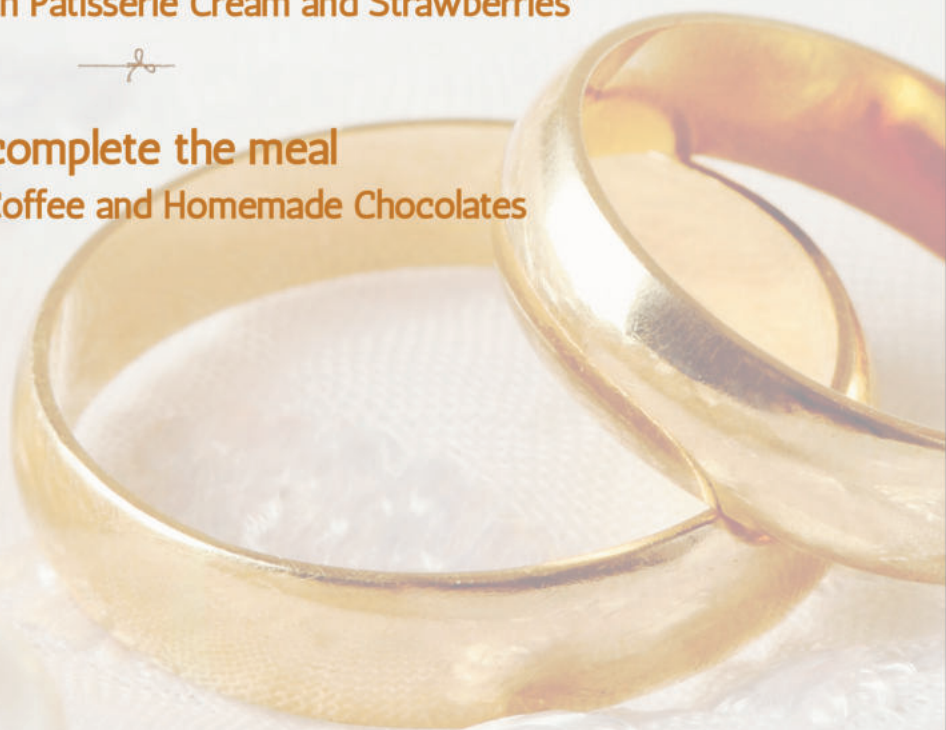


Choux Bun filled with Patisserie Cream and Strawberries



To complete the meal

Freshly Ground Coffee and Homemade Chocolates



Mini Menu

Available for Junior Guests

Goujons of Chicken Breast



Cod Fish Fingers



Meatballs with Pasta and Tomato Sauce



Individual Pizza



All served with Chunky Fries and Vegetables



For Dessert

Fresh Fruit Jellies with Ice Cream



Banana Split



All homemade from fresh ingredients



Summer 'Picnic' Style

Example Menu

Pre-dinner

Selection of Canapés and Pimm's with Lemonade served in the garden

To Start

Rustic Bread with Extra Virgin Olive Oil and Balsamic Vinegar

Olives and Sun-blushed Tomatoes

Mixed Marinated Vegetables

Farmhouse Pork Terrine

Rough Cut Pieces of Chorizo Sausage

To Follow

Cold Marinated and Roasted Fillet of Beef

Cold Home-baked Gammon Ham

Goat's Cheese and Red Onion Tart

Bowls of Mixed Salad with Assorted Continental Leaves, Green Beans, Mixed Peppers,

Mange Tout, Spring Onions and Cherry Tomatoes

Buttered New Potatoes

Selection of Mustards, Pickles and Dressings

To Finish

Trio of Desserts:

Summer Pudding, Passion Fruit Cheesecake and Belgian Chocolate Pot

Afterwards

Filter Coffee or Pots of Tea as required with Homemade Chocolates

Choose a Tea/Coffee Station (*available most of the day/evening*)

Sticky Mustard Sausages with Bowls of Salsa

Chicken Satay Skewers

Mini Jacket Potatoes

Evening

Local Cheese Selection and Assorted Fruit to complement Cheese Wedding Cake

Selection of Rustic Breads, Crackers and Kettle Chips

Fine Dining in Ring's Restaurant

Example Menu

To Start

Deep Fried Dolcelatte Risotto Cakes with a Red Pepper Dressing (V)

Crostini Topped with Smoked Trout, Lemon and Dill Sour Cream

Spinach, Cream Cheese and Pine Nut Roulade (V)

Smooth Chicken Liver and Brandy Paté, Rocket and Orange Salad
with Warm Toast

Pork and Apricot Terrine with Salad Leaves and Onion Relish

Main Course

All main courses are served with a selection of fresh vegetables

Goat's Cheese and Ratatouille Crumble with Tomato and Basil Sauce (V)

Beouf Stroganoff

(Tender Strips of Beef Fillet Sautéed with Mushrooms
in Cream and Brandy served with a Timbale of Long Grain and Wild Rice)

Medallions of Pork Tenderloin Wrapped in Pancetta
on a bed of Braised Cabbage

Baked Aubergine and Melting Brie on Parmesan and
Pine Nut Risotto with Pesto Dressing (V)

Fillets of Fresh Sea Bass, Crushed Potato, Olives and Sun-blushed Tomato
with Lemon Dressing

Breast of Chicken with Sautéed Wild Mushrooms
and a Cream and Vermouth Sauce

Dessert

Honey, Fresh Fig and Mascarpone Cream Tart

Tangy Lemon Crêpe Gateau with Crème Fraîche

Raspberry and White Chocolate Cheesecake with Raspberry Drizzle

Apple and Caramel Bread and Butter Pudding Served Warm with Custard

Marbled Belgian Chocolate Terrine with Dark Chocolate Shavings

Cheese

Cheese Selection with Celery, Grapes and Biscuits

Wedding Dessert Options

Served to each guest as a duo or trio, on a single platter and garnished with fruit, sprinkles and drizzles

Light and Dreamy	Nich and Indulgent	In-between
Summer Fruit Jelly	Belgian Chocolate Shot	Apple Crumble Tart
Strawberry Panna Cotta (<i>or any flavour</i>)	Belgian Chocolate Tart	Lavender and White Chocolate Cheesecake
Tropical Fruit Jelly	Rum or Brandy Chocolate Mousse	Mini Fresh Fruit Pavlova
Pimm's and Fruit Jelly	Marbled Chocolate Torte	Profiterole, Cream, Strawberries, Chocolate Sauce
Lime and Coconut Cream with Mango Purée	Rum Chocolate Cheesecake	Tangy Lemon Tart
Strawberry and Champagne Jelly	Millefeuille, Chocolate, Almond	Tiramisu, Layered Coffee, Tia Maria, Mascarpone
Crème Brûlée, Banana or Raspberry etc.	Millionaire's Chocolate Caramel Shortbread	Summer Pudding Banoffi Cheesecake or Tart
Eton Mess Served in a Glass	Chocolate Bread and Butter Pudding	Stem Ginger Cheesecake (<i>or any flavour</i>)
Traditional Sherry Trifle	Chocolate Amaretti Cheesecake	Pistachio, Honey Cheesecake topped with Greek Yoghurt
Poached Pear with Caramel Sauce	Pecan and Maple Syrup	Fresh Fruit and Mint Salad
Fresh Pineapple Marinated in Kirsch	Chocolate and Orange Mousse	Lemon Millefeuille, Fresh Lemon Curd, Layered Pastry
Passion Fruit Cream or Mousse	White Chocolate and Raspberry Mousse	

**Jinney
Rings**
WEDDINGS

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