

Wedding Menus 2015

We love catering for weddings, it is such a special day and most celebrated one too. We know our food and service will help in making it one of the most memorable special days. We have a selection of dishes that follow to provoke further thought in choosing the foods to suit your theme, budget and tastes. We do not package our wedding menus; as we believe each wedding is unique and tailored to your needs, therefore we have never served the same wedding menu twice!

Menu prices include service of the day, laying up, washing up and our standard crockery and cutlery. All prices exclude VAT. If you want to upgrade the crockery and cutlery then there are additional charges from £5 per person to cover our hire charges.

We can offer you drinks packages and menus which include the hire of glasses. If you wish to provide your own drinks and are happy to assist with quantities and drinks suggestions. We offer glass hire, handling, storing and serving drinks for a set fee of £5.50 per person plus VAT. We can also offer advice with any further requirements you may have i.e. venue suggestions, marquee hire, specialist furniture hire, glassware, photographers, cake makers, etc.

Napier Catering is a family operated outside catering business which has over 20 years' experience. **If you would like references then please ask, all previous customers are available to be contacted.**

All our staff are regular local staff who have been part of the Napier catering team for some time. We do not utilise agency staff and pride ourselves in our friendly professional approach.

Next Steps?

If you are interested in our services for your special day then we would very much enjoy the opportunity to meet with you to plan your day, capture your ideas and discuss your requirements. From this we can produce a more detailed quotation for you and also show you some photos of the food we have produced and read the latest feedback from our clients.

The food? You can either choose from the carefully prepared menus attached or you can arrange a slot with our food team who can design and plan your menu to suit themes, personal needs, etc.

Good luck with your planning and we look forward to hopefully assisting you on your 'special day'.

If you have any initial question, please do not hesitate to phone, text or email us.

CANAPÉS

These are great fun and almost a 'must' on weddings due to the long day. You can choose a pre set trio of canapé which is 1 canapé per guest or choose from 6 options (which gives each guest at least 2 of each one) - below are some options:

Choice of 6 canapés for £8.95 additional choices for £1.50 per person

MEAT OPTIONS

Slices of Honey Roast Duck, Blood Orange* & Spinach on Ciabatta
 Tandoori Lamb Skewers, Mint Yogurt, Mini Pitta
 Chicken & Herb Ballotine on a Potato Rosti with Champagne Cream
 Mini Beef Wellington
 BBQ Pulled Pork, Crispy Crackling & Apple
 Melon Battenberg wrapped in Parma Ham
 Minted Lamb Slider served in a Mini Rosemary Focaccia Bun
 Spoon of Toulouse Sausage, Creamy Mash, Shallot Gravy
 Venison, Chestnut & Juniper Pie
 Steak n Chips – triple cooked chip, béarnaise sauce and sirloin
 Asian Belly Pork with Ginger & Sesame Greens

FISH OPTIONS

House Salted Cod Brandade
 Cone of Smoked Trout Mousse & Dill
 Beetroot & Vodka Cured Salmon Blinis, Sour Cream & Chive
 Cornish White Crab with a Cucumber Jelly
 Coconut & Chilli Prawn Skewers
 Seared Tuna, Wasabi, Mouli of White Radish
 Smoked Salmon & Crab Roulade with Lemon & Chili
 Lobster & Baby Leek Tartlet
 Cone of Crayfish Cocktail with Bloody Mary Crème Fraiche
 Mini Coquille Saint Jacques – baby scallops served in shell
 Rosemary Skewered Pancetta Scallop, Sun Blush Tomato Aioli

VEGETARIAN OPTIONS

Cheesecake of Goats Cheese & Red Onion
 Cucumber Sorbet with Pimms Jelly
 Bruschetta of Slow Roasted Heritage Tomatoes & Sweet Purple Basil
 Welsh Rarebit Bouche
 Chickpea & Coriander Falafel with Baba Ghanoush
 Wild Mushroom Fricassee on a Brioche Bun
 Morel Doughnut with Truffle Custard
 Welsh Goats Cheese, Elderflower Jelly, Beetroot Relish
 Truffled Mozzarella Arrancini, Aged Parmesan Dip

Pre – Set Trio's - £4.95 per person – please ask for seasonal favourites

A SELECTION OF STARTERS

FISH

Seared Tuna, Fennel & Apple, Pickled Turnips & Smoked Tomato Vinaigrette	£6.75
Roast Cornish Scallop, Brown Shrimp, Braised Pork Belly & Celeriac Puree, Jus	£6.95
Seared Scallops with Pancetta, Puy Lentil Cassoulet, Whisky Jus	£6.95
Potted Smoked Peppered Mackerel, Toasted Rye, Saffron Remoulade	£6.55
Gin, Juniper & Beetroot Cured Salmon with Lemon Crème Fraiche	£6.75
Fillet of Grilled Mackerel, Tomato & Fennel Salad	£6.75
Trio of Lobster Cake, Lobster Bisque & Lobster Salad	£6.95

VEGETARIAN

Duo of Leek & Portobello Mushroom Soup with Truffle Cream	£6.15
Wild Mushroom, Garlic & Tarragon Heart Puff	£6.25
British Asparagus, Pea & Broad Bean Risotto, Mint Pesto	£6.45
Medley of Beetroot (Candy Stripe, Golden), Goats Cheese & Caramelised Walnuts	£6.45
Honey Roast Sweet Potato, Chick Pea, Chilli, Lime & Coriander Salad	£6.25
Salad of Grilled Halloumi, Grilled Mediterranean Vegetables, Salsa Verde	£6.45
Shallot & Thyme Tart Tartin	£6.25
Trio of Tomato: <i>Refreshing Gazpacho, Roma Tomato & Goats Cheese Tart Tartin,</i>	£6.45
<i>Salad of Slow Roasted Yellow & Cherry Tomatoes with Pea Shoots</i>	

MEAT

Trio of Lamb; Braised Shoulder, Mint & Peppercorn Crusted Rack, Slow Cooked Leg Hash	£7.25
Pork '3 ways' - <i>Confit of Pork Belly caramelised with a cider reduction, Pork Tenderloin rolled in smoked</i>	£7.25
<i>bacon on a apple and prune compote and a Pattie of pork cheek and black pudding.</i>	
Smoked Ham Hock Terrine with Apple & Capers, Apricot Puree, Mixed Breads	£6.95
Oxtail Soup with Horseradish Dumplings	£6.25
Asian Marinated Beef Fillet Carpaccio, Micro Coriander & Grilled Squash	£7.25
Harrisa Spiced Lamb Shoulder, Sourdough Flat Breads, Hummus, Pickles & Feta	£6.95
Seared Wood Pigeon Breast, Oak Smoked Celeriac Puree, Juniper Berry & Prune Sauce	£6.95

MAIN COURSES

Aged Beef Fillet, Braised Short Rib, Beer Glazed Shallots, Kale & Madeira Jus	£22.95
Corn Fed Chicken Ballotine, Fondant Potatoes, Baby Leeks & Porcini Mushroom Sauce	£17.25
Free Range Chicken Breast wrapped in Pancetta stuffed with Apple & Prune Compote, Lyonnais Potatoes, Asparagus & Courgettes	£17.95
Slow Braised Pork Belly, Parsnip Puree, Dauphinoise Potatoes, Black Cabbage & Bramley Apple Jus	£17.25
Smoked Rump of Lamb, Summer Vegetables, Redcurrant & Port, Sea Salted Sautéed Potatoes	£19.75
Duo of Beef – Fillet & Feather blade, Horseradish Mash, Celeriac Puree, Chatenay Carrots Rich Red Wine Jus	£22.95
Loin of Venison, Roasted Beetroot, Spinach, Confit Shallots, Boulangere Potatoes, Blackberry & Sloe Gin Syrup	£21.95
Marmalade Roasted Duck Breast, Rosti Potatoes, Port Jus, Pan Fried Greens	£19.95
Breast of Guinea Fowl, Pancetta Croquettes, Madeira & Redcurrant Sauce, Roasted Root Vegetables	£19.95

Fish

Roasted Monkfish Tail, Moroccan Cous Cous, Tomato & Aubergine Tian, Smoked Paprika & Fennel Pollen Cream	£18.25
Pan Fried Cod Loin, Buttered Samphire, Bacon Rosti Potato, Mussel & Saffron Broth	£18.25
Cornish Sea Bass, Asparagus, New Potatoes, Clam Meuniere	£18.25
Pan Fried Salmon, Roasted Baby Gem, Boulangere Potatoes, Tomato Provencal	£18.25

Vegetarian

Tarte Tatin of Ratatouille, Artichoke, Glazed Cotswold Brie	£16.95
Chick Pea, Spinach & Lentil Dahl, Crispy Orka, Confit Chilli Mango, Chappatti	£16.95
Summer Vegetable Tagine with Lemon & Mint Spiced Cous Cous	£16.95
Ragstone Goats Cheese & Feta, Basil & Black Olive Pudding with Tomato Jus	£16.95

These dishes are only ideas; we can of course alter a dish depending on season or provide a themed menu and introduce dishes as you wish. We are pleased to cater for specific dietary requirements, please remember to request any specific requirements on your guest's invitations. We require all specific dietary requirements one week prior to your wedding.

Prices cannot be guaranteed more than 6 months – however any price changes will reflect market prices and will be kept minimal where possible

VEGETABLES, POTATOES & BREADS

Vegetables

Please choose one vegetable and one potato to accompany your main course. Additional vegetables incur a small additional charge per person (35p – 55p per person).

All of our vegetables are sourced daily from Award Winning A David & Sons Fruit & Vegetable Suppliers, in this current day, most fruit and vegetables are available throughout the year, however if you would like to look at seasonality, please see the list below for ideas. Organic suppliers are available; however the cost normally prohibits their use.

January to March:

Curly Kale, Broccoli, Brussels, Carrots, Cauliflower, Parsnips, Squash, Celeriac, Swede, Purple Sprouting

April to June:

Asparagus, Broad Beans, Cabbage, Carrots, Cauliflower, French Beans, New Potatoes, Spinach, Purple Sprouting

July to September:

Curly Kale, Broad Beans, Broccoli, Cabbage, Carrots, Cauliflower, Courgettes, French Beans, Leeks, Parsnips, New Potatoes, Pumpkins, Celeriac, Runner Beans, Spinach, Swed

October to December:

Curly Kale, Broccoli, Brussels, Cabbage, Carrots, Cauliflower, Leeks, Parsnips, Pumpkins & Squash, Celeriac, Spinach, Swede, Turnip

Other ideas / all year round:

Sugar Snap Peas, Mange Touts, Roasted Peppers, Spring Greens, Red Cabbage
Roasted Vegetables, Ratatouille (Tomatoes, Courgettes, Onions, Aubergines, etc)

BREADS

All our breads are freshly baked.

Selection of Freshly Hand Made Breads – from 95p per person served with either dipping oils or butter

Gluten Free Bread also available

CHILDREN

Children are welcome to eat half portions of your Menu at half the price.

Alternatively we can offer a £12 menu Child Menu (11 years and under) (which includes a Pudding)

- Cottage Pie
- Pasta & Tomato Sauce & Grated Cheese
- Sausage and Mash
- Fish Pie
- Chicken Breast, Gravy, Potatoes & Vegetables

Dessert:

- Jelly & Ice Cream
- Fresh Fruit & Marshmallow Kebabs
- Banana Custard
- Chocolate Sponge Pudding & Pink Custard

Please choose one meal for all the children.

SELECTION OF HOMEMADE DESSERTS

You can either provide one choice for your guests, two choices or indeed offer the popular trio!

All desserts from £6.95, we can offer a choice of 2 desserts on the day for 50p extra per person.

Godminster Cheddar Crème Brulee, Piccalilli, Homemade Water Crackers
Banoffi Coffee Mousse with Chocolate Shortbread, Baileys Crème Anglaise
Warm Triple Chocolate Brownie served with Cornish Clotted Cream & Raspberries
Sticky Toffee & Date Pudding served with a Rich Toffee Sauce
Crème Brulee with Madagascar Vanilla Pods & Biscuit Thin
Caramelised Lemon Tart with Raspberry Pearls
Rhubarb 3 ways – Rhubarb & Grenadine compote with crumble topping, rhubarb & custard ball and rhubarb sorbet
Apple & Pear Tart Tartin with Vanilla Custard
Chocolate Pot filled with Coffee Soaked Sponge Fingers, White Chocolate Mousse & Crunchy Brittle

A very popular way of giving your guests 3 desserts on 1 rectangular plate, called the trio

A TRIO OF DESSERTS - £7.50

You can either create your own trio by requesting favourite desserts, selecting from the list below or by planning a theme with us. All trios are served on a rectangular plate with a tea spoon.

SOME IDEAS..

Blackberry & Cassis Eton Mess, Iced Raspberry & Champagne Parfait, Blueberry & Vanilla Fool
Dark Chocolate & Hazelnut Mousse, Milk Chocolate & Raspberry Tart, White Chocolate & Cherry Blondie
Chocolate Profiteroles, Cherry Clafoutis, Crepes with Vanilla Ice Cream
Rhubarb Crumble with Custard, Earl Grey Tea Soaked Sultana Bread & Butter Pudding, Sticky Toffee Pudding with Clotted Cream
Passion Fruit Panna Cotta, Rum Roasted Pineapple with Pina Colada Sorbet, Coconut Meringue Roulade with Mango Cream
Classic Lemon Tart, Lemon Polenta Cake, Lemoncillo Posset
Cider theme – Thatcher's Cider Sorbet, Apple Tart Tartin with Blackthorn Syrup, Wilcox Pannacotta with Dusted Praline & Popping Candy
All American Brownie, Warm Pecan Pie, Key Lime Doughnuts

CHEESE

A selection of Three Cheeses Platter	£5.95
Local Cheddar, British Blue & Soft Brie Cheese, served with a Selection of Biscuits, Pot of Chutney, Grapes and Celery. (Other cheese varieties also available)	

Glass of Port per Person	£2.00
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TEA & COFFEE

Cafetieres of Coffee, Tea & Selection of Herbal Teas with Mints	£2.55
Cafetieres of Coffee, Tea & Selection of Herbal Teas with Petit Fours	£2.75

EVENING FOOD (MIN OF 60)

All Evening Food served up until 9.30 pm (Please note additional charge will apply after 9.30 pm)

Mini Boxes – served to your guest with wooden fork – choose maximum of 2 options from:

- Chicken, Prawn or Vegetable Curry & Basmati Rice
- Chilli Con Carne & Rice
- Thai Green Chicken Noodles
- Mini Pie, Mash & Onion Gravy

£7.50 per person.

Waiting Staff to circulate amongst your guests with trays of – choose maximum of 2 options:

- Carved Legs of Pork served in large Floured Baps with Stuffing and Apple Sauce -£6.95
- Steak Baguette with Mustard & Red Onion Jam - £7.50
- Homemade Chick Pea Burgers served in a Floured Bap (v) - £5.50
- Stuffed Lamb Pittas with a Mint Yogurt Dressing - £6.95
- Cones of Chips & Fish Goujons - £6.95
- Cones of Onion Rings - £2.50
- Hot Dogs! - Locally Made Thick Pork Sausage served in a soft finger roll and Onions - £6.95
- Bacon Rolls - £5.50
- Cornish Pasties & Sausage Rolls - £5.50
- Pizza Slices - £4.95

GRAZING OPTIONS

Cheese Platter – a selection of 3 Cheeses

Cheddar, Stilton & Soft Brie served on a large board with a Selection of Biscuits, Breads, Celery, Grapes and Chutneys.

Platter x 50 people £250.00

Mediterranean Platter

Selection of Cured Meats, Marinated Seafood, Marinated Olives, Stuffed Baby Peppers, Mixed Breads and Dipping Oils

Platter x 50 people £300.00

Some caveats...

The previous menus and prices are produced with the following requirements:-

- The prices on the menu (if quoted) are for a minimum number of 60 guests attending the wedding breakfast otherwise charges may apply
- Minimum of two courses plus tea and coffee
- Tea and coffee service must be for a minimum of 50% of guest numbers
- Evening food requires a minimum number of 60 portions served by 9.30pm – later than 10pm will incur further charges
- No other catering / food supplies to be served on the wedding day unless wedding cake (fruit, chocolate, sponge) and displayed as a wedding cake
- Minimum spend of a total of £3,000 applies if this is not met then staffing costs will apply and equipment hire charges.
- White Linen napkins are £1 per person, White Table Cloths are £9 per cloth, contribution towards kitchen equipment hire is also charged in certain locations where kitchen facilities are not available of £265.
- Quote includes standard crockery and cutlery. Upgrades are available from £5 per person dependant on product chosen.
- Glass hire & Service includes 3 glasses provided on the table (1 water and 2 wine) and glass for arrival drinks and glass for speeches. Priced at £5.50 per guest. Additional glasses will be charge.
- If you wish to offer your guests a choice of starters and main course dishes an additional charge will incur of £2.50 per course to cover additional equipment and kitchen staff.

DRINKS PACKAGES

Clients can choose from our wide selection of reception drinks and we have listed some popular choices below. Please note that the price includes wait staff to serve and the glass hire.

We would recommend at least two glasses of your chosen drink per guest.

Champagne J de Telmont Grand Reserve

One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.

£11.50 per guest for two glasses at reception

£5.95 per glass for toasting drink

Prosecco Corte Alta , NV, DOC

A fresh, frothy wine with medium acidity and lots of accessible pear and peach fruit, without being too heavy or alcoholic. Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.

£6.50 per guest for two glasses at reception

£3.50 per glass for toasting drink

Summer Pimms No.1

With fresh mint and cucumber

£5.50 per guest for two glasses

Kia Royale

With sparkling wine with crème de framboise and fresh raspberries

£7.00 per guest for two glasses

Winter Pimms

Warming with clove studded oranges

£5.50 per guest for two glasses

Mulled Wine

Warming soft mulled red wine with cloves, cinnamon and oranges

£5.50 per guest for two glasses

Non-alcoholic options:

(In addition to options above)

Elderflower Spritzer

£4.50 per guest for two glasses

Mint & Cucumber Cooler

£4.50 per guest for two glasses

Fresh fruit juices

£3.50 per guest for two glasses

Water

Ty Nant Still – 70cl - £2.50

Ty Nant Sparkling – 70cl - £2.50

Stainless Steel Bucket filled with Iced Premium Beers, Lagers & Ciders from £20.00

HOUSE WINE LIST

Prices include glass hire and staff to serve

Red Wine

Michel Servin Rouge 2012, Vin de France - £10.95 per bottle

This wine is made from grapes sourced from a number of growers, and vinified at Caves de Landiras, a state-of-the-art winery at the heart of the winemaking scene for many small vineyards in the south and southwest corners of France.

Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin. Light-to medium-bodied, this wine will partner with anything from cold cuts to flavoursome pasta dishes.

Five Foot Track Shiraz 2013, South Eastern Australia - £13.00 per bottle

This Shiraz is sourced from a number of partner growers and is made in a method which preserves its youthful fruit flavours. A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.

Viña Carrasco Merlot , Central Valley - £13.00 per bottle

Aromas of ripe plums and strawberries, with faint notes of tomato leaf and sage. The palate has a thick and jammy feel, with soft, mature tannins and a rounded, easy style. A great all-round food wine.

Aires Andinos Malbec 2013, Mendoza - £15.00 per bottle

The Mendoza region is Argentina most important wine growing region. Vineyards are planted at altitude of between 600 and 1,100 metres above sea level, in the shadow of the Andes Mountains. Mendoza's Alluvial rich soils accounts for 70% of Argentina's wine production. Deep ruby coloured with smoky black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.

San Millan Crianza 2011, Bodegas Bilbaínas, Rioja - £17.00 per bottle

Made from the Tempranillo grape the Crianza style of Rioja is the least oaked spending only a minimum of 6 months in the barrel. Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure. A very pleasant entry on the palate and a good finish.

HOUSE WINE LIST

White Wine

Michel Servin Blanc , Vin de France - £10.95 a bottle

Sourced from a range of vineyards, primarily in the Charentes and Gascogne regions this easy drinking wine is a blend of Sauvignon Blanc and indigenous varieties including Ugni blanc. It is a versatile and refreshing wine very much in the southern French tradition. Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite.

Alfredini Garganega Pinot Grigio 2013, Veneto - £13.00 a bottle

Garganega is the most important variety of white wine grape grown in the provinces of Verona and Vicenza in the Veneto region. Pinot Grigio is grown in the same area where the climate is influenced by the Alps. Light in colour, refreshing, and crisp and with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.

Viña Carrasco Sauvignon Blanc 2013, Central Valley -£13.00 a bottle

Thoroughly citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a riper hint of pineapple, and mouth-watering acidity. Partner with an herbaceous salad, or with all manner of fish and seafood.

Bantry Bay Chenin Blanc 2014, Western Cape - £14.00 a bottle

Chenin Blanc is originally from the Loire Valley in France but the South Africans have really made a name for this grape variety. An aromatic wine with hints of tropical and citrus fruit on the nose and palate. A soft, fresh fruity wine that goes perfectly with most.

Fernlands Sauvignon Blanc 2013, Marlborough - £17.00 a bottle

From a vineyard owned by John Marris, the esteemed viticulturalist of Wither Hills fame, this is excellent value, textbook New Zealand Sauvignon Blanc with plenty of zesty fruit and grassy aromas. Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.

Chablis 2012, Jacques Descharmes -£19.00 a bottle

Nowhere else in the winemaking world does Chardonnay respond to the terroir to produce the same flavours reminiscent of stones and minerals, making good Chablis matchless. Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean.

HOUSE WINE LIST

Rose Wine

Marques de Calado Rosé 2013, Vino de la Tierra Castilla -£10.95 a bottle

Central Spain is one of the most diverse and prolific wine producing regions in Europe, and is the source of many great value wines such as this fruit-driven rosé. A short maceration gives a light, delicate and easy-drinking style. An intense pink wine with plenty of juicy berry fruit. Strawberry and raspberry flavours are complemented by a creamy texture and crisp, refreshing acidity. A perfect summertime apéritif!

Le Bois des Violettes Rosé 2013, Pays d'Oc - £13.00 a bottle

A light and pale rosé from vineyards located between the villages of Cruzy and Argeliers in the Languedoc. Made primarily from Cinsault, with just a dash of Muscat in the blend. Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.