



The Art of Fine Food and Coffee

Wedding Breakfast, or a Lunch / Dinner Party Platinum Menu

For a minimum of 30 people

You choose one each of the following courses, for your guests to enjoy.

Starter

Duck, Pork, and Chicken Liver Terrine with Red Wine Dressing and Wild Rocquette
Confit of Bacon with Horseradish and Anchovy Dressing and Frisse and Chicory Garnish
Monkfish Fritters, with Roast Tomato Relish and Watercress
Leek and Potato Soup with Smoked Haddock Garnish
Stilton and Spinach Tart with Walnut Cream Dressing

Main Course

Fillet of Wiltshire Beef with Dauphinoise Potatoes, Pan-Fried Garlic Mushrooms, Wilted Greens and Pan Jus with Juniper
Slow Roasted Belly Pork, Caramelised Apples, Roast Garlic and Thyme Potatoes with Cider Gravy
Roast Guinea Fowl Breast, Cauliflower Puree, Olive Oil Croute, Streaky Bacon Rasher, and Game Gravy
Poached Turbot, Lobster Risotto, with Saffron and Lemon Drizzle
Crusted Goats Cheese, Blanched Baby Greens, with Walnuts and Honey and Tomato Dressing (V)

Dessert

Peach and Marscopone Tart with Mango Ice cream
Lime and Coconut Roulade with Strawberry and Lime Coulis
Baked Apple Charlotte, Crème Anglaise and Lime Syrup
Chocolate and Cognac Mousse with Pistachio Cookies
Crème Chiboust with Fresh Fruit Salad and Framboise Syrup

£38.00 per person

Note - smaller numbers of people can be catered for, at the following prices:

Up to 1-10 people - £47.00 per person

Up to 11-29 people - £41.00 per person

Serving platters and serving spoons are provided. China plates, glassware and cutlery are not included in our price. We can provide these at an extra charge, or we can introduce you to local suppliers who hire tables, chairs, plates, china, linen tablecloths etc. where you can arrange for them to deliver to, and collect from, your event - saving you time. VAT at the prevailing rate will be added to the above prices.