

Wedding Menus

Arrival Canapés

Smoked Mackerel Pate
With Horseradish on Rye Bread

Oak Smoked Salmon

On a Blini with Cream Cheese Caper & Dill

Shot Glass Prawns

With Sweet Chilli Glaze & Lime Zest

Mediterranean Roasted Peppers

In an Olive Oil Basket with Feta

Shredded Oriental Duck

On a Chinese spoon with Hoi Sin, Cucumber & Spring Onion

Poached Scottish Salmon

In a Crème Fraiche & Tarragon Dressing

Tomato, Red Onion & Basil

on Olive Oil Ciabatta Bruschetta

Spicy Bloody Mary Shots

Russian Vodka & Celery Salt

Grilled Asparagus Tips

With Hollandaise & Cracked Black Pepper

Pea & Wasabi Puree

On Olive Oil Ciabatta Bruschetta

Chicken & Sundried Tomato

With Black Olive Tapenade

Fish & Chips

Mini Beer Battered Fish Fillet & Chips

With Homemade Tartare Sauce

Rare Fillet of Beef

Topped with Wasabi Cream & Black Onion Seeds

Vegetable Sushi Maki

Assorted Vegetables with Soy & Wasabi

Wild Mushroom Crostini

Sautéed in Thyme Butter

Seared Scallop

With Pea Puree & Smoked Pancetta

Espresso Soup

Roasted Butternut Squash Soup with toasted Pumpkin Seeds

Chilled Lemon Mousse

In a shot glass with Zest of Lime

English Strawberries

Dipped in Rich Belgian Chocolate

Eaton Mess

Raspberries, Crushed Meringue & Chantilly Cream

Raspberry Cheesecake

With Summer Berry Coulis

Lemon and Kiwi Tartlets

With Honeycomb Crunch

Chocolate Torte

With Orange Zest & White Chocolate Shavings

Exotic Fruit Skewer

Sprinkled with Minted Sugar

—
Canapés from £12.00 per head
—

Wedding Breakfast Menu 1

Starter

Smoked Mackerel Pate
Caper & Rocket Salad
Crusty Bread

—
Main Course

Supreme of Chicken
White Wine & Tarragon Cream Sauce

Buttered New Potatoes
Fresh Seasonal Vegetables

—
Dessert

Rich Chocolate Belgian
With Raspberries and Cream

—
Fresh Ground Coffee & Wafer Thin Mints

—
£34.00 per head

Wedding Breakfast Menu 2

Starter

Roasted Tomato and Basil Soup
Crema di Pecorino & Warm Herb Bread

—
Main Course

Pork Fillet
Brandy and Apple Sauce

Sage Mashed Potato
Fresh Seasonal Vegetables

—
Dessert

Chilled Lemon Mousse

—
Fresh Ground Coffee & Wafer Thin Mints

—
£33.00 per head

Wedding Breakfast Menu 3

Starter

Brie & Red Onion Tartlet
Dressed Rocket, Balsamic & Parmesan Shavings

—
Main Course

Scottish Salmon
Champagne & Dill Sauce

Buttered New Potatoes
Seasonal Greens

—
Dessert

Strawberry & Orange Salad
Lemongrass & Mint Syrup

—
Fresh Ground Coffee & Wafer Thin Mints

—
£33.00 per head

Hazel's

QUALITY
CATERING

Wedding Breakfast Menu 4

Starter

Ham Hock Terrine
Pea Velouté & Minted Oil

—
Main Course

Parma Ham Wrapped Fillet of Chicken Stuffed with
Mozzarella
Roasted Red Pepper & Basil Dressing

Buttered New Potatoes
Fresh Seasonal Vegetables

—
Dessert

Trio of Desserts

—
Fresh Ground Coffee & Biscotti

—
£38.00 per head

Wedding Breakfast Menu 5

Starter

Chicken Liver Parfait
Apricot Chutney and Ciabatta

—
Main Course

Peppered Lamb Rump
Red Wine Sauce

Chive Mashed Potatoes
Minted Greens

—
Dessert

Rich Chocolate & Cointreau Mousse
With Italian Biscuit

—
QUALITY
Fresh Ground Coffee & Butter Shortbread
CATERING

—
£39.00 per head

Wedding Breakfast Menu 6

Sharing Starter

Smoked Salmon, Marinated Mussels,
Honey Glazed Mackerel, Langoustines
Lemon Wedges & Caper Berries

~
~
With Olive Oil Ciabatta

—
Main Course

Grilled Fillet of Beef Medallions
Brandy & Peppercorn Sauce

Rosemary & Sea Salt Roasted Potatoes
Fresh Seasonal Vegetables

—
Dessert

Chocolate Brownie
Raspberry Coulis & Chantilly Cream

—
Fresh Ground Coffee & Biscotti

—
£45.00 per head

Sharing Wedding Breakfast 7

Antipasti Sharing Platter

Parma Ham & Chorizo
Hummus, Mixed Olives
Marinated Mushroom & Red Peppers,
Fresh Baked Ciabatta

Main Course

(on wooden boards for guests to carve)

Local Sirloin of Beef Joint
Yorkshire Puddings
Baby New Potatoes
Fresh seasonal vegetables
Vegetarian Option – Cashew Nut & Red Pepper
Terrine

Dessert

Whole Sparkling Apple Pie Custard

Fresh Ground Coffee & Chocolate Mints

£37.00 per head

Wedding Breakfast Menu 8

Starter

Yorkshire Blue Cheese Bruschetta
Onion Chutney & Rocket

Main Course

Handmade Steak & Ale Pie
Rich Onion Gravy

Served with
Creamed Potatoes
Yorkshire Caviar
(Minted Mushy Peas)

'Sheffield's Own' Henderson's Relish

Dessert

Yorkshire Curd Tart
Pouring Cream

Fresh Ground Coffee & Chocolate Mints

£34.00 per head

BBQ Wedding Breakfast Menu 9

Minted Leg of Lamb Steak
Garlic Chicken
Pork & Chorizo Sausage
4oz Rump Steak
Chilli & Lime Prawn Skewer
Halloumi Cheese

Beetroot, Pine Nut & Feta Salad
Tomato & Basil Pesto Salad
Dill Dressed potato Salad
Rocket Salad

Selection of Artisan Breads

Summer Fruit Cheesecake
Tarte Au Citron
Hazels Famous Chocolate Belgian
Raspberry Pavlova

Fresh Ground Coffee & Chocolate Mints

£35.00 per head

Evening Wraps

Individually bagged filled flour tortilla wrap

Piri Piri Chicken Wraps
Cheese & Spring Onion Wraps

—
£4.50 each

Bagel Tower

Selection of Artisan Bagels including Beetroot,
Turmeric & Onion Seed

Filled With
Smoked Salmon & Dill Cream Cheese
Pastrami & Pickle with Mustard Mayo
Red Pepper Hummus & Salad

—
£6.00 per head

Evening Pie & Pea Supper

Choice of Homemade Pie
Meat & Potato Pie
Chicken & Mushroom Pie
Vegetable Pie (v)

—
Served with
Mushy Peas
Rich Gravy
Vegetarian Gravy
Sheffield's Own Henderson's Relish
Mint Sauce

—
£9.00 per head

Evening Buffet

Selection of Continental & English Cheese
Assorted Grapes
Cubed Cured Meats
Cornichon & Balsamic Onions
Pork Pie

—
Baskets of French Bread
Selection of Crackers
Assorted Chutneys

—
£10.00 per head

All Wedding Breakfast menus include:

Table Setup incorporating all relevant crockery,
cutlery, table numbers and stands, cruet sets,
wedding cake knife

Crisp White 90" x 90 " Table Linen and Linen
Napkin.

Fully uniformed waiting staff, floor manager & chef
team

This quotation is based upon a standard service format: arrival
canapés if ordered followed by starter, main course, dessert,
coffee and speeches.

Evening food is priced upon service no
later than 8.30pm

Should you wish to have an alternative format, please inform us
when finalising your schedule as additional labour costs may be
incurred.

Please allow additional time to your schedule should you choose a
sharing menu as your guests take time grazing during service.

Should you require additional service staff to service your own
drinks please inform us as additional costs will be incurred.

QUALITY
CATERING