

## Canapés

### Meat canapés

Quail scotch egg, with home made brown sauce  
Mini Yorkshire pudding, rare beef, horseradish and nasturtium  
Venison carpaccio, wild mushroom puree, mushroom ketchup, crispy shallot  
Smoked chicken Caesar salad, parmesan crisps, anchovy dressing  
Black Sesame Seed Cornets, Hoi Sin Duck, Pickled Cucumber  
Pulled lamb chilli, baby spinach, mint yoghurt, tortilla cone

### Vegetarian canapés

Whipped ewe's curd on a sourdough cracker, tomato and chilli jam, pickled carrot and garden herbs  
Cauliflower cheese croquette with a hazelnut and cavolo nero pesto  
Roasted squash arancini with feta and a chilli and mint salsa  
Shallot tarte tatin, toasted goats cheese crumble.

### Vegan canapés

Beetroot and fennel bhaji with a chilli and lime dressing  
Baba ghanoush, toasted tomato focaccia with a tomato consume jelly  
Peanut, courgette red onion and mango spring roll with homemade kimchi  
Rosemary Crostini, Black Olive Tapenade, Sun Blush Tomato & Baby Basil

### Fish canapés

Scallop wrapped in pancetta with a burnt lemon puree  
Fresh picked crab cake served with a curry mayo and pickled kohlrabi  
Cured sea bream tacos with pickled fennel and lime.  
Crispy oyster with seaweed mayonnaise and pickled rock samphire  
Tail on King Prawn with Ginger, Chili & Garlic

## Starters

### Fish starter

Gin cured salmon, lime gel, pickled cucumber, radish and seaweed crackers  
Grilled Cornish sardines, spicy sardine ketchup, gremolata on toasted sourdough  
Monkfish scampi with warm tartar sauce pickled red onion and watercress  
Barbequed octopus with olive tapenade, rocket pesto and a roasted red pepper sauce  
Fish Koftas with Beetroot Ketchup

### Meat starter

Smoked bath chap, crispy squid, burnt apple, pickled red cabbage  
Chicken risotto, with pan seared chicken livers in a madeira sauce, and a chicken crumb  
Smoked ham hock and chicken terrine with curried mayo, a caper and raisin puree,  
chutney and sourdough.  
Braised ox tail stuffed mini yorkie with onion soup, gyuree cheese and mini onion ring.

### Vegetarian & Vegan Starters

Mushroom ragout, poached duck egg, with sourdough croutons and  
truffle dressed rocket and pecorino  
Buffalo mozzarella and heritage tomato salad, basil pesto  
and garlic croutes  
Salt baked beetroot and apple soup, beetroot bhaji,  
dill yoghurt homemade sourdough  
Parsnip salad, parsnip croquette, marmite glazed piccolo parsnip blue cheese  
and pickled apple and chicory

## Main Courses

### Meat

Fennel roasted porchetta, glazed pig cheek, celeriac and mustard croquette,  
celeriace puree, cavolo nero and homemade apple sauce, and gravy

Duo of beef, maple glazed fillet, braised ox cheek, duck fat hash brown, burnt onion,  
charred sprouting and thyme jus

Pan roasted chicken supreme, parmesan and garden herb gnocchi, grilled wye valley asparagus, tomato and basil  
sauce, parmesan crisps and dressed watercress.

Spinach and orange stuffed saddle of lamb, crispy sweetbread, pressed potato and onion cake, buttered monk's  
beard with salsa Verde, rosemary gravy and a red onion and mint sauce

Pan roasted haunch of venison, venison faggot, mushroom puree, potato fondant, hazelnut  
crumbed carrot and a black berry jus

### Fish

Curried monkfish fillet, with mussel baraghual, beetroot yoghurt,  
crispy Bombay potatoes, spinach, cucumber raita

Whole roasted lemon sole with brown shrimp, roasted garlic and seaweed mash,  
sea beets and a chicken butter sauce

Herb baked cod sat on a salt cod fritter, smoked garlic and saffron sauce,  
purple sprouting broccoli and a burnt lemon puree

Whole roasted sea bass stuff with sun blushed tomato, braised fennel and sea  
vegetables served with brown crab meat risotto.

### Vegetarian / Vegan

Roasted squash, leek, chestnut and smoked cheddar wellington, spiced red cabbage,  
rapeseed and mustard mash, glazed parsnip and veggie gravy.

Celeriac and walnut arancini, salt baked celeriac, charred calcots, wild mushroom and pickled apple,  
with a rocket and hazelnut salad

Herb gnocchi, courgette and basil puree, braised fennel, tomato and caper salsa,  
parmesan crisp and crispy kale

Tikka roasted cauliflower, coconut yoghurt, lime pickle puree, onion bhaji.  
Coriander oil.

## Breads

We make and freshly bake our breads on site, ranging from the following

Selection of Flat Breads, Baguette, Sourdough, Breadsticks, Olives, Dipping Oils & Salted Butter

Fresh Gluten Free Bread also available.

Or

Selection of Mixed Rolls (Sun Dried Tomato, Walnut Loaf, Herb, Onion, Wholemeal) with Sea Salted Butter

## Palette Cleansers

Fig and apple calvados sorbet

Pear and ginger sorbet

Vodka Cranberry and vanilla bean sorbet

Peach sorbet with Prosecco

Granny Smith Apple Sorbet

## children

CHILDREN MAY EAT FROM THE WEDDING MENU AND HALF PORTIONS CAN BE SERVED WHERE APPROPRIATE ALTERNATIVELY CHOOSE FROM MENU BELOW;

Children's Canapes – Plastic Cup of Breadsticks & Crudities -

Children's Lunch Boxes – Mini Sandwiches, Carton of Drink, Fruit Packet, Crisps, Mini Choc Role

### Children's Menu:

Our menu is designed for your younger guests from aged 2 to 12 years old.

#### To Start

Balls of Melon with Raspberry Coulis

Tomato Soup with Bread Roll

Mini Prawn Cocktail

#### Main Course

Penne Pasta with a Roasted Vegetable & Tomato Sauce, Grated Cheese

Breast of Chicken, Potatoes, Seasonal Vegetables & Gravy

Fishfinger Fingers or Local Pork Chipolatas, Mashed Potatoes, Beans.

Cheese & Tomato Pizza, Fries.

#### Dessert

Strawberry Jelly, Mini Fruit Skewer & Vanilla Ice Cream

Chocolate Brownies with Custard

Ice Cream Sundaes – Chocolate, Strawberry or Vanilla

## Selection Of Homemade Desserts

Caramel Pannacotta, burnt orange, candied orange and a cardamom short bread  
Chocolate mousse, praline, blackberry gel, poached blackberry Chantilly and a sesame tuille  
Panettone bread and butter pudding with spiced custard and brandy-soaked prunes  
Sticky toffee pudding with butterscotch sauce and clotted cream  
Warm Bakewell tart, Pistachio Cream, Fresh Raspberries  
Sticky ginger cake, grand marnier custard, coffee bean ice-cream  
White chocolate and strawberry cheesecake, roasted strawberry sorbet, white chocolate dipped strawberries

## Cheese

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

Glass of Port per Person

## Digestives

A selection of teas and coffee Handmade chocolate truffles  
Digestive liquors and liquor cream coffees

## Evening Food

(MIN OF 60 PORTIONS)

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

Individual Items served on large trays or in takeout containers and circulated amongst your guests – choose 1 or 2 options. (Note if 2 options given then there will be a 50/50 split unless otherwise specified)

Filled Tacos; of Lightly Spiced Minced Beef, Pork or Quorn with lettuce, salsa, cheese & sour cream and jalapenos-

Berkeley Burgers: Venison Burgers in a Soft Ciabatta Roll with Cheese, Red Pepper Relish

Hot Dogs: Locally Made Sausage served in a soft finger roll and Caramelised Onions

Pulled Pork Bap: BBQ Pulled Pork in large Floured Baps, Sage & Onion Stuffing, Apple Sauce

Napier Kebabs: Stuffed Pittas of Slow Cooked Spiced Lamb, Cucumber & Mint Dip

Vegetarian Wraps: Slow Roasted Vegetables with Halloumi served in Soft Tortilla Wrap with Sweet Chill

Hand Held Pizzas – variety of fillings

•Katsu Curry – Chicken or Veg, Noodles

## Grazing Options

Cheese Platter – a selection of 4 Cheeses

Cheddar, Stilton, Smoked & Soft Brie served on a large board with a Selection of Biscuits, Breads, Celery, Grapes and Chutneys. Platter x 50 people

Mediterranean Platter

Selection of Cured Meats, Marinated Olives, Stuffed Baby Peppers, Nuts, Dried Fruit

Mixed Breads and Dipping Oils. Platter x 50 people

## COURTYARD EVENING FOOD:

### CHEF AND A PAN!

Large Pans of various foods available for your guests to enjoy al fresco dining! To include Paella, German Sausages, Thai Curries, Mexican.

### HOG ROAST

We work with an external premium supplier who can set up a spit roaster in the courtyard and slowly roasts a whole pig. Baps, apple sauce, stuffing and of course crackling are ready to accompany your pork. Based on 100 guests minimum. Vegetarian & Vegan alternatives are available when pre-ordered.

### DIRTY FRIES!

Locally based business that prides itself on producing Honest British Street Food – Fries with various toppings set up in a courtyard area or similar. Examples include; Brisket Fries, Mexican Fries, Cheesy Fries. Full Menu available. POA subject to minimum numbers

### WOOD FIRE PIZZAS

Our external suppliers bring in a wood fire pizza oven and serve a minimum of 3 options of pizzas for your guests to order and create what they would like. Using local quality ingredients each time. Subject to availability and minimum numbers

We carefully select local producers and suppliers to ensure we always have the best quality ingredients. Suppliers meet our strict food safety plan and crucially within our public liability insurances. Napier Catering and most venues only allow the above mentioned third party catering options strictly booked through Napier. Supplies are subject to availability and subject to minimum numbers. Please ask for further details.