

BREAD & BUTTER

BESPOKE | CATERING | EVENTS

Start

Hot smoked salmon, soft boiled duck egg, barbequed asparagus, lemon mayonnaise & garden radishes

Laverstoke burrata, heritage tomatoes, poppy seed & rosemary croutons, Ramsbury rape seed oil

Oak track farm lamb & mint brochettes, cucumber yoghurt & Anna valley harissa

Pressed ham hock & smoked chicken terrine, pea & mint salad, parmesan crisp

Main

Lemon & thyme roasted corn-fed chicken, confit garlic whipped Maris pipers, roast asparagus & chicken gravy

Poached sea trout, garden peas, braised gem lettuce & smoked bacon, light cider apple cream

Aged parmesan risotto, roast heritage tomatoes, basil pesto & soft herbs

Barbequed butterfly leg of lamb, confit pink fur potatoes, char grilled asparagus & peppers

To finish

New forest Strawberry Eton mess, bee pollen & honeycomb

Iced chocolate parfait, I.O.W cherries, cherry gel, vanilla whipped cream

Citrus tart, our baked clotted cream

Honey & lavender brulee, rosemary shortbread



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What's Included?

A choice of 5 canapes on arrival

3x Course meal

Tea & Coffee station (£1.50per head)- to include something sweet

Arrival drinks to be served & wine/water to be topped up during your Wedding Breakfast

Linen, crockery, cutlery, glassware and all equipment hire

Table set up

An event manager to help plan your day and ensure the day runs smoothly

Planning meetings to discuss the finer details

Onsite labour/Offsite labour

An invite to our Bread & Butter culinary studio to taste your desired menu (Free of charge, once booked)

Cleardown

Menu options range from £60pp (including VAT)

Follow us on social media to keep posted on what we are up to

https://www.instagram.com/breadandbuttercatering_est2016/

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