

Rebecca and Scott Wedding

Canapés

Haggis and fig wontons with a sweet chilli and lime dip
(few veggie ones)
Salmon Teriyaki cubes with a soy and ginger dip
Sticky sausages
Tomato and micro basil bruschetta
Mini pulled pork slider on an English Muffin

Sharing Platters

Sea bass ceviche with mango, lime and coriander,
Smoked Uig Salmon, Chicken liver and ginger pate,
Lemon and thyme chicken skewers with a satay sauce,
Duck confit on a bruschetta base with caramelized orange
peel chutney and orange oil
Roast red pepper, red onion and basil hummus

Served with foccacia bread and rosemary crackers

Main Event

Fillet of beef with salsa verde, red wine and port jus

Accompanied by carrot and rosemary puree, green beans
and dauphinoise with a small bowl of new potatoes on
each table

Cheesecake Bar

to include a centrepiece of a naked wedding cake
Banoffee Cheesecake-(add fresh banana and caramel
less dark)
Lemon Crunch Flan
Coconut and mango cheesecake

Chocolate Velvet Cheesecake
White chocolate and raspberry cheesecake

With this we will have cake stands with various tray bakes provided by Scotts mum, macarons – elderflower and chocolate and passionfruit

There will be a rustic vintage feel to the table.

Cheese Table

3 cheeses – Mull Cheddar, Brie de Meaux and Colston Basset Stilton, with fruits, nuts, chutneys and scrummy crackers

Coffee, and tea

PUNAM – For Main she will have Stuffed Portobello mushroom with a butternut and sage risotto.

VEGETARIANS – same as Punam but with added feta. (4)

TIMINGS

3.15 – guests arrive for drinks and canapes – greeted at entrance to marquee

KEEP CANAPES ASIDE FOR BRIDE AND GROOM

4.45 - Guests moved towards seats

5.00 - Speeches

5.30 - Starter platters out with bread and crackers

5.50 - Main meal served

6.20 – Cheesecake table open along with tea and coffee and wedding cake .

9.00 – Replenish coffee, tea, open cheese table, extra wedding cake and cheesecake also.

12pm bar closes.

RECEPTION DRINKS

prosecco with 3 fruit purees

peroni

ipa cans (groom)

bathtub gin cocktails

BAR DRINKS

red and white wine

peroni

real ale casks (they will set up and tap)

vodka, gin, brandy, whisky, mixers

soft drinks.