



Wedding Hot Three Course

Starters

Prices From £5.00 per head excluding VAT

Coriander Seed Crusted Tuna Loin, Mango & Red Pepper Salsa with Sweet Soy Syrup

Scottish Scallops wrapped in Smoked Bacon on a Lemon Grass Skewer with Celeriac Puree & Micro Cress

Terrine of Smoked Chicken, Chestnut Mushrooms & Leeks with Balsamic Onions & Freshly-made Brioche

Char-grill Asparagus on Serrano Ham with Sun-blushed Tomatoes & Smoked Olive Oil

Roasted Tomato, Sweet Pepper & Mascarpone Soup with Pesto Oil

Confit of Duck Thigh on a Salad of Beef Tomato, Ruby Grapefruit & Wild Rocket with Hazelnut Vinaigrette*

Chilled Gazpacho Soup with Garlic Crostini

Carpaccio of Sugar Cured Laverstock Beef on a Salad of Shaved Fennel & Hampshire Watercress

Smoked Ham Hock Boudin Rolled in Cream Cheese & Chives with Lightly Pickled Vegetables

Red Onion Tart Tatin, Golden Cross Goat's Cheese with Rocket & Pine Nut Salad & Balsamic Syrup

Cold Poached Lobster on Thai Vegetable Salad, Crisp Wonton Red Pepper Syrup

Chicken Liver Parfait with Apple, Fig & Saffron Chutney & Freshly-made Brioche

Tel: 01489 589275

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www.vanillacatering.co.uk

Company Registered in England No. 5008817



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Mains

Prices from £12.50 per head excluding VAT

Sesame & Prawn Crusted Monkfish Loin on Wilted Spinach with a Thermador Sauce

Celeriac & Shitake Torte with Char-grilled Asparagus on Yellow Pepper Sauce

Pan-fried Fillet of Beef with a Feather Blade Wellington & Madeira Sauce

Guinea Fowl Breast wrapped with Sage & Smoked Bacon on Wild Mushroom & Marsala Ragout

Chicken Breast Stuffed with Cabbage & Braised Leg
Pan Haggerty Potato White Wine Cream Sauce

Medallions of Venison with Blackcurrant Glazed Beetroots & Sweet Potato Galette

Pork Loin Stuffed with Apple, Figs & Pistachios wrapped in Prosciutto with Cider & Rosemary Jus

Seabass Fillet & Isle of Wight Crab with a Roasted Tomato, Sweet Pepper & Herb Vierge

Thai Scented Vegetable Money Bag with a Coconut & Coriander Sauce

Lamb & Potato Torte with a Noisette of Lamb on Pea Puree with Braising Juices

Roast 3 Bone Rack of Lamb with Red Currant & Rosemary Sauce

Ratatouille & Pine Nut Risotto with Shaved Parmesan

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Desserts

Prices from £5 per head excluding VAT

Caramelised Banana Tart Tatin with Coconut Ice Cream

Raspberry & Elderflower Trifle with Sesame Seed Tuille

Rhubarb & Vanilla Charlotte with Fresh Raspberries & Candied Orange Zest

Chocolate & Praline Pave Cappuccino Sauce with Crystallized Hazelnuts*

Home-made Brioche Filled Mascarpone Mousse & Summer Berries with Limon Cello Sabayon

Pear & Frangipane Tart with Vanilla Ice Cream & Hot Toffee Sauce*

Coffee & Marsala Tiramisu with White Chocolate & Pistachio Biscotti*

Dutch Apple Crumble Tart with Pecan & Maple Syrup Ice Cream*

Pimms Jelly with an Apple, Orange, Strawberry & Mint Salad with Lemon Sorbet

Strawberry & Marshmallow Semi-freddo with Sugared Macadamias

Nougat Parfait with Seasonal Berries Candied Orange Zest

White Chocolate & Passion Fruit Roulade with Fresh Raspberries & Wild Strawberry Sauce

* contains nuts