



MANOR WEDDING MENUS

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W KINGFISHERCATERERS.CO.UK



CANAPES

Crispy pork belly, spiced bramley apple
Hoisin duck, savoy cabbage
Steak and chips, bacon ketchup
Chorizo, crispy potato
Cumberland sausage, soy, honey, course grain mustard
Mini croque monsieur
Seared tuna loin, sesame seeds, sticky rice cake
Mini prawn cocktail
Coconut, panko and cumin tiger prawns, sweet chilli
Sushi
Thai style fish cake, coriander and tomato dipping sauce
Bruschetta, vine tomato, rocket pesto (v)
Thyme, pine nut, poppy seed, goats cheese (v)
Blue cheese and spring onion potato cake, lemon aioli (v)
Artichoke crostini, sun blushed tomato pulp (v)
Kingfisher cheese and tomato toastie (v)

STARTERS

Ham hock, parsley and caper terrine, cheddar mini scones, candied apple puree, salted crackling, sage butter
Roasted field mushroom, toasted olive bread, crispy pancetta, pea shoots, garlic aioli
Lamb and caramelised onion ravioli, sticky puy lentils, grated pecorino
Salad of seared duck breast, pancetta, pink grapefruit, watercress, honey and lavender dressing
Anti pasti board of chorizo, salami milano and prosciutto served with balsamic oils, ciabatta and a choice of four of the following:
Marinated olives
Rocket pesto
Griddled artichokes
Sun blushed tomatoes
Red chilli pesto
Boccocini
Olive tapenade
Marinated roasted vegetables
Aberdeenshire smoked salmon, celeriac remoulade, soda bread, orange dressing, watercress, radish and caper salad
Leek and potato soup, Gruyère toasty and crispy leeks (v)
Spiced pear, apple and parsnip soup (v)
Twice baked goats cheese soufflé, figs, honeyed pecans, herb salad, parmesan cream (v)
Roasted baby beets, watercress, candied hazelnuts, mozzarella, root crisps (v)
Roasted vegetable roulade, baba ganoush, parmesan water biscuit, coriander oil (v)
Includes breads and butters

MAIN COURSES

Braised shank of lamb, buttered mash, red currant and mint jus, crispy leeks, honey glazed roots
Sirloin of beef, blue cheese dauphinoise, seasonal vegetables, toasted almonds, red wine jus
Trio of sausages, applewood cheese mash, red wine gravy, sticky red onions, buttered seasonal vegetables
Roasted rump of lamb, roasted chantennay carrots, asparagus, colcannon cake, mint hollandaise
Roasted chicken breast, sage and onion stuffing, bubble and squeak, seasonal vegetables, red wine jus
Parmesan chicken breast, summer vegetables, salsa verde, sauté baby new potatoes, parmesan crisp
Blade of beef braised in english ale, sticky parsnips, crispy leeks, horseradish mash
Rump of lamb, pistachios, mint dauphinoise, summer vegetables , lamb jus
Artichoke and red onion tarte tatin, celeriac parmentier, tomato petals, gremolata (v)
Spinach, pea and broad bean risotto, parmesan crackling, lemon and tomato dressing (v)
Roasted vegetable and goats cheese open lasagne, soft herbs, hazelnut pesto (v)
Seared loin of tuna, saffron potatoes, green beans, tomato and shallot salsa
Fillet of sea bass, bok choy, chilli noodles, mussel jus, sesame cracker

KINGFISHER 'PIE AND MASH':

CHOOSE YOUR FILLING:

Chicken, ham, leek
Beef, tomato, stilton
Butternut, sweet potato, goats cheese
Served with mustard mash, buttered seasonal vegetables and gravy

DESSERTS

Raspberry and caramelised pistachio crème brulee
Caramel orange brulee, walnut brittle
Sticky toffee, salted caramel sauce
Dark chocolate torte, caramelised bananas
Glazed lemon tartlet, raspberries, clotted cream, caramelised hazelnuts
Eton mess, blossom honey, strawberry shortbread
Bakewell tart, rhubarb and custard
Dark chocolate and cinnamon delice, pistachio cream, clear caramel
Snickers chocolate brownie, clotted cream
Apricot and almond frangipane tartlet, gooseberry and elderflower compote
Pimms, mint and strawberry trifle
Banoffee sundae, honeycomb shard
Summer berry swiss roll, raspberries, mint
Passion fruit posset, coconut shortbread, pineapple compote
Bramley apple and blood orange crumble, cinnamon spiced crème anglaise

EVENING FOOD OPTIONS

FAVOURITE

£3.95pp

Bacon or sausage baps, ketchup and brown sauce
Cooked crispy in a buttered white bap and served in baskets by our waiting staff with bowls of ketchup and brown sauce

GRAZER

£5.95pp

Selection of british cheeses (cornish brie, hereford hop, wookey hole cheddar, kidderton ash, colston bassett), homemade fruit chutney, biscuits, fruits
Served on large wooden boards for guests to help themselves!

ORIENTAL

£6.50pp

Chicken noodle and vegetarian noodle boxes
Served with chopsticks and circulated by our waiting staff

HOG IN A BUN

£6.50pp

Slow cooked pork, bbq sauce, apple sauce, stuffing, served in a brioche bun

SLIDERS (2 PER PERSON)

£6.50pp

Choice of two of the following:

Mini cheeseburger
Pulled pork, apple slaw
Beef brisket, redslaw
Three bean and coriander, houmous
Bacon, blue cheese, tomato and lettuce
Hot dog, caramelised red onions
Served with chips in our mini burger boxes

THE SEASIDE (2 PER PERSON)

£6.95pp

English ale battered fish and chips
Served in mini bamboo cones and circulated by our staff in custom designed trays with salt and vinegar as a must!

BIG PAN

£9.00pp

Please choose one of the following options-
Traditional spanish paella with chicken, chorizo, squid, prawns, vegetables and crusty breads!
Blade of beef braised in english ale, buttered green beans, crusty breads
Lamb rogan josh, naan breads
Beef chilli, tortilla chips, sour cream
Cooked and served from the big pan by one of our chefs for minimum guest numbers of 80

PICNIC

£12.50pp

Selection of sandwiches, quiche, chicken liver pate, gammon, cheddar, pork pies, chutneys and pickles
A very english buffet for guests to help themselves to.

VAT IS APPLICABLE TO ALL PRICES

PRICES INCLUDE CROCKERY, CUTLERY, CATERING MANAGER, WAITING STAFF, CHEFS, LINEN CLOTHS AND NAPKINS IN WHITE, IVORY OR BLACK AS STANDARD.

*ALTERNATE LINEN COLOURS CAN BE PROVIDED AT A SUPPLEMENT. LINEN INCLUDED FOR ALL GUEST TABLES AND TOP TABLE ONLY. ADDITIONAL LINEN CHARGES APPLY FOR ARRIVAL DRINKS TABLE, GIFT TABLE, CAKE TABLE OR ANY OTHER TABLES THAT NEED COVERING.

ADDITIONAL COSTS APPLY FOR THE FOLLOWING

Bar service

We will provide a bar service for your guests to purchase drinks from our fully stocked and competitively priced bar. We will provide ice, black gloss bar structure, bar staff, bar glasses and general bar equipment

This is chargeable at £200.00, however it is not chargeable if the minimum bar spend of £1000.00 is met

Additional meals for photographer, band etc

Chargeable at £8.00 per person for an additional supplier meals required

Additional table linen for tables

£12.00 Per cloth