

Event: Wedding

Number of guests

150

Venue

A marquee in the Essex countryside

Description: An elegant and timeless wedding reception set in the traditional English garden of a client's home.

As guests arrived to celebrate the wedding they were greeted by our team of wine waiters who were serving drinks out on the lawn; a selection of cold canapés followed whilst guests enjoyed the sunshine. The guests were then received into the marquee for their three-course meal; this included spectacular platters of seafood presented on ice and placed in the centre of each table. After the speeches a pay bar was set up as requested. As the sun set later into the evening and the party continued, a simple barbeque was set up and served to guests.



Menu

Cold Canapés

Rare Rolled Roast Beef with Peppered Boursin

Lemon Scented Chicken in a Filo Basket

Crouton with Fresh Salmon Mousse and Lumpfish Caviar

Miniature Tartlet with Grape, Cream Cheese and Prawn

Brushetta , Tapanade

Cherry Tomato Filled with Basil and Goats Cheese

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Granary, Sun dried Tomato and Focaccia Breads

Olive Oil with Balsamic Vinegar and Butter

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Platters, placed in the centre of each table

Mediterranean Prawns, Langoustines, Smoked Salmon, Crab, Smoked Trout, Poached Salmon and Prawns

Served with

Lemon Mayonnaise

Baby Leaves

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Slow Roasted Belly of Pork with Caramelized Onion and Calvados Jus

Minted Baby New Potatoes

Carrot Batons

Fine Beans

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Homemade Summer Pudding with Cream

Dark Chocolate Mousse with Red Berry Sauce

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Tea, Coffee, and Chocolates

