## TEMPLE OF PEACE Sample Wedding Menus

These are sample menu options, should you require a bespoke menu we would be more than happy to explore any options.

Menus one, two and three are priced at $£ 52.50 \mathrm{pp}$

## - MENU ONE -

## Starter

Balsamic Infused Beetroot \& Goats Cheese Mille Feuilles with Beetroot Crisps

Sweet Cured Smoked Mackrell Mousse with Ciabatta

## Mains

Slow Cooked Beef Brisket Bourguignon With Creamy Mash Potatoes

Roast Chicken Supreme with Wild Mushroom Veloute With Truffle Mash Potatoes

Wild Mushroom Stroganoff With Mash Potatoes

## Dessert

Chocolate Brownie
Mixed Fruit Tarts

## Starter

Ham Hock Terrine, Brioche, Pickled Salad with piccalilli Caprese Salad

## Mains

(Crushed \& Roasted New Potatoes, Pink Slaw \& Crispy Salad)
Slow Roasted BBQ Pulled Pork Burger
Slow Roasted Cajun Pulled Chicken Burger
Pulled Mix Vegetable Burger

## Dessert

Cheesecake (Lemon, Mixed Berry or Strawberry)
Chocolate Orange Torte

- MENU THREE -


## Starter

Torched Mackrell, Fennel \& Apple Salad
Watermelon \& Feta Salad

## Mains

Deconstructed Pie With Creamy Mash \& Flakey Puff Pastry Top)
Steak \& Ale Filling
Chicken \& Asparagus
Roasted Mixed Root Vegetable

## Dessert

Choux Buns With Strawberries and Chantilly Cream
White Chocolate Torte

## EVENING BUFFET

## OPTION 1

Selection of filled open rolls
Continental meats
Indian selection of bhajis, samosas
Cheese and onion pastries
Margarita pizza bites
Sausage rolls
Bite-size savoury eggs
Thick crust porkpies with wholegrain mustard
Selection of potato crisps
Pickle selection
Quiche wedges
Cheese board with biscuits
Chicken satay

## OPTION 2 GRAZING TABLE

Selection of savoury pastries, to include the following: Scotch eggs, Cheese and onion pastries, Sausage rolls Mini quiche, bite sized pork pies

Variety of falafels, Cocktail sausages, Continental meats Bhajis and samosas, chicken pakoras, chicken satay Pate, hummus, a selection of dips

A variety of different cheeses

Savoury pretzels, Variety of nuts
Cheese biscuits, Crusty breads

Crudites, Mini peppers, radishes, Vine ripened tomatoes.
Sugar snap peas, Olives, Sun dried tomatoes

Melons, Pomegranate
Pineapple, Grapes

## OPTION 3

## FORK BUFFET

A choice from the bread table
Selection of two hand carved meats
Ham hock terrine, variety of crackers
Mozzarella, cherry tomato and olive kebabs
Crudites shots with chive and garlic dip
Mini quiche tartlets
Pakoras and samosas
Falafel with hummus
Pork and sage pastries
Crushed, roasted baby potatoes

A selection of salads to include:
Beetroot, goats cheese salad
Moroccan roasted vegetable couscous salad
Tomato basil pasta
Potato and chive
Chunky pink slaw
Prawn cocktail
Mixed green salad
Selection of sweet treats and fresh fruit

