



*Wedding & Events Menu*

# Wedding & Events Menu

Below is an example of our 3 course menu for weddings and events.  
Interested in booking your wedding or hosting an event with us?

[Click here](#) for more information or [contact us](#) to discuss your requirements and we'll be happy to assist you.





## *Starters*

### **Seafood Cocktail**

Fresh Cromer crab balls, seasoned smoked salmon & crayfish served with classic Mary rose sauce, dressed leaves and brown bread.

### **Parma Ham Bruschetta**

Toasted French bread topped with cured Serrano ham, sweet figs, heritage tomatoes, micro rocket and dressed with basil oil and balsamic vinegar.

### **Chicken Liver Pâté**

Chef's Signature Pâté made with cream, brandy and seasoned chicken livers served with wholemeal toast and homemade chutney.

### **Venison Terrine**

Seasoned Venison & Rabbit mixed with pistachio nuts served with cinnamon chutney and crostinis.

### **French Onion Soup**

Classic beef soup served with parmesan crostinis and micro herbs.

### **Duck Salad (Additional £1.25 Supplement)**

Duck Breast pan-fried in butter and brandy served with carrot and white radish sticks topped with micro herbs and pomegranate seeds.

### **Tandoori Chicken**

With mango sauce and coriander and lime.

## *Vegetarian & Vegan Starters*

### **Tomato & Mozzarella Salad**

Heritage Tomato, buffalo mozzarella, herb oil and balsamic glaze.

### **Trio of Melon**

Honeydew, Gala & Watermelon slices topped with crumbled feta cheese and fresh mint.

### **Butternut Squash & Cumin Soup**

Delicious Homemade Butternut and Cumin Soup – Served with a crusty roll and garnished with cream and chives.

### **Red pepper bruschetta**

Roasted peppers and rocket on toasted bread with and homemade pesto.

### **Homemade Beetroot Gnocchi**

Potato & Beetroot pasta served with sweet potato purée, micro herbs and balsamic glaze.

# Main Courses

## **Traditional Sausages & Mash**

3 Cumberland sausages, mustard mash potato, seasonal vegetables and onion gravy.

## **Stuffed Loin of Pork**

Slow cooked pork loin, stuffed with apricots and sage, served with roast potatoes and gravy.

## **Ham Hock**

With a white wine and mushroom sauce & Lyonnaise potatoes.

## **British Beef Wellington**

With mustard and leek mash, seasonal vegetables and gravy.

## **Steak & Ale Pudding**

Slow cooked beef wrapped in suet pastry, served with coarse mustard mash and beef gravy.

## **Slow Cooked Lamb Shank**

With creamy mash potato, kale & baby leeks & a rich red wine jus.

## **Rack of Lamb (Additional £1.50 Supplement)**

3 bone French trimmed lamb rack served with dauphinoise potatoes, red wine jus and seasonal vegetables.

## **Roasted Chicken Supreme**

Served in a wild mushroom sauce with parsley butter potatoes.

## **Lemon & Thyme Chicken Thighs**

Tender chicken pieces marinated in lemon and thyme served with wild rice rosemary sauce and seasonal vegetables.

## **Classic Roast Dinner**

Gammon, beef or turkey served with roast potatoes, broccoli, cauliflower cheese & brussels sprouts. (Accompanied with either stuffing, pigs in blankets, Yorkshire puddings, gravy & sauces).

# Fish

## **Grilled Sea Bass**

Served with salsa Verde, parsley butter potatoes, micro rocket and seasonal vegetables.

## **Baked Halibut (Additional £2.50 supplement)**

On a bed of risotto Verde, tenderstem broccoli, asparagus, hollandaise sauce, garlic chives and an edible flower.

## **Blackened Salmon**

Cajun style salmon fillets with roasted vegetables and spicy potato wedges.

## **Pan Fried Cod Fillet**

With a Gruyere cheese sauce, creamy mash potato & spring greens.

## **Fish, Chips & Mushy Peas**

Homemade beer battered cod loin, with sea salt chips and mushy peas.

# Vegetarian & Vegan

## **Roasted Vegetable Wellington**

With roasted sweet potato, spinach and tomato and basil sauce.

## **Stuffed Butternut Squash**

Stuffed with puy lentils, mixed herbs and fresh cranberries served with sweet potato and herb oil.

## **Risotto Verde**

Filled with herbs, peas and asparagus topped with parmesan cheese.



## *Desserts*

### **Lemon Cheesecake**

Sicilian Lemon cream on top of a crunchy biscuit base topped with lime and raspberries.

### **Sicilian Lemon Tart**

Tangy lemon curd on top of a crisp shortcrust pastry base.

### **Plum Crumble Tart**

Sugared plums topped with oat crumble on top of sweet pastry served with Chantilly cream and fresh mint.

### **Banoffee Pie**

Banana & Toffee cream pudding served with fruit compote and fresh mint.

### **Eton Mess**

Summer fruits mixed with Chantilly cream and meringue.

### **Trio of Chocolate**

Indulge yourself with a chocolate treat: Milk chocolate mousse in a chocolate cup, a dark chocolate brownie and a white chocolate coated strawberry.

### **Apple & Sultana Crumble**

Sweet apples and sultanas topped with oat and butter crumble and fresh mint.

### **Sticky Toffee Pudding**

Sweet maple syrup pudding served with a homemade thick, toffee sauce.

### **Fresh Fruit Platter**

Sliced watermelon, pineapple, grapes, strawberries, passion fruit, & dragon fruit.

### **Cheese Board**

Choice of 6 different cheeses including crackers and chutney.



**We've got you catered for!**

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