



*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.

### **Chicken Liver Pâté**

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

### **Mini Thai Fish Cakes**

Salmon & Lemongrass Patties served with a mango and sweet chilli dip.

### **Melon Wrapped In Parma Ham**

Gala melon wrapped in Parma ham served with mixed leaves and French dressing.

### **Chicken Caesar Salad**

Warm chicken breast, crispy streaky bacon, parmesan croutons, sliced ice berg lettuce, boiled eggs and anchovies with a Caesar dressing.

### **Crispy Beef Salad**

Fried strips of British beef dressed in a soy and ginger dressing, served with pickled carrots, and sliced mangetout.

## *Vegetarian & Vegan Starters*

### **Tomato & Mozzarella Salad**

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

### **Baked Camembert**

Melted Camembert with thyme and rosemary with red onion chutney, and toasted farmhouse bread.

### **Carrot & Ginger Soup**

Puree carrot and fresh ginger served with sliced chives and a twist of cream and warm bread.

# Main Courses

## **Traditional Sausages & Mash**

3 Cumberland sausages, Dijon mustard mash potato, thyme, shallot and red wine jus topped with beer battered onion rings.

## **Slow Cooked Lamb Shank**

With creamy mash potato & 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**

Large chicken breast supreme, served with a mushroom and thyme sauce and sea salt new potatoes.

## **Traditional Roast Dinner**

Gammon, beef or turkey served with roast potatoes, broccoli, glazed carrots, Yorkshire puddings, stuffing and red wine gravy.

## **Braised Pork Belly**

Slow cooked pork braised in cider, served with crackling, apple and cinnamon puree, potato cake and Madeira jus.

## **Tournedos Of Scotch Fillet of Beef (£1.50 Supplement)**

Served on a wholegrain mustard potato cake, with sauce a truffle and Madeira jus.

## **Braised Beef Pie**

Slow cooked feather blade steak wrapped in shortcrust pastry served with wholegrain mustard mash & red wine gravy.

## **Stuffed Chicken Breast**

Large chicken breast, stuffed with sun-dried tomato and red pesto, served on a spring onion potato cake with a tomato and tarragon sauce.

# 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.

## **Pan Fried Fillet Of Salmon**

Served with saffron risotto, baby leeks and tarragon cream.

## **Baked Fillet Of Brill**

Topped with a herb crust, spring onion potato cake.

## **Battered Haddock, Chips & Peas**

Homemade beer battered wrapped around a fresh haddock fillet, served with chunky chips, pea puree, garden peas, wedge of lemon and pea shoots.

# Vegetarian & Vegan

## **Roasted Vegetable Wellington**

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

## **Stuffed Aubergine**

Stuffed with chickpea ragout, served with risotto Verde and topped with a parmesan crisp.

## **Risotto Verde**

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



## *Desserts*

Sweets tables are advised with a choice of 4 different desserts priced @£7.50 per person or if you prefer, we can price the dessert individually subject to your requests.

We also offer a platter of miniature assorted desserts (including macaroons, profiteroles, chocolate brownies, chocolate strawberries, Eton mess slices). On average we allocate 100 mini bites for £65.

All desserts served with either double cream, custard or ice cream.

### **Deconstructed Eton Mess**

Meringue drops served with a strawberry coulis and whipped cream.

### **Sticky Toffee Pudding**

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

### **Cheese & Biscuits**

Brie, Mature Cheddar, Stilton, Wensleydale and cranberry and homemade red onion chutney.

### **Summer Berry**

Mixed berry topped with a butter and lemon crumble served with vanilla custard.

### **Belgium Milk Chocolate Brownie**

Served with salted caramel sauce, and vanilla ice cream.

### **White Chocolate and Pistachio Cheesecake**

Set white chocolate and pistachio on top of a sweetened biscuit base.

### **Lemon Posset**

Set lemon curd served with shortbread.



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

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