



Wedding & Events Menu

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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.

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.

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.

Summer Berry

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

Cheese & Biscuits

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



We've got you catered for!

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