



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.

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

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.

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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