

Charter Catering Company

Weddings

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Sample Menu 1

Three courses from £35

Soup of Your Choice

Pressed Rilletts of Pork with Celeriac Remoulade,
Calvados Apple Puree and Mustard Dressing
Rosary Goats Cheese with English Marinated Tomatoes,
Pickled Beetroot, Caramelised Red Onion & Balsamic
Oak Smoked Salmon Roulade served with King Prawn,
Capers & Horseradish Sauce

Free Range Chicken Ballotine Wrapped in Serrano Ham,
Chorizo Mousse Dauphinoise Potato & Orange Braised Carrots
Succulent Pork Belly with Creamed Potato, Calvados Apple Sauce
with Stornoway Black Pudding Croquette
Slow Braised Local Beef Shin Ballotine served with Potato Terrine,
Mushroom Fricassee & Red Wine Sauce
John Dory Fillet coated in Panko Crumbs with Provençal Vegetables
with Dill and Lime Emulsion

Profiteroles filled with Cappuccino Cream & Chocolate Sauce
White Chocolate Panna Cotta with Mixed Berry Compote
Lemon & Lime Posset with Coconut Biscuit
Chocolate Torte with Raspberries & Chocolate Sauce

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Sample Menu 2

Three courses from £40

Crab Rilette with King Prawn, Pink Grapefruit Salad
& Chipotle Mayonnaise
Pressed Confit Duck Terrine with Brioche Croutons,
Plum Puree & Burnt Orange Syrup
Foie Gras & Free Range Chicken Liver Parfait with Toasted
Brioche & Caramelised Shallot
Poached Pear with Candied Walnuts, Blue Cheese Salad
& Port Reduction

English Rump of Lamb with Provençal Vegetables,
Dauphinoise Potato, Pea & Mint Puree with Rosemary Jus
Pan Roasted Gressingham Duck Breast with Potato Cake,
Butternut Squash Puree & Blackberry Sauce
Wiltshire Pork Fillet Ballotine wrapped in Serrano Ham
with Fondant Potato, Stornoway Black Pudding Croquette
& Bramley Apple Sauce
Salt Cured Hake Fillet with Potato Terrine, Young Spinach,
Piperade & Citrus Emulsion

Chocolate Pave with Salted Caramel Ice Cream
Vanilla & Raspberry Cheesecake
Creme Brulee with Home Made Biscuit (flavour of your choice)
Pear & Frangipane Tart with Vanilla Ice Cream

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Sample Menu 3

From £45

Pan fried Scallops with Succulent Pig Belly, Stornoway
Black Pudding & Sweetcorn Puree
Corn Fed Free Range Chicken Terrine with Baby Leeks,
Mushrooms & Tarragon Dressing
Pressed Oak Smoked Salmon with Caviar,
Asparagus & Horseradish Cream
Roast Pepper & Rosary Goats Cheese Terrine
with Tomato & Basil Pesto

Local Beef Fillet served with Braised Shallot Marmalade,
Mushroom Fricassee, Potato Cake & Horseradish Sauce
Pan Roasted Rack of Lamb served with Fondant Potato,
Piperade, Pea Fritter and Rosemary Jus
Duck two ways with Leek Fondue, Sweet Potato Puree
& Blackberry Sauce
Pan Fried Sea Bream served with Braised Fennel,
Tomato Fondue & Lemon Gras Emulsion

Danny's Selection of Favourite Desserts
(Cappuccino Crème Brulee, Chocolate Torte, Clementine Posset
and Strawberry Mivi Ice Cream)

We can also personalise your desserts for your special day

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