

Your Wedding by Chilli Cake

**Afternoon Tea**

Club sandwich in ciabatta

Cheese savoury, sliced autumn apple & sunflower seeds

Home roasted ham sandwiches

Savoury of scotch egg & pickles

Savoury scone with mature cheese

Scone, preserves and local clotted cream

Cupcakes

Macaroons

Pots of tea & filter coffee

All served on tiered stands – rustic, vintage or classic styling available

**Around the world and Teesside again - Share boards – all in delicate sizes so the table can enjoy a little of all .. its a table banquet**

Thai chicken curry with sticky rice

Sweet potato wedges with rosemary salt

Chicken parmesan

Stir-fried chicken, noodle, pak choi & ginger

Roasted cauliflower, squash linguine & goat cheese

Mini stacker angus burger, relish, pickles & cheddar

**Deli Boards**

Each table would be served a board of each

Hot meats, sliced steak, chicken skewers, pickles, dips

Fish – Cajun salmon, prawn cocktail, smoked mackerel pate & artisan breads

Vegetables – Charred marinated sliced vegetables, sun blushed tomato and olives, halloumi, roasted cauliflower, squash and feta

+

### **Three course**

#### **Starters**

Soup and crusty bread, thyme butter

Smoked mackerel pate, horseradish & avocado

Continental meat & cheese plate, salsa verde & balsamic

Bloody Mary prawn cocktail

Pressed ham hock, parsley, gherkin terrine with plum tomato ketchup & toast

#### **Mains**

Pan fried chicken breast, roasted asparagus & parma ham, shallot juices

Confit shoulder of lamb, sun blushed tomato, peas & cabbage

Roast sirloin of beef, Yorkshire pudding, confit onion, parsnip puree £3pp surcharge

Roasted cauliflower, squash, goats cheese linguine, petit salad

Toulouse sausage, sweet potato mash, baby onions & green beans

Beef wellington, spinach, dauphinoise potato

Salmon, dauphinoise, green beans & tomato

#### **Desserts**

Pie, chutney & cheese cake

Naked cake to share

Dessert bar – mini desserts, eclairs, macaroons, doughnuts

Sticky toffee pudding, salted caramel & ice cream

Double chocolate brownie & cotton candy ice cream

Fruit platters for each table

Cream tea

Waffles, berries, yogurt & honey

Brownie & cookie sundae

#### **The Dessert Table**

A melody of all thing gooey and yummy for guests to enjoy – we can also replenish the dessert bar for evening guests for any extras joining

### **Drinks Packages**

Passion fruit Bellini arrival

White/Rose/Red – Monterey Bay

Prosecco for the toast

Extras – Champagne instead of prosecco for an extra £4ph

Range of cocktails – you can select four cocktails as the arrival drink £4ph

After dinner spirit ... guests may choose from our gin, bourbon & whisky bar  
.. range of spirits with garnish and mixers

**Please note staff hire charges, kitchen hire and other fees very dependent on the location & venue – please talk to us**