

Canape menu

Spiced pork and beef meatballs with tomato dip

Smoked salmon crème cheese blini with cucumber

Honey and mustard sticky sausages

Mini Caesar salad with parmesan

Bruschetta with confit tomato and basil

Duck liver pate on toast

Mini cheddar and pickle sausage rolls

Chicken sate with peanut and coconut dip

Cheddar and black pepper shortbread

Smoked salmon and crème cheese roulade

Devil on horseback

Sweet potato chilli and coconut soup shots

Garlic Button mushroom on toast

Smoked mackerel pate on crouton

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Roasted hoisin duck with cucumber and spring onion

Chicken and bacon terrine

Mini Yorkshire pudding with rare beef and horseradish

Gin cured salmon on rye

Lamb koftas with yoghurt

Wild mushrooms on toast

Sweet chilli king prawns

Sushi

Mini shepherd's pie

Dessert canapes

Raspberry meringue

Profiteroles with fudge sauce

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White chocolate pannacotta

Fresh strawberries dipped in chocolate

Sample Wedding Menu

Starters

*Gin and juniper salmon with cucumber with roasted beets and lime
crème fraiche*

Smoked duck with pickled walnuts fresh raspberries and roquette

*Smoked salmon and prawn roulade with crushed avocado and confit
tomato*

Tian of crab with brown meat fish cake and salsa

Confit duck with teriyaki dip and crisp spring onion

*Anti pasti platters – to share-cured meats mozz, olives, roasted
peppers and roquette, crostini's and bread*

Goats cheese pannacotta with grilled asparagus

Pan-fried wild mushrooms with double cream & parmesan tuille

Ricotta and basil cheesecake with confit tomato

Posh Prawn Cocktail

Warm Asparagus wrapped in Parma ham with hollandaise

Mains

*5hr braised pork belly, pulled pork lollypop
With honey glazed parsnips, dauphinoise and cider sauce*

*Pea and honey roasted garlic risotto with parmesan crisps and wilted
spinach (v)*

*Pan roasted rump of lamb with fondant potato stem broccoli and
smoked garlic sauce*

*Pan roasted chicken breast stuffed with stilton
Parmentier potatoes and wild mushroom butter sauce*

*Poached Salmon and prawn en papillote- in a bag
With roasted peppers butter beans and saffron*

Pan fried cod with mussel and clam chowder

*Baked duck breast with confit duck hash brown savoy cabbage crispy
onions and duck sauce*

Slow roasted pork with bean, roasted pepper and chorizo cassalette

*Slow roasted Moroccan lamb with fondant potato and harissa
vegetables*

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*Roasted moor farm beef served medium Rare with red wine gravy
Yorkshire pudding, roasted new and baby veg*

Desserts

Chocolate and pistachio brownie

Salted caramel cheesecake with honeycomb

Cambridgeshire burnt cream (crème brulee) with fruit compote

White chocolate pannacotta with poached raspberry broth

Lemon posset with shortbread

Profiteroles with sweeten cream and chocolate orange sauce

Sticky toffee pudding with clotted cream

Hill farm Strawberries with meringue –seasonal

Eaton mess

Lemon meringue roulade with Chantilly

Warm Apple Crumble Tart with crème anglaise

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Vegan Wedding Menu

Canapes

Mexican bean pate with avocado
Stuffed button mushroom with vegan cheese
Vegetable sushi
Falafel with hummus
Mini pakora

Starters

Falafel with garlic flatbread and curried cauli
Pan fried wild mushrooms with crostini and watercress
Roasted red pepper soup with basil pesto – vegan cheese
Hummus with grilled asparagus

Mains

Pumpkin gnocchi with fresh tomato sauce
Pea risotto with wilted spinach (v)
Sweet potato chickpea and coconut curry
Vegetable and spinach crumble

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Desserts

Sticky toffee pudding
Vegan Meringue with strawberries
Coconut milk pannacotta with fruit broth
Roasted peaches with raspberry
Fresh fruit salad with vanilla syrup

Fork Buffets

*Hot honey roast gammon and cheese ploughman's lunch
With house made chutneys, pickles, local pork pies and freshly baked
bread and salad*

*Pad Thai noodles with egg and stir-fry vegetables
Sweet and sour chicken Cantonese style with egg fried rice, prawn
crackers*

*Sweet potato cauli and chickpea curry
lamb dansak, or chicken korma with house made naan bread, sag
aloo, and raita*

*Street food wraps
Moroccan chicken skewers, pulled pork or Cajun quorn
With houmous garlic mayo pickled cabbage coleslaw*

*Beef massaman curry
or
Thai green vegetable curry
With egg fried rice prawn cracker*

*Chicken Kiev with buttered new potatoes fresh salad s and warm
bread
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Sage and garlic butternut squash pasty*

*Slow braised chilli beef brisket with fresh salsa sour cream
guacamole house made nachos*

Quorn burrito with fresh tomato sauce mozzarella

Hog Roast

Slow roasted pork shoulder with flat breads ½ spicy & ½ Bbq with fresh herbs and garlic and salads

Or

Hog roast slow cooked shoulders +baps and salads

Salads

New potato salad

Mixed leaves

Asian slaw

Pesto pasta

Greek salad

Pea salad with asparagus and quinoa

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BBQ Menu

Slow roasted pork ribs

Cajun spice chicken pieces

Moor farm sausages

Roasted salmon

Vegetable and halloumi skewers

Moor farm Burgers

Lamb chops

Salads as above and baps if needed or will be fresh bread

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