



T.A.S.T.E. dining company

Event catering for all occasions

Wedding Breakfast Menu

Why not start your celebrations with a selection of mouthwatering canapes? Please see our canapes page for suggestions

Starters:

Heritage tomato, goats cheese and basil
char-grilled bruschetta, balsamic dressing

Chicken liver parfait
red onion chutney, toasted sourdough crisps

Ham hock terrine
pineapple salsa, toasted herb bread

Hot smoked salmon
potato blinis, watercress salad, dill crème fraiche

Seasonal soup
served with garlic and herb croutons

Parma ham
aubergine caponata and Old Winchester cheese

Tian of prawns and crayfish
avocado and tomato, mango and basil emulsion

Smoked salmon cannelloni
whisky and horseradish, pickled cucumber and beetroots

Starter Sharing Boards:

Meat board – Parma ham, salami, warm chorizo, ham hock terrine, sun-blushed tomatoes, herb leaf salad, homemade piccalilly and sourdough

Fish Platter – Beetroot cured gravadlax, smoked mackerel pate, classic prawn cocktail, hot-smoked Chalksteam trout, cherry tomatoes, lemon, celeriac remoulade, Hampshire watercress

Vegetarian Mezze board - Marinated olives, marinated artichokes, hummus, babbaganoush, sun-blushed tomatoes, buffalo mozzarella, stuffed vine leaves, flat breads

Main Courses :

Slow cooked shoulder of Lamb

ratatouille of summer vegetables, roasted new potatoes, sauce vierge

Breast of corn-fed Chicken

roasted butternut squash puree, fine beans, wild mushroom sauce

Grilled fillet of hake

red pepper, chorizo and borlotti bean cassoulet

Featherblade of Beef

horseradish gratin dauphinoise, bourguignon garnishes

Roasted rump of Lamb

dauphinoise potato, baby vegetables, red wine and thyme jus

Confit leg of Duck

fondant potato, spiced red cabbage, honey and ginger

New Forest Pork belly

black pudding croquette, spinach and cider jus

Char-grilled Salmon fillet

crushed new potatoes, tenderstem broccoli, spring greens, dill beurre blanc

Wild mushroom arancini

chive butter sauce, rocket and parmesan salad

Roasted butternut squash and sage gnocchi

peashoot and goats cheese salad

Sweet potato and red onion pithivier

tomato and cumin ragu

Desserts:

Chocolate Marquis
vanilla ice cream

Vanilla Panna cotta
macerated strawberries, honeycomb

Sticky toffee pudding
salted caramel ice cream

Elderflower jelly
summer berries and sorbet

Iced honeycomb and amaretto parfait

Citrus cheesecake
passionfruit jelly, raspberry coulis

Fresh cream Profiteroles
warm chocolate sauce

Pear and almond frangipan tart
crème catalan ice cream

Trio of desserts :
Eton mess, lemon posset, dark chocolate mousse

** Please note all menus are subject to seasonal variation and availability **