

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.

Please choose one choice from each course for all guests, with the exception of vegetarians / dietary requirements.

Starters

Smoked Duck Breast

caramelised red onion chutney, cherry gel, hazelnuts

Goats Cheese Mousse

ciabatta bruschetta, heritage tomato, baby basil, pesto

Ham Hock Terrine

cider pickled vegetables, piccalilly gel, toasted sourdough

Hampshire "Chalkstream" Hot-Smoked Trout

potato and watercress salad, beetroot, capers and crispy shallots

Parma Ham

aubergine caponata, Old Winchester cheese

Smoked Salmon "cannelloni"

herb cream cheese, celeriac remoulade, pickled cucumber and capers

Asparagus

quails egg, sunblushed tomato, watercress, parmesan crisp

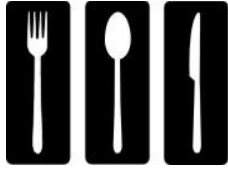
Tomato and Basil Soup

basil oil, pesto croutons

Starter Sharing Boards

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

Vegetarian Mezze Board – Marinated olives and artichokes, hummus, babbaganoush, sun-blushed tomatoes, buffalo mozzarella, flatbreads



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Main Courses

Slow Cooked Lamb Shoulder

ratatouille of summer vegetables, roasted new potatoes, peashoots, sauce vierge

Grilled Fillet of Hake

red pepper, chorizo and bean cassoulet

Pan Fried Duck Breast

confit leg croquette, braised red cabbage, roasted carrot, honey and ginger

Chicken Ballotine

wild mushroom and truffle mousse, fondant potato, creamed leeks, mustard sauce

Hampshire Beef Wellington **

dauphinoise potato, fine green beans, butternut squash puree, port jus

New Forest Pork

crispy belly, black pudding croquette, spinach, glazed carrots, cider jus

Fillet of Seabass

crushed new potatoes, tenderstem broccoli, spinach, dill beurre blanc

Featherblade of Beef

slow cooked for 12 hours, boulengere potato, roasted root vegetables, celeriac puree, parsnip crisps red wine jus

Butternut Squash, Goats Cheese & Sage Pithivier (v)

butternut squash, goats cheese & sage in a puff pastry parcel, tomato & basil compote

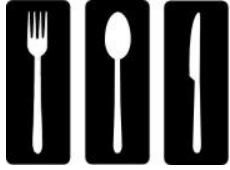
Sweet Potato Gnocchi (v)

wild mushrooms, tarragon cream, cherry tomatoes, parmesan crisp

Pea and Parmesan Arancini (v)

pea puree, peashoot rocket and parmesan salad

***supplement will apply for Beef Wellington*



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Desserts

Iced Honeycomb and Amaretto Parfait
salted caramel, honeycomb, popping candy

Vanilla Creme Brulee
white chocolate and peanut butter cookie

Raspberry Mille-Feuille
chantilly cream, freeze-dried raspberry, raspberry gel

Coconut Bavarios
chilli and passionfruit syrup, coconut tuile

Egg Custard Tart
raspberry sorbet, summer berry compote

Citrus Cheesecake
passionfruit jelly, berries

Dark Chocolate Brownie
salted caramel, chocolate popping candy, baileys chantilly cream

Lemon Posset
blueberries, granola

Trio of Desserts
a selection of 3 mini desserts