

2022-2023



Wedding Catering **MENUS**

Menu costs may vary due to increased costs



Afternoon Tea

M E N U

To Start

A Selection of Cocktail Sandwiches

To include:

Scotch Smoked Salmon & Black Pepper
Honey Roast Ham
Rare Roast Beef, Rocket & Horseradish Jam
Free Range Egg & Watercress
Mature Cheddar & Homemade Chutney

The Main Event

A Selection of Mini Savoury treats

To include:

Cherry Tomato & Basil
Cocktail Sausage Rolls
Lemon Pepper Chicken Skewer
Voakes Pork Pie

Sweet Endings

To include:

Mini Victoria Sponge Cakes
Lemon Posset Shots
Mini Scones with Fresh Cream & Strawberry Jam
Wensleydale Cheese & Fruit Cake

Also includes pots of Yorkshire Tea & Fresh Coffee

36^{PP}

Inclusive of VAT. Minimum numbers may apply. This menu is priced on a booking taking place in 2022 - 2023.
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Grazing Table

M E N U

A Selection of Continental Meats
Honey Roast Ham
A Selection of Cheeses
Homemade Sea Salt & Rosemary Focaccia
Mixed Olives
Vine Tomatoes
Humous
Crackers
Bread Sticks
Fruit – Grapes/Figs etc
Homemade Deli Sausage Rolls
Mini Quiche Tartlets

Sweet Endings

Desserts Table

A Selection of 3 of your favourite Mini Desserts

36^{PP}

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Cold Buffet

M E N U

Honey Roast Ham
Coronation Chicken
Salmon Fillet with a Salsa and Coriander Crust

Homemade Quiche
Deli Rainbow Slaw
Jewelled Rice Salad
Tomato and Red Onion Salad
Greek Salad
Potato Salad

2 of your favourite desserts

45^{PP}

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3 Course **M E N U**

To Start Trio of Melon

Pea and Asparagus Risotto
With Pancetta Crisps

Roast Heritage Tomatoes
With Wasabi Mayo served on a Sourdough Toast

Goats Cheese and Honey in Filo
Topped with Walnuts

The Main Event Breast of Chicken

Stuffed with Wild Mushrooms served with a Creamy Mushroom Sauce, home made bacon and Gruyere Rosti,
Tenderstem Broccoli and Chantany Carrots

Fillet of Scottish Salmon
Topped with Tomato, Salsa, Olives and a Coriander Crumb. Served with Buttered New Potatoes and
asparagus and Bean Bundles

Roast Squash
Filled with Spiced Lentils and Root Veg served with a Tangy Salsa, crushed Potato Cake and Roast
Vegetables

Sage & Onion Stuffed Chicken
Served on a bed of Creamy Mash, Roasted Roots & Gravy

**Sweet Endings
Homemade Tangy Lemon Posset**
Served with Shortbread and Berries

Sticky Toffee Pudding
Served with Strawberries and Ice-cream

Chocolate and Pear Tasting Plate
Tiny tastes of Torte, Mousse, Crumb, Sauce and Poached Pear

Fresh Fruit Pavlova

45^{PP}

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3 Course **M E N U**

To Start

Smoked Haddock Fishcake
With a Soft Poached Egg

Homemade Chicken Liver Parfait
With Fig Chutney on Brioche

Mackerel Salad
With Horseradish Snow & Cucumber Puree

Portobello Mushroom
With Pesto & Halloumi

The Main Event
Pork Duo
Crispy Belly Pork & Black Pudding Scotch Egg

Lamb Shank
Served in a Rich Port Gravy with Garlic Mash, Spiced Cabbage & Buttered Carrots

Beef Daube in a Rich Red Wine Gravy
Served with Garlic Potatoes, Spiced Red Cabbage and Carrots

Vegetable Wellington
Served with a Vegetable Jus, crushed Potato Cake, Green Beans & Carrot Bundles

Sweet Endings
Chocolate Torte
With Boozy Cherries

Homemade Banoffee Pie
With Fresh Cream

Lemon Gin & Tonic Cheesecake
With Lemon Crunch & Ice cream

Pear & Frangipane Tart
Served with Mascarpone Cream

52^{PP}

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3 Course MENU

To Start

Smoked Haddock Fishcake
With a Soft Poached Egg

Chicken & Black Pudding Terrine
Served with homemade Piccalilli & Crispy Croutes

Salt Cod Fishcakes
Served with Herby Leaf Salad & Sweet Chilli

Slow Roasted Salt & Pepper Pork Belly
Served with Beansprout, Ginger & Soy Noodle Salad

Smoked Salmon
On Rosti with Lemon & Dill Mayonnaise

The Main Event

Rump Steak

Served with Peppercorn Sauce, twice Cooked Chips, Onion Rings, Stilton Filled Mushrooms & Roast Tomatoes

Seabass

On a bed of Samphire, Chilli Butter on a Cassoulet of White Beans & Herbs

Prosciutto Wrapped Chicken

Stuffed with Sunblush Tomatoes with Pesto Mash, Mediterranean Vegetables & Salsa Verde

Pork Roulade

Stuffed with Apricots & Prunes served with Dauphinoise Potatoes & Roasted Roots

Sweet Endings

Vanilla & Red Peppercorn Panna Cotta

With Raspberry & Strawberry Compote and Balsamic Dressing

Rich Chocolate Terrine

Served with Boozy Berries

Butter Chocolate & Cardamon Tart

With a Ginger & Orange Dressing

Lemon Gin & Tonic Cheesecake

With Lemon Crunch & Ice Cream

59^{PP}

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3 Course **M E N U**

To Start

Chicken & Pistachio Terrine
With Pickled Baby Vegetables

Crispy Belly Pork

Served with Scallop, Spiced Cauliflower & Black Pudding Crumb

Thai Crab Cakes

With Coconut Sauce, Chilli Jam & Crispy Seaweed

Salt Baked Beetroot

With Smoked Aubergine, Goats Cheese & Walnuts

The Main Event

Beef Short Ribs

With Horseradish Dumpling, Colcannon Mash & Balsamic Glazed Vegetables

Lamb Fillet with Tomato Confit

With Charred Baby Gem Lettuce & Confit Potatoes

Fennel & Lemon Porchetta

Served with Warm Slaw & Roasted new Potatoes

Sweet Endings

Vanilla & Red Peppercorn Panna Cotta

Rich Chocolate Terrine

Pear Frangipane Tart with Chantilly Cream

Lemon Tasting Plate

With a Tangy Lemon Posset, Lemon Meringue Tartlet & Lemon Crunch Ice Cream

64^{PP}

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3 Course **M E N U**

To Start

Lobster & Tiger Prawn Cocktail

Terrine of Duck Confit & Foie Gras

Slow Cooked Pigs Cheek

Served on a bed of White Bean & Garlic Puree with Parma Ham & Crackling

Whipped Goats Cheese Salad with Walnut

With Roasted Beetroot and Pea Shoot Salad

The Main Event

Fillet of Beef

With Rocket, Parmesan and Salsa Verde

Lamb Fillet

With Tomato Confit, Charred Baby Gem Lettuce & Confit Potatoes

Charred Fillet of Pork

With Chorizo Hash, Crispy Fried Egg & Gunpowder Mayonnaise

Fillet of Wild Halibut

Seaweed Buttered Jersey Royals, English Asparagus, Crab Croquette, Shellfish Sauce

Sweet Endings

Bitter Chocolate & Cardamon Tart

with Ginger & Orange Dressing

Trio of Crème Brulé

Individual Summer Puddings

71^{PP}

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GET IN TOUCH **WITH US!**



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All dietary requirements and allergens are catered for.