

SUMMER WEDDING MENU

DRINKS RECEPTION

Peach & raspberry champagne cocktail

Canapés

Served cold

Parmesan & rosemary shortbreads

With goat's cheese & roast cherry tomatoes

Tea smoked salmon

With herb mayonnaise on granary toasts

Bresaola crostini

With white truffle oil & pecorino

Lobster, broad bean & asparagus salad

Served with lemon aioli in a crisp tartlet

SIT DOWN MEAL

Warm bread rolls

Duck liver parfait

Served with red onion marmalade & toasted brioche

Seared fillet of Sea Bass

With olive oil & watercress crushed new potatoes, tomato & chive dressing

Served with steamed asparagus & glazed baby carrots

Strawberry shortbread

Layers of vanilla cream, shortbread & fresh strawberries

Champagne truffles

Served with coffee & teas

MIDNIGHT BUFFET

Selection of sandwiches

Served on a variety of breads

Assorted mini quiches

Including vegetarian options

Cocktail sausages

With honey & mustard dip

Cajun chicken skewers

Skewers of Cajun spiced chicken & peppers with avocado & lime mayonnaise

Smoked salmon crêpes

With cream cheese, dill & lemon

Fruit platter

Slices of seasonal fruits



For tailor-made event solutions please call us on 02089681199 or visit us at www.alistair-hugo.com. We look forward to serving you soon.

BUFFET

Served hot

Beef Bourguignon

Marinated rump of beef braised with red wine, shallots, button mushrooms, bacon & thyme

Seafood fricassée

Monkfish, salmon & prawns cooked in a saffron bouillon

Gnocchi a la Provencal v

Potato dumplings served in a rich tomato ragout with Parmesan

New potatoes

Baby carrots & asparagus

With a herb butter

Served cold

Mediterranean grilled chicken

With green beans, artichoke hearts, sun blushed tomatoes and roast garlic & basil dressing

Smoked trout salad

Smoked trout fillets, new potatoes, curly endive & lemon mayonnaise

Wild mushroom tart v

Deep filled tart with mixed wild mushrooms, basil & mascarpone

Tricolor salad

Slices of buffalo mozzarella, beef tomato, avocado, fresh basil, marinated olives & olive oil

Rocket & baby spinach salad v

With shaved Parmesan & balsamic dressing

Cheese board

Selection of British cheeses with fresh fruit, wheat wafers & pear & ginger chutney

Strawberry tart

Served with crème fraiche

Croquembouche

Caramel profiteroles filled with vanilla cream stacked into a pyramid draped in spun sugar

We offer a full drinks list to include cocktails, champagne, wines, soft drinks, fresh fruit juices, still/sparkling water

For more information and to discuss your wedding plans further, please call us on 020 8968 1199

