

WEDDING MENUS

- We understand the catering at your wedding is very important and we have put together a choice of dishes to reflect your special day. All dishes are prepared by our own chefs.
- Please contact us for further information or, if you prefer, we can visit you without obligation to discuss your requirements fully. Once we have discussed your requirements and you have selected your menu we would be pleased to offer you a tasting at our premises.

Starter

Gorgonzola, red onion and rosemary tart served with mixed leaves (v)
Trio of smoked salmon, king prawns and smoked trout
Fresh asparagus spears wrapped in Parma ham
Tuna Nicoise salad with quail eggs
Truffles home made tomato and basil soup (v)

Hot Main Course

Breast of chicken in a fresh tarragon and cream sauce
Poached dard of salmon served with a butter and snipped chive sauce
Breast of chicken stuffed with mozzarella, tomato and basil & wrapped in pancetta
Pan seared best end of lamb with a redcurrant jus (£5 supplement)
Fillet of beef served with a port gravy (£5 supplement)
Butternut squash and red lentil curry served with fragrant sticky rice (v)
Fresh penne pasta with chargrilled Mediterranean vegetables (v)
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served with
new potatoes and
a selection of fresh vegetables

Dessert

Tarte au citron
Profiteroles served with a rich chocolate sauce
Summer pudding garnished with fresh redcurrants
Baked cheesecake with a mixed berry compote
Fresh raspberry and strawberry pavlova
Chocolate, pear and almond tart
Rhubarb and ginger crème brulee with a shortbread crisp
all served with fresh cream
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followed by
Fresh tea or coffee with cream

- Truffles provides all the necessary fine china, cutlery, clear crystal glasses and all the kitchen equipment for your wedding.
- Our prices are based on the same starter, main course dish and dessert being selected for each guest. Guests with special dietary requirements can be catered for.

Telephone 01932 352300 or Email 'info@truffles.co.uk'

**We receive many good comments after a wedding
"excellent service, much enjoyed by all the family and our guests"**

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As an alternative to a hot main course you may prefer a cold buffet

Cold Buffet Menu

a selection of all these dishes are served from the buffet table

Sliced chicken breast filled with mozzarella and wrapped in Parma ham
Fresh salmon with a julienne of vegetables in filo pastry
Roasted peppers filled with Mediterranean vegetables, topped with melted Brie (v)
Traditional gammon ham served with wholegrain mustard
Rare roast beef with horseradish sauce
Watercress, baby corn and sweet pepper quiche (v)

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served with four freshly prepared salads; please select from

Feta cheese, cucumber, tomato and black olives
Savoury rice salad
Pasta with pesto and pine nuts
Mixed leaf salad
Spinach salad
Potato and chive salad
Cherry tomato, mozzarella and avocado
Cous cous with roasted vegetables
Waldorf salad

CALCULATING COSTS

- Our chefs and waiting staff are all smartly dressed. They will set up, serve and clear away for the wedding breakfast. Our staff will also serve drinks before and during the meal. This is all included in the cost.
- For a wedding with 50 guests our standard wedding price is £2750. If the cold buffet is selected in preference to the hot main course the cost is reduced to £2250.
- We can also provide table linen for your venue and would be happy to give a quote after discussing your preferences. Typically, costs work out around £1 to £3 per person on tables seating 10 guests.
- When your guests arrive at your venue our staff can circulate with a selection of our hot and cold canapés. These, like all our food, are made by Truffles and will provide your guests with an exciting appetiser to the meal. For 50 guests, allowing three canapés each, the cost would be £200.
- For the evening we can offer a varied finger buffet with a wide selection of savoury and sweet items. For 50 guests, costs can range from £345 to £460.
- Prices quoted include vat at 15% and details of our canapés and evening finger buffets are given on the next page.
- To provide our catering for your special day we require a suitably sized preparation area with sufficient power, lighting and water. If the wedding is in a marquee then an adjacent service tent with appropriate access is also required. If we make use of your kitchen this should be of large enough size with a reasonably level and covered walkway to the marquee.

"Thank you for doing such a fantastic job catering for our wedding in August"
"The food was delicious and beautifully presented"

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Canapés

We suggest you select up to six different canapés and allow an overall quantity of four canapés per person

Smoked salmon pinwheels
Quails egg, rocket and parmesan croutons
Ricotta, spinach and pine nut parcels
Cocktail Parma ham and melon roulades
Smoked salmon and dill parcels on pumpernickel
Mini chicken satay
Sesame glazed beef skewers
Sweet chilli prawns
Asparagus and cream cheese roulades
Selection of mini tartlets *including:-*
Roasted vegetable - Smoked salmon pate
Gorgonzola, rosemary and red onion - Parma ham and brie

Evening Food

We have suggested a typical evening finger buffet. However, this can be easily altered and alternatives provided to suit your requirements.

Selection of cocktail sandwiches
Tortilla slices with tortilla chips and a chilli dip

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Lemon & honey chicken
Sausage & bacon pinwheels
Cherry tomato kebabs
Breaded torpedo prawns
Chicken filo parcels
Goujons of chicken with a tartar dip
Baked apple and sausage curls
Assortment of savoury tartlets

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Selection of cheeses with Stilton, Brie and mature Cheddar
French bread and butter

Drinks

We are happy to serve any drinks provided by you. Alternatively, we can quote for the supply of our drinks on a sale or return basis. When you are supplying the drinks we would need to discuss arrangements for their chilling and handling.

Evening Bar Service

We can provide all the necessary staff and glasses to operate an evening drinks service and would be happy to offer a quote once your details are known.

Telephone 01932 352300 or Email 'info@truffles.co.uk'

"So many guests commented 'that was some of the best food we have had at a wedding'"
"Your staff were so unobtrusive and efficient"