

Runnymede Catering

Wedding menu

All our dishes are freshly prepared with quality ingredients and are beautifully presented. For the perfect day, filled with fabulous food and memories to last a lifetime just sit back and relax.

Afternoon tea £20.95 pp

Selection of homemade sandwiches with meat, fish & veg

Homemade savoury tartlets

Crudities & dips

Homemade scones with jam and clotted cream

Victorian sponge

Almond fruit slice cake

Varieties of cupcakes

Mini Danishes

Coffee and tea service

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Wedding menu 1

£34.95 pp

1 Starter

Asparagus and feta risotto cake with rocket salad with pesto ranch dressing

(v)

Homemade wine tomatoes, Sun blushed tomato and basil soup with garlic dill focaccia (v)

Main course (choice of 2)

Breast of chicken stuffed with mature aincheddar and baby leeks wrapped in pancetta, thyme cream reduction and fennel salad

Pan fried loch duart salmon dill & chilli with buttered new potatoes and cream sauce.

Wild mushroom risotto, broad beans, peas and crispy Parmesan wings (v)

1 Dessert

Surrey Eton mess in chocolate soil

Chocolate brownies and, vanilla mascarpone passion fruit compote

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Wedding menu 2 (5 course)

£41.95 pp

Canapés

Parma ham with honeyed melon balls

Poached quail egg with artichoke heart & smoked mackerel mousse

1 Starter

Beetroot-cured salmon with fennel & kohlrabi slaw

Grilled asparagus and Blue cheese tart and walnut and watercress salad (v)

Main Course (choices of 2)

Fillet of beef mignon with spice massage and rosemary potato terrine, roasted Confit vegetables and brandy three peppercorn sauce

Pan flamed caper cured sea bass fillet with Cesar potatoes, samphire and martini citrus cream emulsion

Seasonal Roasted vegetable, goat cheese in filo basket with sun blushed tomato sauce (v)

Pre dessert

Lemon &mint granita with honey comp

1 Dessert

Chantilly raspberry crème burley with Amaretti

Belgium Truffle Chocolate, salted caramel ice cream almond sable

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Wedding menu 3 (6 course)

£49.95 pp

Canapés

Grilled tiger prawns, quail eggs, grilled asparagus with fennel salad Caviar aubergine & sweet pepper

1 Starter

Saffron seafood bisque and herb courgette cream and homemade bread

Smoke chicken, apple curly chicory salad and farmers chutney

Cream of wild mushroom and porcini mushroom soup served warm Truffle Parmesan focaccia (v)

Fish course

Pan fried fillet of salmon with Thai vegetable noodles

Main Course (choice of 2)

Individual fillet steak wellington, Sauté greens claret wine gravy and mini roasties

British Rump of lamb with mustard and mint marjoram crust, naked truffle mash, wilted chard and rich port red currant jus

Roasted greshinham duck, crispy potato roasties, caramelized plum, panache veg and duck pan jus

Portobello mushroom stuffed with, sweet potato and fennel with walnut and blue cheese salad (v)

Pre dessert

Raspberry granita with hazel nut poppy candy

1 Dessert

Dark Chocolate & Cointreau Ganache almond shortbread with Raspberry Chantilly

Fruits of the forest cheese cake, candied pecan and hazelnut crumble with Cornish cream.

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Kid's menu £20.95 pp

1 Starter

Cream of vegetable soup

Trio Melon fan

Crudities with hummus

Chicken goujons

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1 Main course

Macaroni & cheese

Lasagne

Sausage & mash

Pizza Margareta (v)

All served with Chips or Mash • Baked Beans, Peas, Vegetables or Salad

1 Dessert

Fruit salad

Ice creams

Chocolate brownies

Sticky toffee.

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Wedding Buffet menu £31.95 pp

Please select 3 main courses from below menu, 5 salads and 3 desserts, all served with bread rolls butter and your choice of rice, mash & seasonal vegetables

Braised Lamb Rib

Braised Boneless Lamb Rib with Roasted veg compote and garlic, rosemary whipped potatoes

Pan roasted chicken

Pan roasted breast of chicken with couscous, butternut squash and cilantro, Greek yogurt, Sweet peas

Thai galangal chicken

Thai galangal chicken and coconut sauce with snow peas, green beans, broccoli and jasmine rice

Beef stroganoff

Beef stroganoff with paprika and forest mushrooms with roasted root vegetables and spicy wedges

Sesame teriyaki salmon

Pan grilled sesame teriyaki salmon with prawn chow mein and scallions

Moroccan Lamb tagine

Moroccan Lamb tagine and honey with prunes, dried apricot and cilantro

Vegetable wellington

Flaky pastry tart filled with a light custard and spring vegetables to include, red and yellow peppers, carrots and broccoli (V)

Wild mushroom risotto

Wild mushroom risotto, brilloti beans and crispy Parmesan wings (V)

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Salads served with buffets

Egg and watercress salad	Bombay potato salad
Roasted veg and feta cheese salad	American potato salad
Tomato, onion and coriander salad	Curried rice salad
Moroccan couscous salad	Grilled courgette and pea shoot salad
Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano and Olive Oil	Chickpea with apricot sultanas and sun dried tomato salad
Coleslaw with apple and sultanas	Roasted aubergine, shallots and cumin salad
Roasted Beetroot with Radicchio, Red Onion, Rocket and Gorgonzola cheese	Mediterranean pasta salad
German tomato salad	Tossed green salad

Dessert

Wedding cake or homemade cake

Coffee and tea service

Homemade mini cakes

Chocolate brownies / Lemon tart / chocolate fudge cake

Strawberry cheese cake / Eaton mess /chocolate tart. And more......

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Evening Reception menu £19.95

Selection of freshly made sandwiches, seeded rolls (M/F/V)

Please select 10 savouries from bellow menu

Homemade quiche (v)/ Chicken yakitori Coronation chicken and baby coriander vol-au-vents Chicken goujons/ Plaice of goujons Cream cheese stuffed jalapeno peppers (v) Spinach and Goat cheese roll (v) Southern fried chicken bites Smoked salmon and cream Sesame Salmon skewers Teriyaki sesame chicken Tempura fried prawns Dill and lime chicken kebabs Spicy jacket wedges/ Curly fries (v) Hoi Sin duck spring roll Vegetable samosas (v) Prawn and crayfish blinish Mini Thai fish cakes/ breaded brie (v)

Chicken Indiana with mini Nan breads

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Chocolate brownies / Lemon tart / chocolate fudge cake

Strawberry cheese cake / Eaton mess /chocolate tart. And more.....

Chocolate Fountain £13.95 pp Served with

Fresh Strawberries /pretzels

Marshmallows/Macaroons

Mini doughnuts/cheese bites/éclairs

Chocolate brownie/mini cookies/short breads

We are happy to serve drinks provided by you

<u>Drinks</u>

Water bottle (1 litre	£2.00
Freshly squeezed orange juice (250 bottle)	£1.60
Freshly made smoothie juice (250 bottle)	£2.50
Orange juice (1 litre)	£2.50
Apple juice (1 litre)	£2.50
Pineapple juice (1 litre)	£2.50
Cranberry juice (1 litre)	£2.50
Tropicana orange juice (1 litre)	£2.95
Canned drink selection	£0.80
San Pellegrino Cans (Orange, Lemon, Mint & Lemon)	£1.20
Coke/Diet Coke Bottle	£1.20
Alcohol	
Bucks Fizz (1 litre)	
Pimms served with Mint, Cucumber, and Lime & Ice (1 jug serves approx. 10 Glasses)	£ 35.00 per Jug
Bottled Beer Peroni Nastro Azzurro (33cl)	£48.00 (Case of 24)
Bottled Beer Becks Beer (33cl)	£48.00 (Case of 24)
Bottled Beer Corona (33cl)	£48.00 (Case of 24)

<u>Wine</u>

There are approximately 6 glasses per bottle:

House Red	£11.00 per bottle	
House White	£11.00 per bottle	
House Champagne	£26.00 per bottle	
All food prices above only apply from Monday to Sunday, bank holidays are different and additional		
charges may have to be paid. There is also a discount available for the amount of people attending- for		
example above 100 guests. Please read our terms and conditions	for more information	

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