



WEDDING BROCHURE



WELCOME

Weddings are a really special event for all concerned and we take great pride and pleasure in making your day a success. We are on hand to help from the beginning, guiding you through the initial booking process all the way to delivering a seamless service on the big day. You may already have a clear idea of the food and service you want for your wedding or you may be completely open to suggestions, either way we can help.

HOW TO MAKE A BOOKING

Decide on the number of courses you would like for your wedding meal and whether you would like canapes with a drinks reception beforehand. We do have a minimum of 3 courses and 70 guests for our wedding packages.

THE NEXT STEP

Simply complete our online quote form at www.lymebayfieldkitchen.co.uk/quotation or request one to be emailed to you. We will then compile an initial quotation and email it back for your approval. The quotation can easily be amended after this point so don't worry if you haven't got it 100% right just yet.

CANAPES



CANAPES

Cold Selection

- Smoked salmon, lemon & dill cream cheese, crostini
- Chicken liver pate, smoked bacon & onion chutney, crostini
- Lyme Bay crab, chilli, lime & coriander, nigella seed scone
- Miso marinated beef skirt carpaccio, mustard mayo & gherkin, crostini
- Smoked mackerel pate, quick pickled cucumber, crostini
- Pork, chorizo & fennel sausage roll, spicy tomato & chipotle dipping sauce
- Curried smoked haddock & hard boiled egg vol au vents, micro coriander
- Soft goats cheese with harissa, quick pickled beetroot, seeds, crostini (v)
- Smoked cheese straws, baba ganoush dip, fresh chilli (v)
- Soft goats cheese, fig chutney & chive scone (v)

Hot Selection

- Welsh rarebit sourdough with smoked bacon, garlic chives
- Thai fish cakes with lime, chilli & soy dipping sauce
- Chickpea falafel, harissa yoghurt dip
- Chorizo, halloumi & olive tapas skewers
- Glazed honey & soy cocktail sausages, wholegrain mustard dip
- Duck spring rolls, hoi sin dipping sauce
- Mini Yorkshire pudding with roast beef & horseradish sauce
- Vegetable spring rolls with sweet chilli dipping sauce (v)
- Red onion bhajis with mint & garlic raita (v)
- Baked mini frittata with feta, pea & mint (v)
- Macaroni cheese bites with truffle oil (v)

STARTERS



SHARING BOARD SET STARTERS

Please choose **ONE** set combination.

Antipasti Board

A selection of three locally made charcuterie meats, for example; air dried beef, pork salami & prosciutto. Mozzarella with chilli & mint, marinated olives, lemon & garlic artichoke hearts, roasted peppers with sundried tomato, cornichons.

Fish Board

Peppered smoked mackerel pate with foccacia toasts, hot smoked salmon & leek tart, tossed crab salad with pickled radish, soft boiled egg & mustard cress. Gherkins, lemon wedges, tartare sauce.

Mezze Board

Minced lamb and chickpea falafel, harissa baked aubergines & chermoula mackerel fillets with fried onions. Pickled red cabbage, marinated olives, hummus, tzatziki, zhoug dressing.

Thali Board

Red onion and courgette bhajis, fried spicy whitebait bites, shredded tandoori chicken salad. Carrot, cashews & raisin side salad, mango chutney, raita. Naan breads (in place of ciabatta)

Ploughmans Board

Pork & bacon terrine, marmalade glazed ham, spinach and cheddar homity pie. Piccalilli, soft boiled egg halves, pickled onions & gherkins.

PLATED STARTERS

Please choose **TWO** options

Pre orders & table plan required.

- Smoked paprika roasted squash with fresh chilli, Parma ham & pesto
- Marinated melon with honey, lime & mint, Parma ham & rocket
- Ham hock terrine with homemade piccalilli
- Heritage tomato salad with fried chorizo, red onion & mint, balsamic vinegar
- Miso marinated beef skirt carpaccio with marinated vegetables
- Moroccan spiced lamb on cumin baked aubergines with harrisa & tzatziki
- Confit duck & smoked bacon salad, orange segments & pomegranate seeds
- Pork & bacon terrine with olives
- Salmon Nicoise with soft boiled hen's egg, gem lettuce, black olive dressing
- Poached local trout with pickled beetroot matchsticks & horseradish cream
- Chermoula marinated mackerel fillets, fried onions, preserved lemons
- Potted, poached & smoked salmon with garlic butter
- Smoked mackerel pate with horseradish & pickled cucumber
- Tossed crab salad with grated hen's egg, shaved radish, celeriac remoulade
- Roasted beetroot, new potato & horseradish salad, walnut & chives (v)
- Roasted asparagus tart with artichoke hearts & parmesan (v)
- Heritage variety tomato salad, marinated aubergine, feta & herbs (v)
- Saffron roasted tomatoes with toasted almonds & soft set Greek cheese (v)
- Cumin baked aubergines with zesty lemon couscous, harrisa & tzatziki (v)
- Fig & Devon blue cheese tart, drizzled with orange blossom honey (v)

MAIN COURSE



MAIN COURSE SHARING BOWLS

Please select **THREE** main course dishes. Then select **THREE** side dishes from the **Sharing Salad Sides** menu.

Meat

- Chicken breast with wild mushrooms, peas & pancetta in a white wine & creme fraiche sauce
- Smoked paprika chicken thighs in a charred chorizo, tomato & chickpea ragout
- Lemon & herb za'atar chicken breast with homemade garlic mayonnaise
- Cider roasted pulled shoulder of pork with crackling & apple sauce
- Char sui marinated BBQ pork shoulder served sliced with spring onions & toasted sesame seeds
- Persian spiced pulled shoulder of lamb with zhoug sauce
- Char-grilled beef skirt steak (pink) with rocket & fresh horseradish sauce
- Smokey shredded BBQ beef brisket chilli with sour cream & chives
- Paella Valenciana, chicken thigh, chorizo, prawns, mussels & white fish

Fish & Seafood

- Poached fillets of salmon with lemon, caper & parsley creme fraiche
- Roasted gurnard fillets with chilli, lime & garlic butter
- Seafood paella, white fish, mussels, prawns & squid
- Roasted skate wing with parsley, caper & anchovy butter
- Chermoula mackerel fillets, fried onions & preserved lemons

MAIN COURSE SHARING BBQ

Please select **THREE** main course dishes

Then select **THREE** side dishes from the **Sharing Salad** menu.

BBQ Meat

- Blackened Cajun chicken (boneless/skin on thigh)
- Lemon, garlic & za'atar chicken (boneless/skin on thigh)
- Jamican jerk chicken (boneless/skin on thigh)
- Whole marinated rindless pork belly with smoked paprika, cumin & fennel
- Moroccan spice crusted butterflied leg of lamb (served pink)
- Miso marinated beef skirt steak with garlic, chilli & thyme
- Curried pork shoulder kebabs with apricot, red onion, pepper & courgette

BBQ Fish

- Thai style king prawns with garlic, ginger, lime, coriander & chilli (£1 supplement)
- Devilled mackerel fillets
- Gurnard fillets with lemon, parsley & garlic butter
- Curried salmon kebabs with apricot, red onion, pepper & courgette

BBQ Sauces

Please choose **TWO**

Cool: Salsa Verde, Garlic & Lemon Aioli, Mango Chutney, Mint Raita

Hot: Zhoug, Harissa & Natural Yoghurt, Chimichurri, Sweet Chilli

MAIN COURSE PLATED

Please select **THREE** main course dishes including **ONE** vegetarian option.

Then select **TWO** options from the **Sharing Hot Sides** menu.

Pre orders & table plan required.

Meat

- Roasted, skin on chicken breast with a pancetta, wild mushroom, leek & sherry cream sauce
- Roasted chicken supreme, sticky BBQ sauce, crispy smoked bacon & Monterey Jack cheese with sweetcorn fritter
- Slow roasted & pressed shoulder of pork with cider, apple & roasted parsnip puree, crackling & cider gravy
- Braised & rolled blade of beef, roasted beetroot & horseradish puree, parsnip crisps & red wine jus
- Char-grilled beef steaks (served pink), quick fried onions, rocket leaves with truffle oil, au poivre & tarragon steak sauce
- Slow roasted & pressed shoulder of lamb topped with a mustard, garlic & herb crust, watercress, redcurrant & port jus
- Roasted duck breast slices with confit leg, sweet Morello cherry & star anise sauce

MAIN COURSE PLATED

Continued....

Fish & Seafood

(All served with a dressed watercress garnish)

- Pan fried sea bass with sauce vierge
- Lemon sole Florentine with spinach, cream & parmesan sauce
- Confit salmon fillet on a crab & watercress salad
- Poached salmon fillet with lemon, caper & parsley creme fraiche
- Roasted gurnard fillet with chilli, lime & garlic butter
- Seafood paella, white fish, mussels, prawns & squid
- Roasted skate wing with parsley, caper & anchovy butter
- Chermoula mackerel fillets, fried onions & preserved lemons

MAIN COURSE VEGETARIAN & DIETARY

Please select **ONE** dish to accompany your chosen main course.

Dietary guests will be served a fully plated portion directly. In some cases the dish will be adapted to suit their particular dietary needs.

Pre orders & table plan required.

Vegetarian

- Roasted aubergine with toasted cumin, spiced vegetable couscous & minted yoghurt (vegan)
- Gruyere, potato, caramelised onion & sage, soft set tart (v)
- Cheddar & feta frittata with red pepper pesto (v)
- Roasted butternut squash, goats cheese, fried onions, toasted walnuts (v)
- Mixed bean chilli with sour cream & chives (v)
- Cauliflower & chickpea vegetable balti with a mild curry sauce (vegan)
- Vegetarian paella of peppers, olives, artichoke hearts, green beans, peas, onion, courgette & tomatoes (vegan)
- Three cheese macaroni with parmesan crumb & truffle oil (v)
- Whole roasted portobello mushroom with cheddar, thyme & breadcrumbs (v)

CHILDREN'S MENU

Please choose **ONE** of the following dishes.

Main Course

- Smaller portion of the adult's meal
- Breaded chicken goujons, mashed potatoes & peas
- Local butchers sausages with mashed potatoes & peas
- Meatballs & spaghetti with grated cheddar
- Tomato & mozzarella flatbread pizza with oven baked fries
- Macaroni cheese with garlic bread

Pudding

- Smaller portion of the adults pudding
- Chocolate brownie & chocolate sauce

SIDE DISHES



MAIN COURSE SALAD SIDES

These dishes will be served to groups of 6-8 guests.

Salad Sides

- Roasted new potatoes with garlic, rosemary & sea salt
- New potato salad with fresh herbs & mustard mayonnaise
- Crushed new potatoes tossed with salsa verde
- Cumin roasted squash salad with puy lentils, rocket, toasted seeds & tahini dressing
- Pea salad with feta, pea shoots, mint, lemon & cucumber
- Persian couscous, carrot, pepper, pomegranate seeds, coriander, mint & lemon
- Heritage tomato salad with red onion, mint & balsamic vinegar
- Heritage tomato salad with feta cheese, olives, garlic & thyme
- Green leaf salad with edible flowers & vinaigrette
- Slaw of shredded red cabbage, carrots, spring onion & mint
- Carrot salad with cashews, red onion, curry spices, lime & coriander
- Pearl barley tabbouleh with tomatoes, cucumber, red onion, lemon zest, mint & parsley
- Roasted beetroot salad with harissa & coriander
- Orzo pasta salad with garlic pesto, rocket, sun dried tomatoes & parmesan cheese

MAIN COURSE HOT SIDES

These dishes will be served to groups of 6-8 guests.

Hot Sides

- Roasted new potatoes with garlic, rosemary & sea salt
- Dauphinoise potatoes
- Roasted sweet potato wedges with lemon zest, chilli & sumac
- Creamy mashed potatoes
- Champ mash with spring onions
- Cumin roasted squash with lemon zest, chilli & sumac
- Roast summer vegetables of (aubergine, courgette, pepper, fennel) with salsa verde
- Roasted root vegetables of (heritage carrots, parsnips, swede, celeriac) with garlic & parsley butter
- Heritage carrots roasted with honey, soy & balsamic
- Braised red cabbage & fennel with cider vinegar
- Braised greens with garlic butter & parsley
- Peas, french & broad beans with wholegrain mustard, creme fraiche & shallots
- Sweet & smoky cowboy beans
- Creamed spinach gratin
- Roasted brassicas with baharat, puy lentils & feta cheese
- Roasted beetroot with balsamic vinegar, horseradish & chives
- Three cheese cauliflower gratin
- Three cheese macaroni with parmesan crumb & truffle oil

PUDDINGS



PUDDINGS PLATED CHOICE

Please select **TWO** of the following.

Pre orders & table plan required or 50/50 service.

- Pistachio & rosewater meringues, vanilla cream, macerated strawberries & raspberries
- Individual summer puddings with raspberry liqueur, fruit garnish & pouring cream
- Vanilla panna cotta, fresh raspberries & raspberry shortbread
- White chocolate panna cotta, honeycomb pieces & strawberries
- Blackberry fool, lemon curd & smashed meringue topping
- Boozy tiramisu with biscotti crumb & dark chocolate sauce
- Pimms set fruit jelly with blood orange sorbet
- Sticky toffee pudding, butterscotch sauce & clotted cream
- Pecan & treacle tart, orange & whisky mascarpone
- Chocolate & hazelnut brownie, butterscotch & clotted cream
- Baked chocolate tart, chocolate sauce, fresh raspberries & vanilla cream
- Salted caramel tart, clotted cream ice cream & peanut brittle crumb
- Lemon tart with fresh raspberries & raspberry sorbet
- Baked vanilla cheese cake, macerated fruit & caramel sauce

PUDDINGS SHARING BOARDS

Please choose **THREE** puddings (**ONE** from each section) to create your sharing dessert boards. These dishes will be served to groups of 6-8 guests & garnished with edible flowers, macarons, chocolate truffles, honeycomb toffee & fresh fruit.

Cakes & Biscuits

- Chocolate & hazlenut brownie
- Sticky date pudding
- Lemon & polenta drizzle
- Lavender shortbread
- Rocky road

Meringues & Cream

- Eton mess
- Boozy tiramisu
- Summer fruit trifle
- Dark chocolate mousse with black cherry compote
- Blackberry fool, lemon curd & smashed meringue topping
- Layered toffee apple & crème patisserie crumble

Pastry

- Baked chocolate tart
- Egg custard tart
- Lemon meringue pie
- Salted caramel tart
- Pecan & treacle tart

EVENING FOOD



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Please choose **ONE** of the following dishes

Pulled Pork Baps

Served with homemade apple sauce & crackling

Smoky Chipotle Beef Chilli

Served with nachos, tomato salsa, cheddar cheese & sour cream

Moroccan Spiced Minced Lamb

Served with pitta breads, salad, garlic mayonnaise & chilli sauce

Local Butchers Sausage Baps

Served with fried onions, ketchup & mustard relish

Local Butchers Bacon Baps

Served with tomato, brown sauce & mayonnaise

Three Cheese Macaroni

With parmesan crumb & truffle oil (v)

Roasted Portobello Mushroom Baps

With cheddar, thyme & breadcrumbs (v)