

# relish

## MENU SAMPLE MENUS

OTHER DISHES ARE AVAILABLE

### WEDDING RECEPTION

#### STARTER

UPTON SMOKED CHICKEN, MELON, FIG AND WATERCRESS SALAD, MARCONA ALMONDS, ORANGE DRESSING  
SMOKED TROUT AND HORSERADISH PATE, TOASTED TIGER BREAD, BABY LEAF  
BUTTERNUT SQUASH, LEMONGRASS & GINGER SOUP, COCONUT CREAM, SORREL CRESS V  
ZUCCHINI TART, SINGLE GLOUCESTER, FRISSEE LETTUCE, FRENCH DRESSING V  
BRIOCHE AND BAYONE HAM CHEESE TOASTIE - WILD MUSHROOM CREAM SOUP

#### MAIN COURSE

SOFT HERB INFUSED FREE RANGE CHICKEN BREAST, PEA & BEAN PESTO, THYME FONDANT POTATO  
LOIN OF PORK STUFFED WITH APPLE AND FENNEL, DAUPHINOISE POTATO & CIDER APPLE JUS  
LEEK, PEA AND GRUYERE PIE, ALL BUTTER PUFF PASTRY AND CREAMED LEEKS AND CHESTNUT MUSHROOMS  
SOFT BRAISED LAMB SHOULDER WITH ROSEMARY THYME AND GARLIC, ANNA POTATO, ROASTING JUICES  
CONFIT LEG OF BARBARY DUCK WITH RED CABBAGE ST GERMAIN, PANKO AND ORANGE GREMOLATA  
ROAST FREE RANGE CHICKEN BREAST, HAZELNUT AND THYME PESTO, CHAMP MASH, CAFE AU LAIT SAUCE  
BEETROOT, SPINACH AND BUTTERNUT SQUASH LASAGNE, ROAST VINE TOMATOES, LEAF, TAPENADE DRESSING  
PROVENÇAL FISH BOUILLABAISSÉ, BUTTER CROUTONS, GRUYERE, ROUILLE MAYONNAISE  
JESSE SMITHS BEEF FILLET WELLINGTON, SMOKED MASH, WILD MUSHROOMS

#### DESSERTS

TREACLE TART, SALT CARAMEL, CLOTTED CREAM AND FRESH RASPBERRIES  
WARM RELISH DOUBLE CHOCOLATE BROWNIE, VANILLA MASCAPONE CREAM  
APPLE AND BLACKBERRY ETON MESS  
WARM 'SPOTTED DICK' & CANDIED PISTACHIO SPONGE, BROWN BUTTER CUSTARD  
INDIVIDUAL CHILLED BLACKBERRY AND ORCHARD APPLE CRUMBLE WITH SWEET MASCAPONE CREAM  
PLUM FRANIPANE TART  
TOFFEE APPLE AND BANANA SUNDAE, TOASTED HAZELNUTS  
SUMMER BERRY PUDDINGS, CASIS SYRUP, CREME FRAICHE CREAM  
GINGER AND HAZELNUT CHEESECAKE  
ITALIAN CHOCOLATE AND ALMOND TORTE, MASCAPONE CREAM, PRALINE DUST  
PEANUT BUTTER PARFAIT, BERRY COMPOTE, SALT CARAMEL, FLORENTINE TUILLE  
HEATH HONEY PARFAIT, MACERATED BERRIES IN SYRUP  
'RHUBARB AND CUSTARD' RHUBARB FRANGIPANE TART, ENGLISH CREAM



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LATE FOOD  
CHOOSE FROM FOOD STATIONS  
OR BUFFET SERVICE

## EVENING BUFFET

### HOG ROAST

OLD SPOT PORK IN A HOBBS HOUSE HARVESTER BAPS, STUFFING AND APPLE SAUCE

OR

### BACON N' EGG BAPS

FREE RANGE BACK BACON IN A HOBBS HOUSE HARVESTER BAP WITH FREE RANGE  
FRIED EGGS

OR

### MINI BEEF BURGERS AND FISH N' CHIP CONES

MINI JESSE SMITHS BEEF BURGERS IN SEEDED ROLLS WITH ALL THE TRIMMINGS

INDIVIDUAL CONES WITH SHOE STRING FRIES AND BATTERED MARKET FISH

OR

### CHEESE AND PATE ON WOODEN BOARDS

A SELECTION OF ARTISAN CHEESES GARNISHED WITH GRAPES, FIGS AND CELERY

2 FARMHOUSE PATES/TERRINES WITH CHUTNEY AND PICKLES

ALL SERVED WITH DELI BREAD AND FUDGEES BISCUITS

OR

### RELISH NOODLE BAR

YOUR CHOICE OF VEGETABLE, CHICKEN, PORK OR SHRIMP NOODLES COOKED LIVE IN  
FRONT OF YOUR GUEST BY THE CHEF AND SERVED IN NOODLE BOXES

WITH

BROWNIE SQUARES

FRUIT PLATTER

MIXED BERRIES

SOFT WHIPPED CREAM

MERINGUE SHARDS

TEA AND COFFEE



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## A DELICIOUS SELECTION OF HAND MADE CANAPES ON WHITE PORCELAIN FLATS WITH FRESH FLOWERS

GRILLED COURGETTE AND HALOUMI ROLLS, BIRCHWOOD SKEWER  
ASPARAGUS AND SUNBLUSH TOMATO ROLL, PARMESAN POLENTA

QUAIL SCOTCH EGG, DIJON MAYONNAISE, MICRO HERBS  
YAM, SPRING ONION AND SWEET PEPPER PIES

BRIOCHE, PARMA HAM AND BLACK TRUFFLE TOASTIE

WILD RICE PANCAKE, STICKY DUCK, CORIANDER SHOOTS  
'CLUB SANDWICH' - MINI TWIST ON A CLASSIC

CHIPOTLE SWEET PEPPER PORK WRAP, CHERMOULA SAUCE  
STEAMED TIGER PRAWN, BLACK BEAN SALSA

WILD MUSHROOM RISOTTO BALLS WITH BLACK TRUFFLE CREAM DIP  
SEARED BLACKENED SCALLOPS, RED PEPPER RELISH, BAMBOO SKEWER  
SHRIMP TEMPURA WITH FILO CRUST, JAPANESE CREAMY SPICY AIOLI DIP  
PUMPKIN & PARMESAN BEGNEITS, PARMESAN

WALDORF SALAD CROUSTADE WITH APPLE MATCHSTICKS V  
PUFF PASTRY PARCELS OF WELSH GOAT CHEESE, SUN DRIED TOMATO  
WITH RED PEPPER & CHILLI CHUTNEY

GRILLED COURGETTE AND HALOUMI ROLLS, BIRCHWOOD SKEWER  
ASPARAGUS AND SUNBLUSH TOMATO ROLL, PARMESAN POLENTA

QUAIL SCOTCH EGG, DIJON MAYONNAISE, MICRO HERBS  
YAM, SPRING ONION AND SWEET PEPPER PIES

BRIOCHE, PARMA HAM AND BLACK TRUFFLE TOASTIE

WILD RICE PANCAKE, TERIYAKI PIGEON BREAST, CORIANDER SHOOTS  
'CLUB SANDWICH'

CHIPOTLE SWEET PEPPER PORK WRAP, CHERMOULA SAUCE  
STEAMED TIGER PRAWN, BLACK BEAN SALSA

