

THE CAPE

Catering

Wedding Breakfast

Canapés

Crispy parma ham cornet with melon balls, goats cheese cream
Rare venison with violet potato served on a chilli chocolate cookie
Potted brown shrimps with basil jelly
Asparagus macaroons with lemon cream
Pink duck with blood orange jelly, served on a poppy seed sable biscuit
Goats cheese mousse red pepper syrup
Mini pies
Wild mushroom
Pork pie
Pork and apple
Roasted pumpkin and chorizo
Seafood and tomato terrine with a lemon biscuit and basil mousse
Crab brullee, avocado mousse en croute
Seared tuna, cucumber, coriander, lime and chilli dressing
Mini steak tartare, croutons served with poached or raw quail egg yolk
Tomato macaroons with mozzarella, olive filling
Monkfish with wild garlic, salsa verde, wild garlic flowers
Smoke salmon, lemon creme fraiche. Caper dressing

First Course

Beetroot cured loch Juan Scotch salmon with cucumber and watercress soup, salmon caviar and horseradish cream
Fish terrine with tomato consommé and basil foam
Scallop tortellini with pan seared langoustine, Pernod jelly and a lemon bisque
Assite of beetroot with lime Vodka
Goats cheese mousse, pickled walnuts, walnut puree and fresh granny smith apple
Simple belly of organic pork, with braised crab apples, seared scallops and cauliflower puree

Main Course

Roasted rack of English lamb, turned potatoes, broad beans, pancetta and fresh mint stew this dish can also be done with lamb saddle
Lamb belly and potato terrine with pea soufflé, potato puree, tarragon infused creamed spinach, broad beans and bacon
Slow roasted leg of lamb, lemon & oregano served with roasted fennel puree, caraway seed and spinach bakes

Dessert

Vanilla panacotta, quince consommé, pomme granita jelly, topped with caramelised quince and almond served with a vanilla sable biscuit
Chocolate fondue, strawberries, short bread fingers and vanilla cream

Coffee & Sweet Bites

Selection of cheese and chutneys
Selection of breads baked on site
Cape seed, walnut, honey and raisin White loaf

The wedding cake

Once you have decided what you would like to have for a wedding cake we can design something with in your budget, plain with wide black and White ribbon etc