

The 3 course Wedding Breakfast Collection

A wedding breakfast is traditionally a sit down event. You will be bowled over by our food choices and spoilt by our waiting staff!

We have designed 3 menus for you to choose from. If we have missed out a particular favourite of yours, fear not! Please call us to discuss your requirements. Everything is sortable!

The formula that most brides tend to prefer is to enjoy our delicious home-made canapés with a reception drink, for a small additional cost.

Canapés option – 4 canapés per person

- Wafers of Scottish smoked salmon on a dill muffin with a caviar garnish
- Chicken liver parfait on a croute with a port & redcurrant jelly glaze
- Spiked chipolatas roasted in Somerset honey and wholegrain mustard
- Sweet mini red peppers filled with herb cheese (v)



Our 3 menus.....

- The Berkeley
- The Sandringham
- The Windsor

Each menu includes:

Your chosen dishes, experienced uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

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The Berkeley

Each menu includes:

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Starters

- Tender slices of smoked duck breast on spiced bean shoots, finished with a mango & red onion marmalade.
- Timbale of fresh crab meat and creamy avocado served with a piquant salsa and a garnish of mixed leaves.
- A home-made dill muffin topped with prime Scottish Smoked salmon served with a light crème fraiche dressing
- Home-made quenelles of chicken liver parfait, served with a caramelised red onion confit and soldiers of toasted brioche
- A salad of blanched asparagus spears and poached quails egged, topped with crunchy croutons and shavings of Parmesan Reggiano (v)

Main Courses

- Pan-seared breast of Guinea fowl served with a port and red grape sauce.
- Pepper crusted fillet of West Country beef served with a red wine and mushroom sauce.
- Welsh or West Country roast leg of rosemary infused lamb served with a port & redcurrant jus.
- Grilled fillet of Sea Bass in a tomato, olive and herb sauce served with crushed new potatoes infused with fresh lemon, butter, sea salt & black pepper

Vegetarian option

- Layers of lasagne Verdi interleaved with rosemary scented roasted butternut squash topped with a mature West Country Cheddar cheese sauce.

Vegetables

All main courses are served with a medley of seasonal vegetables which include sugar snaps, baton carrots, French Beans, baby corn & baby asparagus spears

An appropriate potato dish will be provided.

Home made rolls & butter

Our chefs pride themselves in being able to make fabulous breads & rolls. We will provide you with a selection of white, brown and multiseed rolls. These are served warm with lashings of butter – lovely!

Puddings & Coffee

Decisions, decisions..... Please select **2** of your favourites

- Crème Brûlée. A very rich thick & creamy pudding topped with a layer of caramelised sugar.
- Brandy snap basket. Crisp brandy snap baskets generously filled with freshly whipped Grand Marnier double cream and mixed berries.
- Tarte au citron. A luscious lemon tart served with raspberries & strawberries & thick double cream.
- Chocolate roulade. A rich dark chocolate Swiss roll with an intense chocolate ganache & cream filling served with a selection of berries & thick cream.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Sandringham

Each menu includes:

Your chosen dishes, experienced Chefs and uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Starters

- A revamped 1960's favourite – Prawn Cocktail with tiger prawns served on a bed of lettuce, cherry tomatoes and dressed with "pink sauce".
- Home-cured Gravavlax served with a honey, mustard and dill sauce and thinly sliced triangles of bread & butter.
- Warm bacon, onion & Gruyère cheese tart served with a dressed leaf garnish
- Grilled Mediterranean vegetable & mozzarella stack with balsamic dressing (v)

Main Courses

- Pan-seared breast of Barbary duck served on a bed of buttery celeriac & potato mash topped with a redcurrant & red wine jus.
- Fillets of sea-trout baked in a white wine & lemon butter garnished with asparagus spears and served with a delicate coriander sauce.
- Oven roasted fillet of West Country pork complimented with a delicate apple, ginger, white wine and cream sauce.
- Good old roast beef & Yorkshire pudding. Always a winner! This dish is served with horseradish sauce and mustard.

Vegetarian option

- Baked aubergines stuffed with a tasty cous-cous and pimento pepper filling

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Puddings & Coffee

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- Rich dark chocolate tart studded with raspberries served with thick double cream
- Vanilla Panacotta presented on a cherry brandy coulis.
- Mini Pavlovas. Our fabulous meringue nests generously filled with thick double cream and mixed berries.
- Fresh fruit salad. A fabulous mixture of citrus, red & green fruits in fresh orange juice. A classic.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.

The Windsor

Each menu includes:

Your chosen dishes, experienced Chefs and uniformed waiting staff for 9hrs, white table linen, linen napkins, chinaware, cutlery & glassware.

Starters

- Market-fresh fronds of sweet juicy melon and Proscuitto ham served with raspberry vinaigrette.
- A light watercress & smoked salmon roulade served on a bed of mixed leaves with a light caper & shallot dressing
- A cheese-lovers dream! Twice baked cheese soufflé served on a bed of rocket leaves and baby tomatoes.
- Fresh tomato & basil soup topped with olive croutons.

Main Courses

- Pan-seared breast of chicken served with a wild mushroom & Madeira cream sauce
- West Country pork tenderloin beautifully cooked and served on a bed of leeks, apple & sage with a Calvados sauce.
- A tender fillet of poached salmon served with a lemon dill & butter sauce.
- Hand-made local pork sausages served on a bed of creamy potato & parsnip "mash" served with a rich onion gravy.

Vegetarian option

- Home-made cannelloni stuffed with baby spinach served on a bed of reduced tomatoes topped with a parmesan cheese sauce (v)

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Puddings & Coffee

Decisions, decisions..... Please select **2** of your favourites

- Sherry trifle. Still a firm favourite. A traditional sherry trifle (generous with the sherry!) served with ratifia biscuits.
- Our own chocolate profiteroles. Light balls of choux pastry generously filled with whipped vanilla cream covered with lashing of dark chocolate.
- Banoffee Pie. A "tart" made with a shortcrust pastry base filled with rich fudge topped with sliced banana and fished with whipped cream and dark chocolate shavings.
- Lemon meringue roulade. A tangy lemon and meringue roulade filled with lightly whipped double cream & strawberries.
- Percolated coffee, de-caffeinated coffee, Indian and herbal teas are served with assorted chocolates.



Finishing Touches....

Wedding Cakes – for you, to order.....

Our sugarcraft chef can bake you a stunning wedding cake in any flavour, style and size of your choice. We can also "theme" your cake.

We can provide you with traditional fruit cakes, sponge cakes, mini cakes and cupcakes. We can decorate your cakes to fit in with the "colours" of your wedding and always aim for the cake to provide a focal point of your wedding reception. Our cakes taste delicious too!

We offer a bespoke service for all taste and budgets. Please contact our sugarcraft chef who looks forward to discussing your requirements

Dressed cheeseboards

This is a popular add-on. We can provide you with a beautifully dressed cheeseboard with a wide range of cheeses decorated with seedless grapes, walnuts and celery sticks served with baguettes, butter and biscuits

Wedding Favours

We can provide you with some pretty wedding favours – a mixture of sugared almonds and home-made shortbread hearts dipped in dark chocolate all presented in a beautiful organza bag.

We can also provide.....

- A venue. We have a beautiful 2 acre paddock which can accommodate any size of marquee with plenty of parking
- Drinks
- Staff
- Wedding cakes
- Marquee hire
- Equipment
- Recommendations for florists, photographers, bands, lighting specialists etc

Why choose Anne Guy Catering?.....

With any wedding there are so many things to think about – dates, venues, guest lists, timings – afternoon or evening, themes and budgets.

We can help guide you through the decision making process regarding your food requirements. We have carefully crafted a varied and tasty range of menus for all our clients with discerning tastes working within a budget.

Please do call us so that we can help you with this process. Please also look at our website for menus – package as well as bespoke. We are flexible. We are here to help you and to take the hassle out of the food side of things!

Have we forgotten anything? Please ask!! We have 35+ years of experience in the wedding field. It is our aim to ensure that you have a fabulous wedding day with delicious and memorable food.

The next stage.....

If you like what you see and would like to discuss your menu choices in further detail, please call us on 01275 462796.

We look forward to working with you in order to make your wedding an enjoyable occasion.

