



Sample Menu for Wedding Breakfast

100 guests - £40 per head*

Using local and seasonal ingredients where possible

Hot canapés examples

- Fillet of Sussex Beef with béarnaise sauce on dripping fried bread
- Smoked Haddock rarebit minis
- Sesame prawn toast with soy and ginger dipping sauce
- Cajun salmon and courgette skewers
- Chicken, lime and ginger patties served with soy and honey dip

Cold Canapés examples

- Potted crab on mini melba toast
- Artichoke confit topped with Parma ham on bruschetta
- Quails eggs with three different salts; herb, celery and chilli salts
- Cajun salmon and courgette skewers
- Chicken tikka and mango skewers

Main course options

- Fillet of Beef with Jerusalem Artichoke Gratin
- Whole partridge or quail served on pated crouton served with sloe gin jus

Pudding options

- Chocolate mousse in chocolate cups with almond biscuits
- Individual Banoffee pie

* This is purely a sample; all foods within this price range are subject to change due to availability and seasonality.

Our services includes dressing tables the day before, then serving canapés, drinks and sit down food as well as clearing tables on the day. Staffs stop work latest midnight, unless requested otherwise.

Price per head is purely food, one chef and one Sous chef. It excludes the following – crockery, cutlery, catering equipment, marquee area for preparing, waitresses, extra chefs (if required), wedding cake set up (if being provided by 3rd

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party) and we are not responsible for the flowers. Those costings depend on requirements of Bride and Groom, but ideas can be seen in our Sample costings.

For more information please call Emma
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