



WEDDING BREAKFAST SUGGESTIONS AT WORTON PARK

Prepared by Katie Sawyer, Greens Catering
01865 400341 events@greencatering.co.uk

9-10 Monument Business Park, Warpsgrove Lane, Chalgrove, Oxfordshire OX44 7RW

GREENS CATERING

Mike Green, director and owner of Greens Catering has been a head chef for over 30 years. The last 18 years he has spent as the executive chef for Oxfordshire based catering company; Touch of Taste. In 2013 he purchased Touch of Taste and has turned it into his own, very individual, Greens Catering.

Mike has catered for The Royal Family, Richard Branson, Bentley's Entertainment, Business Pursuits, Virgin, Barbour and many other Blue Chip companies. This has given him the opportunity to cater at some of the country's most famous venues including Blenheim Palace, Oxford Bodleian Library, OXO Tower, West Wycombe Park, Wrotham Park and even as far afield as Lismore Castle in Ireland and The Game Fair in Scotland.



Menus can be created to suit all tastes from the delicate to the robust. We will work very closely with you to design and deliver a successful event with excellent food, presentation and service.

As well as advising on the food and drink we can help you with all aspects of your day including helping with the design, planning and organisation of your event, to meet your budget.

OUR PROMISE TO YOU

Greens Catering is dedicated to providing the most flexible, professional and imaginative service to our brides and grooms.

We demand the highest quality from our local suppliers to ensure that we exceed your expectations and wishes.



OUR MENUS

We have designed some exciting and vibrant seasonal menus, however we understand that sometimes you might want something a little different. We can work with you to devise a menu which is both delicious and memorable and reflects you as a couple. So if you want to serve a dish that is personal to you or just a little bit different, please let us know and we will try our very best to accommodate you.

Please find our 3 course **Summer Menus**, served April to September, on the following pages.

As an alternative to the traditional 3 course wedding breakfast, you may want to consider some of our other menus. Menus and costs are available on request.

Street Food Stalls
Hot or Cold Buffet

Afternoon Tea
Finger Food

Bowl Food
BBQ and Hog Roast

RECEPTION CANAPES SERVED HOT

Please choose **5** from the hot and cold options:

Meat

Smoked bacon bubble and squeak with a pea puree and hollandaise

Fillet of Oxfordshire beef with red onion chutney and béarnaise sauce

Pork and leek Oxford sausages with caramelised red onion and sour cream

Cumin spiced lamb kofta with lemon and mint yogurt

Roasted chorizo, sun dried tomato and sweet potato tian

Fish

Tempura prawns with chilli, kaffir lime and Saki dip

Beer battered fish and chips with tartar sauce, mushy peas, Sarsons and sea salt

Crispy cod, grain mustard cream and parsley mash

Pan seared Queen Scallops with curried cauliflower puree

Prawn and pork dumplings, coconut, coriander and chilli dip

Vegetarian

Candy beetroot and toasted hazelnut risotto, tarragon mascarpone (v)

Leek and gruyere tartlet, crème fraiche, crispy leeks (v)

Caramelised whipped goats cheese on toast, poached pear chutney, smoked salt (v)

RECEPTION CANAPES SERVED COLD

Please choose **5** from the hot and cold options:

Meat

Chicken liver parfait on toasted brioche with red onion jam

Chicken and wild mushroom terrine, carrot and vanilla puree, baby cress

Ham hock and parsley terrine, apple and ginger chutney, English mustard croute

Thai marinated beef with cucumber noodles

Filo cups of hoisin and plum duck with spring onions

Fish

Crab remoulade, parsley mayonnaise with a celeriac and apple salad

Kiln roasted hot smoked salmon with pea pancakes, lemon and black pepper mascarpone

Beetroot and vodka cured salmon blinis with horseradish cream

Potted brown shrimp on granary bread and lemon & chive yoghurt

A selection of sushi with a wasabi and soy dipping sauce

Vegetarian

Quails egg, roasted tomato and tapenade crostini (v)

Falafel with roasted garlic, crushed chickpea and corn chip crumbs (v)

Ratatouille and quinoa salad, basil and tomato dressing (v)

Parmesan and rosemary shortbread with plum tomato confit and creamed goats cheese (v)

STARTERS

Sharing Boards for the Whole Table to Enjoy

Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

Parma Ham and Roasted Peach Salad

Caramelised peach puree, smoked almonds, rocket and mizuna

Warm Asparagus and Parma Ham

Poached egg, hollandaise and parmesan shavings

Scottish Smoked Salmon

Shaved fennel, radish, pickled cucumber, granny smith apple puree, baby beetroot leaves, lemon emulsion

Trout Mousse

Smoked salmon, horseradish cream, chervil oil and micro leaves

Tuscan Summer Vegetable Salad (v)

Chargrilled peppers, courgettes and balsamic silverskin onions, Jerusalem artichoke puree, chive and garlic aioli

Baked Goats Cheese (v)

Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Salad of Summer Squash (v)

Goats curd, rocket, roasted beetroot and shaved garden radish

Warm Salad of Roast Portobello Mushroom (v)

Feta, walnut and a sticky pomegranate dressing

MAINS

Orange and Ginger Marinated Guinea Fowl

Rosti potato, wild mushroom mousse, butternut squash puree, green beans and Madeira jus

Pan Fried Breast of Chicken

Pea, bacon and baby onion fricasse, crushed new potatoes and a wild mushroom & tarragon sauce

Roasted Breast and Confit Leg of Gressingham Duck

Celeriac and potato gratin, carrot and vanilla puree buttered curly kale, roasted shallots and a fig & Earl Grey jus

Slow Cooked Pork Belly

Toffee apple puree, creamy mashed potatoes, baby carrot & spinach, peas, beans and a mustard veloute

Roast Sirloin of Beef

Ripped new potatoes, asparagus, beans, pea and truffle puree, thyme roasting juices
£2.00 per head supplement p/p Fillet of beef: £5.00 supplement p/p

Herb Crusted Rump of Lamb

Dauphinoise potatoes, celeriac puree, crushed minted soya beans, rosemary and roasted garlic lemon jus
£1.50 per head supplement p/p

Pan-fried Sea Bream

Creamy mash potato, baby carrots, beetroot and asparagus with a beurre blanc sauce and herb oil

Chilled Poached Salmon

Watercress mayonnaise, peas, asparagus, baby new potatoes and cucumber pearls

Caramelised Onion, Beetroot and Goats Cheese Tart (v)

Bean, new potato, courgette and tomato salad, orange and mint dressing

Tagliatelle with Oven Roasted Tomatoes (v)

Almond pesto, pecorino and mint

Crisp Rosemary and Garlic Polenta (v)

Heritage tomato sauce and roasted summer vegetables

DESSERTS

Eton Mess

Crushed meringue, double cream, strawberries and honeycomb crumbs

Vanilla Crème Brulee

Amaretto roasted apricots and a glass biscuit

Caramelised Apple and Frangipane Tart

Toffee apple and vanilla custard

Layered Summer Pudding

With seasonal berries and clotted cream

Almond Sponge

Raspberry cream, tuille, berry compote, peanut butter and black cherry ice-cream

Sicilian Lemon Posset

Lemon concentrate and orange & almond biscotti

Dark Chocolate and Salted Caramel Tart

Raspberry coulis and candied ginger ice cream

Dark Chocolate Kilner Pot

Lemon jelly, ripped raspberries and peanut brittle

Trio of Desserts

Assorted macaroons, chocolate ganache slice and lemon posset

Textures of Peach

Peach pannacotta, peach compote and peach jelly served with peach crackle crystals and vanilla cream

COFFEE

All our 2 and 3 course menus are followed by **coffee, tea and infusions and petit fours** either served to the table or from a coffee station.

ESTIMATED PRICES

We welcome the opportunity to discuss your requirements in more detail in order for us to provide you with an accurate quote. Prices are dependent on your final guest numbers, the timings of the day and your final choices.

Below are some guide prices based on different numbers of guests to give you a starting point for your planning.

Wedding Breakfast

2 course dinner

100 guests	from £48.00 per person including VAT
150 guests	from £44.50 per person including VAT
200 guests	from £41.00 per person including VAT

3 course dinner

100 guests	from £54.00 per person including VAT
150 guests	from £50.50 per person including VAT
200 guests	from £46.50 per person including VAT

Canapés

100 guests	from £7.75 per person including VAT
150 guests	from £5.50 per person including VAT
200 guests	from £4.70 per person including VAT

The above prices are inclusive of:

- Menu of your choice with coffee
- Setting up of the tables the day before
- A Catering Manager to oversee the service
- All chefs, porters and waiting staff required
- Kitchen equipment
- China crockery and cutlery
- White or coloured table linen and linen napkins
- Table stands and numbers
- Transport and delivery

NOTE: These prices do not include the cost of any furniture such as tables or chairs, glassware, bar staff or drinks.

Should the numbers fall the price per person may rise and vice versa.

TASTING

We would be delighted to arrange a tasting of your chosen menu at our head office in Chalgrove, Oxfordshire. We make a small charge of £25 plus vat per head. This is a great opportunity to sample the quality of food, discuss your event in detail and meet our team as well as visit the kitchen.

EVENT ENHANCEMENTS

Late Night Feasts

You may consider offering your guests an evening snack to keep them dancing until the end of the night. Or alternatively if you are having evening guests it can be nice to offer them a buffet when they arrive.

Cheese & Pâté Table	£9.60 per person including VAT
Evening Buffet	£17.50 per person including VAT

Outmess Meals

If you are having entertainment such as a DJ or band, you may want to offer them a meal during the evening.

Outmess meals	£14.00 per person including VAT
With a choice of;	Lasagne, garlic bread and mixed leaf salad
Or	Coronation Chicken wrap with a mini loaf cake
	A piece of fruit and a bottle of water

Coloured Linen

A selection of different colour and style of linen is available. Please let us know if you have any preferences for linen colours.

Design, Entertainment and Lighting

Greens have experience in supplying all the important details for the perfect event. We will be delighted to advise and provide you with suppliers for your invitations, flowers, cars, menu printing, entertainment, photographers, lighting and obviously the wedding cake.