

Chez Vous Events Limited

Wedding Menu Ideas – Combe Bank School

Please find hereunder a selection of menus. These are to give you an idea of the type and style of our cuisine. We can work exactly to one of the menus, or indeed would be happy to design a menu specifically for your Wedding Day.

All of the dishes on our menus are handmade and are created using the finest, freshest seasonal ingredients. All are imaginatively presented with flavour, interest and texture being key. Whatever your ideas, we'll work with you to ensure that your menu appeals to all palates and tastes.

We will be happy to provide options for children and indeed guests with Special Dietary requirements.

Pre Wedding Breakfast Canapés

Why not offer a selection of canapés to your guests whilst you greet them, prior to your wedding breakfast commencing.

Chef's Selection of Canapés

Perfect served as an accompaniment to drinks.

Menu Ideas as follows:-

Crostinis with Tapenade and Onion Jam
Cherry Tomatoes Filled with Feta Cheese
and Basil Salsa
Allumettes of Parmesan and Cracked Pepper
Dates and Apricots wrapped in Pancetta
Smoked Salmon and Herb Blinis

Served Three Course Meals

Menu One

Roasted Vegetable and Oven Dried Tomato Tian with Marinated Olives and Mozzarella
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Grilled Chicken Breast filled with a Mushroom and Thyme Mousseline, Pancetta
and Garlic Cream

Buttered New Potatoes
Baton Carrots and French Beans
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Strawberry Charlotte served with Crème Anglaise
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Freshly Brewed Filter Coffee with Chocolates

Menu Two

Smoked Salmon and Celeriac Remoulade Timbale with a Tomato and Chive Crème Fraiche
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Roasted Saddle of Lamb filled with a Shallot and Rosemary Forcemeat and served
with a Jus Roti
Parsley Mash
Seasonal Vegetable Medley

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Chocolate Truffle Torte offered with Almond Brittle and an Amaretto Mascarpone

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Freshly Brewed Filter Coffee and Chocolates

Menu Three

Poached Tiger Prawns served with a Tomato, Avocado and Chicory Salsa,
Wasabi Dressing

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Grilled Tournados of Beef served with a Rich Port Wine Jus finished with Truffle Butter
Fondant Potatoes
Roasted Root Vegetables

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Orange and Passion Fruit Crème Brulee offered with Butter Tuille Biscuits

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Freshly Brewed Filter Coffee and Chocolates

Buffet Menus

Buffet Menu One

Teriyaki Salmon served on Stir Fried Vegetables with Sweet Chilli Sauce
Middle Eastern Lamb Tagine flavoured with Cinnamon and Chilli
Sautéed strips of Chicken bound in a fresh Herb Cream Sauce
Taboule filled Peppers glazed with Goats Cheese
Cardamom Scented Basmati Rice
Mixed leaf salad with French Dressing
Sugarsnap Pea and Carrot Salad Tossed in Smoked Bacon Mayonnaise
Tomato, Cucumber and Feta Salad with Black Olives
Freshly cooked French Bread and Butter

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Wild Berry Pudding served with Vanilla Crème Fraiche or
Pear and Almond Tart with Red Fruit Coulis

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Freshly Brewed Filter Coffee and Chocolates

Buffet Menu Two

Please choose ONE of the following starters for your guests

Exotic Fruit Platter with Passion Fruit Syrup or
Smoked Salmon and Celeriac Remoulade Timbale with a Tomato and
Chive Crème Fraiche or
Roasted Vegetable and Oven Dried Tomato Tian Marinated Olives and Mozzarella

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Traditional Beef Bourguignon with Red Wine, Lardons and Button Mushrooms
Horseradish and Herb Coated Cod Steak with Saffron Cream Sauce
Thai Style Chilli Chicken with Shaved Pineapple and Ginger
Tomato and Goats Cheese Tart with a Parsley Salad
Hot Buttered New Potatoes
Caesar Salad with Shaved Parmesan and Garlic Croutons
Classic Waldorf Salad
Pasta Salad with Prawns and Mussels in a Lemon Oil Dressing
Cherry Tomato and Diced Feta Cheese Salad in a Pesto Dressing

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Fresh Cream and Strawberry 'Eton Mess' or
Rich Chocolate Truffle Torte with Cointreau Cream or
Mango and Green Peppercorn Tart Tatin

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Freshly Brewed Filter Coffee and Chocolates

Evening Buffet

Our evening buffet ideas are as follows:-

Finger Buffet

Mini Lamb Koftas with Coriander Yoghurt Dip
Grilled Chicken and Pepper Brochettes with Pesto Sauce
Red Onion and Anchovy Pissaladiere
Onion Bhajis and Samosas with Mango Chutney
Choux Buns Filled with Flaked Tuna and Prawns
Ripe Tomatoes filled with Feta and Olive Salsa
Vegetable Crudités and Dips
Thai Style Cocktail Selection with Sweet Cucumber Dip
Minced Pork and Apple Pastry Roll

Cheese Supper

Selection of Continental Cheeses with Freshly Baked Bread
Olive Oil Dip
Tapenade Dip
Houmous Dip
Vegetable Crudités
Savoury Snacks

Alternatively, how about offering your guests something different, choose from the following:-

BBQ

Menu ideas as follows:-

Chilli & Garlic Marinated Tiger Prawns
Teriyaki Beef Brochettes
Spiced Lamb Koftas with Mint Yoghurt Dip
Thai Style Chicken Satay with Peanut Dip
Provençal Herb Marinated Salmon and Monkfish Skewers with Lemon
Grilled Halloumi and Cherry Tomato Kebabs

Fish & Chip Cones

Sausage, Bacon Butties & Chip Cones

Freshly Cooked French Crepes

Served with a choice of fillings (Lemon, Chocolate, Red Fruit, Grand Marnier Syrup)

Chocolate Fountain

Served with a selection of dipping fruit, biscuits and marshmallows.

Spanish Seafood Paella

Asiatic Cocktail Selection

A selection of

Dim Sum

Spring Rolls

Pakora

Samosas

Chicken Satay with Peanut Dip

Teriyaki Salmon Kebabs

Prawn Crackers