



Herb & Spice **Wedding Pack 2016**

Starter Suggestions

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### Seafood Starters

*Spiced Bloody Mary Prawn Cocktail with Dublin Bay Prawns and Crispy Gem Lettuce in a Kilner Jar (B)*

*Devilled Crab on Sourdough Toast with Pea Shoots & Fresh Lemon (B)*

*Seared Rare Tuna rolled in White and Black Sesame Seeds with Salsa Verde and a Green Papaya Salad (C)*

*Beetroot-cured Smoked Salmon, Citrus Segments and Baby Cress with Lovage Puree and Horseradish Cream (B)*

*Grilled Chilli and Lime Prawns served on a Bamboo skewer with our Satay Dip and Mixed Leaf Salad (B)*

*Smoked Haddock Rilette with Baby Watercress & Pickled Cucumber Noodles on Toasted Rye Bread (A)*

*Char-grilled Tuna Nicoise with Baby Charlotte Potatoes, Fine Green Beans, Sun-blushed Tomato, Kalamata Olives & Poached Quails Eggs (B)*

*'From the Surf Caesar' Tiger Prawns, Crispy Cos Lettuce, Parmesan Shavings and our Homemade Caesar Dressing (B)*

**Meat Starters:**

***'The Mediterranean Slate' (C)***

*Individual Antipasti Platter of Sliced Cold Cuts (Bresaola, Prosciutto, Mortadella) Taleggio and Walnut Arrancini with Lemon Aioli, Marinated Olives, and Stuffed Sweet Red Peppers*

*Our House Salad with Warm Char-grilled Chicken, Seared Prawns, Avocado, Tomato, Baby Spinach, Crispy Leaves and Toasted Peanuts tossed with a Citrus-Ginger-Garlic Dressing (B)*

*Applewood Smoked Duck Breast with Grilled Peaches and Crisp Baby Gem (C)*

*Chargrilled Chicken Breast, Romaine Lettuce, Anchovies, Parmesan Cheese & fresh Croutons finished with our Home-made Caesar Dressing (A)*

*'The Manchester Egg' Free-Range Egg wrapped in Bury Black Pudding and Crispy Breadcrumbs served with our Homemade Piccalilli & Mixed Leaf Salad Garnish (B)*

*Our Chicken Liver & Madeira Pate with Caramelised Onion Chutney, Toasted Crostini & Micro Herb Garnish (A)*

*Pulled Pork Beignet, Celeriac Slaw, Caramelised Apple and Cider Dressing (B)*

**Vegetarian Starters:**

***'The Mediterranean Slate' (C)***

*Antipasti Platter of Char-grilled Courgettes & Aubergine; Roasted Peppers; Baby Artichokes, Buffalo Mozzarella dressed with Basil Oil, Balsamic Syrup and Crisp Bruschetta Fingers (V)*

***'From The Griddle' (B)***

*Griddled Haloumi, Asparagus and Zucchini Salad with a touch of Fresh Chilli and Mint (V)*

*Capresse Salad of Buffalo Mozzarella, Vine Ripened Beef Tomato, Balsamic Reduction and Fresh Basil Leaves(V) (A)*

*Griddled English Asparagus Spears with Lemon and Honey Dressing, Finished with Parmesan Shavings (A)*

*Roasted Baby Beets, Chevre Goats Cheese and Sprouting Herb Salad (V) (B)*

*Warm Asparagus and Parmesan Tart,  
Spring Vegetable Salad and Pea Shoots (V) (A)*

## Main Course Suggestions

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*Mediterranean Chicken Breast Stuffed with Spinach, Cream Cheese, Sun-dried Tomatoes, Garlic & Olives Served with Creamy Herb Mash, Wilted Greens and Creamy White Wine Sauce (A)*

*Basque Style Chicken Breast Stuffed with Spanish Chorizo, Mozzarella, Sun-dried Tomatoes, Garlic & Black Olives and finished with a Rich Tomato & Herb Sauce Served with Buttered Fondant Potato & Green Vegetable Bundle (A)*

*Free Range Chicken Breast, Lemon & thyme Stuffing, Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (A)*

*Corn-fed Chicken wrapped in Pancetta, served with Charred Baby Leeks, Thyme Fondant Potatoes, Honey Glazed Carrots & Mushroom Veloute (A)*

*Harissa Rubbed and Roasted Lamb Rump Steak with a Baby Potato, Chick Pea, Baby Spinach and Coriander Tagine, with Minted Yoghurt (B)*

*Fillet of Seared Lamb on Crushed Jersey Royals, with Asparagus, English Peas, Baby Broad Beans & Minted Hollandaise (C)*

*Seared Duck Breast on Crisp Rosti Potato Disc with Wilted Greens and Wild Blackberry and Vodka Jus (C)*

*Fillet of Lamb Roasted with Fresh Thyme & Smoked Garlic on Creamy Herb Mash with a Vegetable Bundle and Mint Jus (C)*

*Oven-Baked Fillet of Cod with Slow-Roast Heirloom Tomatoes, Gremolata and Lemon Butter Sauce (B)*

*Honey & Mustard Glaze-Grilled Salmon Fillet with Roasted Fennel & New Potatoes finished with a White Wine & Cream Reduction (A)*

*Pan-Fried Sea Bass Fillet in Marjoram Butter (C)  
Served with Cauliflower Purée, Niçoise Baby Vegetables & Boulangere Potatoes*

*Pan-seared Sirloin of Cheshire Beef, Vine Cherry Tomatoes, Fine Green Beans,  
Fondant Potato and Rich Wild Mushroom Gravy (C)*

*Fillet of Cheshire Beef, Wilted Baby Spinach and Spring Greens, Celeriac Puree  
and Dauphinoise Potatoes served with a Garlic Butter Sauce (C)*

### **Vegetarian Menu Suggestions (B):**

*Summer Vegetable Risotto  
finished with Crumbled Feta Cheese and Fresh Mint (V)*

*Moroccan Spiced Sweet Potato, Spinach, Apricot & Chickpea Parcel with Spicy  
Tomato Compote (V)*

*Wild Mushrooms, Herbs & Light Potato Gnocchi, Harbourne Blue Cream (V)*

*Cheshire Cheese and Sage 'Sausages' with Bubble and Squeak Mash, Beer Gravy  
& Tomato Chutney (V)*

*Chanterelle Risotto balls Stuffed with Mozzarella served with Ribbons of  
Zucchini and Wood Roasted Red Peppers (V)*

*Black Olive Polenta, Sweet Potato Fondant & Field Mushroom Crumble (V)*

## *Dessert Suggestions*

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### *Strawberry Cheesecake (A)*

*Luscious Cheesecake with our Homemade Biscuit Base topped with Fresh British Strawberries*

*Classic Summer Pudding with Devonshire Clotted Cream & Blackberry Jelly (A)*

*Apricot & Orange Blossom Fool  
with Crushed Meringue and Chantilly Cream (A)*

### *Lemon & Vanilla Pot (B)*

*Served with Homemade Shortbread Fresh Raspberries & Raspberry Coulis*

*Baked Clotted Cream Rice Pudding and Vanilla Berry Compote topped with Pink Champagne Foam (C)*

*Herb & Spice 'Manchester Tart' with Boddingtons Bitter Ice-cream and Tangy Vimto Coulis (C)*

*Bitter Chocolate Torte, Salted Caramel Cream and Kumquat-Spearmint Dressing (A)*

*Butterscotch Choux Bun, Popping Candy and Vanilla Strawberry Compote (B)*

*Sticky Toffee Pudding, Caramel Sauce (B)*

*Chocolate Marquise with a Creamy Vanilla Sauce and Fresh Raspberries (A)*

*Caramelised Lemon & Lime Tart  
served with Fresh Berries and Chantilly Cream (A)*

*Sticky Toffee Pudding, Caramel Sauce (B)*

*Classic French Strawberry Tart (A)*

*Chocolate Pear Brulee (B)*

*Chocolate Orange Fondant with Dark Chocolate Shavings (A)*

*3 Chocolate Mousse with Fresh Raspberries and Walnut Brittle (B)*

*Mango & Passionfruit Mousse with Homemade Shortbread Biscuit (A)*

## *Delivery/Set-up*



All food is delivered in our fully refrigerated vans.

**'We hope Herb & Spice has the pleasure  
of working with you on your event'**

**herb &  
spice**  
CONTEMPORARY CATERING