

Knowlton Court

"Winter Sparkle Package" 2019/20

Canapés

(Please choose five from the selection provided)

Hot Bites

- Shepherd's pie with cheesy mash
- Parmesan and sun blush crumb chicken skewers with basil mayo
- Roast cocktail Cumberland's rolled in honey and grain mustard
- Miniature baked potatoes filled with gorgonzola, and sun blush tomato relish
- Vegetable samosas with coriander and mint chutney
- Filo parcels of spinach and ricotta cheese
- Asian style spiced fishcakes with lemongrass and coriander served with chilli dressing
- King prawn and smoked bacon skewers
- Poached cod and mushy peas

Cold Bites

- Miniature Yorkshire pudding with rare roast fillet of beef and horseradish cream
- Shredded duck, cucumber and spring onion cones dressed with plum sauce
- Peppered rare fillet of beef, salsa verde croustade with shaved pecorino
- Crostini with goat's cheese, soft herbs, black olives and sun blush tomato
- Parmesan shortbread with cumin, mascarpone and beetroot relish
- Pesto tartlets with ratatouille and shaved pecorino
- Smoked salmon blinis with crème fraiche, dill and keta caviar
- Prawn cocktail on a pastry spoon
- Beetroot wafer with crème fraiche, roulade of poached and smoked salmon



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Wedding Breakfast Menu ONE

To Start

Artisan Bread roll and butter

- Smoked salmon simply served with a potato, caper and onion salsa, micro herb salad and lemon oil dressing

To Follow

- Sauté chicken fillet with button onions and field mushrooms, thyme and red wine jus, Served with creamy mash potatoes. Family service roast carrots, fennel and parsnips

To Finish

- Dark chocolate mocha pot with griottine cherries and brandy snap biscuit

Coffee and Mints

Wedding Breakfast Menu TWO

To Start

Artisan Bread roll and butter

- Pressed ham hock and vegetable terrine, lightly pickled vegetables, spicy tomato chutney, balsamic and rapeseed oil dressings and cress

To Follow

- Pesto roast salmon fillet served over a winter ratatouille, crushed herb potatoes and soft herb oil dressing

To Finish

- Salted caramel and chocolate tart, mascarpone cream, chocolate scroll

Coffee and Mints



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Wedding Breakfast Menu THREE

To Start

Artisan Bread roll and butter

- Tian of flaked smoked mackerel fillet bound with potato, dill and crème fraiche, served with a beetroot and shallot relish, micro herb salad and citrus dressing

To Follow

- Slow roast shoulder of English lamb, black olive, oregano and sun-dried tomato stuffing, Served on a bed of buttered Savoy cabbage, with classic roast potatoes, garlic lamb jus. Family Service buttered carrots and garden peas

To Finish

- Burnt Oxford creams with almond shortbread

Coffee and Mints

Wedding Breakfast Menu FOUR

To Start

Artisan Bread roll and butter

- Carrot, ginger and orange soup, sippets and chive cream

To Follow

- Seared marinated fillet of pork, spicy red cabbage, creamed potatoes with wholegrain mustard, sage and paprika cream sauce. Family service roast root vegetables

To Finish

- Kentish apple tart, vanilla sauce

Coffee and Mints



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Vegetarian MENU

To Start

Artisan Bread roll and butter

- Slow roast pepper filled with cherry tomatoes, garlic and oregano, wild rocket salad with balsamic and rapeseed oil dressing

To Follow

- Pan fried risotto cake, wilted spinach, field mushrooms topping, soft herb oil dressing

To Finish

- Roast pineapple carpaccio, macerated fruits, coconut cream

Coffee and Mints

OR

To Start

Artisan Bread roll and butter

- Carrot, ginger and orange soup, sippets and chive cream

To Follow

- Open pesto tart of wilted spinach, roast peppers, fennel, red onion and tomato cheeks, soft herb oil dressing

To Finish

- Poached pear in red wine with Chantilly cream

Coffee and Mints

Special diets / allergens to be catered for



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Evening Reception

- CBH slow cooked spiced ham infused with cloves, cinnamon, coriander seeds, star anise, chilled and sliced with pickles, chutneys and artisan breads
- Kent, Surrey and Sussex cheeses accompanied by artisan crackers, seedless grapes, nuts and chutney

Please note should you wish to add to your Evening Offer please refer to the Evening Reception Selector with individual items priced accordingly.

An additional course can be added to your Wedding Package with a supplement to apply

- Pre-Dinner Canapé Reception allowing 5 canapé bites per person
- Two Course Wedding Breakfast

- Evening Reception Food as stated
- Kitchen set up
- Stylish plain white crockery
- Contemporary stainless-steel cutlery
- Washing up service on the above
- Refrigerated transport to comply with the current Food Safety Act 1990
- Delivery to and collection from the venue of all necessary hire
- Event management from initial enquiry through to conclusion of the event
- Chef team x two for preparation and service
- Service personnel in uniform for set up, service and clear for the Canape Reception / Wedding Breakfast and Evening Food



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