



CBH Catering @ 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 croute 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



Wedding Breakfast Menu One

Artisan Bread roll and butter

To Start

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

Artisan Bread roll and butter

To Start

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

Wedding Breakfast Menu Three

Artisan Bread roll and butter

To Start

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

Artisan Bread roll and butter

To Start

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

Vegetarian Menu

Artisan Bread roll and butter

To Start

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

Artisan Bread roll and butter

To Start

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



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 Canapé Reception / Wedding Breakfast and Evening Food