

# Summer Marquee Package 2019

## Canapé Reception

Please choose 5 bites from the following selection:

### Cold Bites

- Miniature Yorkshire pudding with rare roast fillet of beef and horseradish cream
- Shallot pastry cup with chicken liver parfait and roast shallot jam
- (V) Golden red pesto crostini with goat's cheese, black olive and sun blush tomato and chives
- (V) Parmesan shortbread teardrop with toasted cumin seeds, mascarpone and marinated beetroot
- Scotch smoked salmon blinis with crème fraîche, dill and keta caviar
- A crisp beetroot wafer with topped with crème fraîche and a delicate roulade of poached and smoked salmon

### Hot Bites

- Homemade miniature cheeseburgers with roast tomato relish in a glazed brioche bun
- Marinated chicken lollipops dusted in a crisp parmesan and sun blush tomato crumb served with a vivid watercress aioli
- (V) Crisp miniature samosas with a spicy vegetable filling served with a coriander, mango and mint chutney
- (V) Filo parcels of spinach and ricotta cheese
- Savoury crisp pastry filled with mushy peas **and** baked cod topped with hollandaise sauce
- Poached salmon bound with creamed potato, dill and parsley tossed in crisp crumbs, deep fried served with home-made tartare sauce



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t: 01233 662166

m: 07870 593960

e: [info@cbhcatering.co.uk](mailto:info@cbhcatering.co.uk)

# Summer Marquee Package 2019

## Three Course Wedding Breakfast

Please choose one dish for each course to include or plus a vegetarian option. CBH will cater for any special dietary requirements with prior notice

### To Start

- “Trio of Salmon” - Three-day citrus marinated salmon, with smoked and lightly poached salmon Served with a potato and caper salsa, lemon and a citrus aioli and micro herb salad
- A country pressed ham hock and vegetable terrine served with seasonal Kent pickled vegetables, spicy tomato chutney, beetroot syrup and sun ripened cherry plum tomatoes Served with warm ciabatta
- A freshwater prawn and avocado pesto coated bruschetta served with roast sun blush tomatoes a pea shoot and micro herb salad and a spicy “Bloody Mary” dressing
- Poached “Griggs of Hythe” salmon wrapped in garden herbs served with a light potato salad, summer micro leaves and dressed with a dill, parsley and chive crème fraiche
- Cream of leek and potato soup with chive oil, croutons and cream, served with crispy onions and smoked bacon chips

### Vegetarian Starters

- Wild mushroom and asparagus rice cakes served with crisp fried leeks, soft herb oil dressing and a shot of spicy hot tomato dressing
- Marinated feta cheese served with a torn basil and tomato salad with black olives, basil pesto and capers. Served with a warm ciabatta roll
- “A Kentish summer salad” (Pickled beets, heritage tomatoes, wild rocket, torn English mozzarella, toasted seeds and basil oil) fried served with home-made tartare sauce



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### To Follow

- Roast rump of marinated local lamb (Rosemary, Thyme and Garlic) served on a bed of fresh mint and creamy pea crush, cider butter flavoured fondant potato, roast baby carrots with rosemary and a red wine lamb jus (£2.50 Supplement)
- Lightly roasted chicken breast flavoured with fresh mint, lemon and garlic, noisette potatoes, pods, beans and peas and a punchy orange vinaigrette
- Contre-fillet of beef, gratin potatoes with cream, gruyere cheese and garlic, fine green beans, and shallots roasted with a red wine jus (£3.50 Supplement)
- Roast fillet of salmon from "Griggs of Hythe", new potato and green herb crush, white wine cream emulsion, with vivid green julienne of mange tout and soya beans
- Italian style crisp roast pork loin with crushed fennel and garlic, sea salt roast new potatoes and fine beans in orange butter
- Roast hake with a summer tomato caponata, new

potato and chive oil salad, roast Mediterranean vegetables, soft herb oil dressing

- Rosemary and lemon infused roast chicken, a crisp potato and celeriac galette, buttered seasonal baby vegetables with a velvet port reduction

### Vegetarian Mains

*All served with potatoes and vegetables as above*

- Brioche bruschetta with wild mushrooms, asparagus and toasted pine nuts, basil pesto dressing
- An open crisp roast cherry tomato tart with goat's cheese, basil pesto, wild rocket and pea shoots watercress aioli
- Sweet roasted red pepper with summer ratatouille filling served with a date and Moroccan spice cous cous timbale, cucumber, herb and roast garlic yoghurt dressing



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### To Finish

- A rich velvety chocolate ganache and raspberry tart with raspberry reduction, pearls, fruit and mascarpone cream
- New York baked vanilla cheesecake served with Kent strawberries (Seasonal availability) lightly poached in prosecco with Chantilly cream
- Raspberry crème brûlée served with a buttery shortbread biscuit
- Glazed apple tart served with poached apples in cider topped with a toasted muesli crumb, served with a chilled vanilla cream
- Caramelised lemon tart with a meringue glazed crust, poached seasonal fruits in a rose stock syrup with crème fraîche
- Strawberry panna cotta served with Kent strawberries, strawberry glaze and Italian meringue with clotted cream
- Passion fruit mousse slice served with passion fruit pearls, pistachio crumb and seasonal fruits

*Coffee and Chocolate truffles*



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# Summer Marquee Package 2019

## Evening Reception

### Chilled Supper

- CBH slow cooked spiced ham infused with cloves, cinnamon, coriander seeds, star anise, chilled and sliced with pickles, roast tomato chutney and crusty sour dough loaf
- Kent, Surrey and Sussex cheeses accompanied by artisan breads, crackers, seedless grapes, and real ale chutney

Or

### Hot Supper

- Mini basket of fish and chips served with tartare sauce or mushy peas
- Roast pork with crackling, apple sauce, sage and onion stuffing in a wholemeal bap
- (V) Chip butties served in a soft white bap with tomato ketchup (10% Coverage)

### Pricing

**£37.95** plus VAT

*Please note the above price is for the food content only. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware, costed additionally to suit your personal requirements.*



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