



CBH Catering

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 fraiche, dill and keta caviar

A crisp beetroot wafer with topped with crème fraiche 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



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)

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

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 brulée 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



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)

£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.