

Gideon Hitchin Catering Menus for 2013

These menus reflect the favourites of 2012 plus some new ideas to keep things fresh. If you have something in mind that you can't see on the lists below, please let us know – we can usually accommodate special requests...it is your day, after all!

How to plan your wedding meal

The first thing to decide is the format you would like for your meal. Some people have always known that they want a hog roast or a giant paella, while others fancy a 3 course, plated meal.

So, the 3 main formats are:

1. Buffet
2. Sharing boards
3. Plated meal

Once you have decided on the format, you need to decide on some more points. These are:

1. Would you like to use your cake as pudding or would you prefer something different?
2. Would you like canapés with your reception drinks when you arrive back from the ceremony?
3. If the meal is fairly early, e.g. 6pm, would you like a later buffet for your guests to eat around 9 or 10pm?

Once you have a few answers to these questions, you might like to think about some of actual dishes that you would like...

Canapes

All served from attractive wooden boards

Hot Canapes

Mini breaded fish & chips in paper cones with tartare sauce
Mini Yorkshire puddings with roast beef & horseradish sauce
Classic home-made pork, apricot & mustard sausage roll
Cheddar, leek & thyme croquettes

Vol-au-vents:

Welsh rarebit with onion marmalade & crispy sage V
or Smoked haddock, spinach & cheddar
Pork & stilton cocktail sausages with a mustard & thyme dip
Free-range chicken tikka with raita
Free-range chicken satay with peanut & lime dip
Mini vegetable samosas with mango chutney V

Cold canapes

Smoked cheddar pastries with soft goats cheese and onion jam V
Mini eggs royale – mini cheese scone with half a quail's egg, smoked salmon & chive Hollandaise
Mini cheese scone with fresh Portland crab & lemon mayonnaise
Grilled aubergine roll-ups with sun-dried tomatoes, basil & tahini V
Grilled courgette roll-ups with mint, feta & lemon V
Potato tortilla with basil & piquillo peppers (V) or chorizo
Brioche with duck liver parfait & fig chutney
Mini free-range duck pancakes with hoi sin sauce
Mini mozzarella, sun-blushed tomato & basil brochettes V

Buffets & Sharing Boards

All of our buffets are 'assisted service', (as in a canteen situation), to avoid queues. Guests are called up to the buffet, table by table.

We offer hot or ambient buffet menus.

Ambient buffets are best suited to summer events as most of the components are served either cold or at room temperature, although the meat dishes are in some cases served hot. This menu is served with salads (listed below).

The hot buffets are more suited to the colder months and feature stews and hot vegetables. This menu is not served with salads.

The Ambient Buffet menu can also be served on **Sharing Boards**.

This format is for people who prefer a 'family-style' meal, i.e. one in which everyone helps themselves to food that is on the table.

The food is served on lovely oak boards approx. 50cm long which stand raised off the table on little wooden logs, (allowing you a bit more room on the tables for your glasses), with 6 portions on each board (depending on table layout).

Ambient Summer Buffet / Sharing Boards menu

Home-baked ham in a marmalade glaze
Italian prosciutto, coppa & Napoli salami
Perfectly cooked topside of local beef with home-made horseradish sauce
Cold roast chicken with sherry vinegar dressing, confit garlic and mayonnaise
Rustic French country pate with home-made piccalilli
Baked Scottish salmon with mayonnaise and chives
Potted local Hooke Farm trout with garlic butter & chervil
Shell-on king prawns with mayonnaise to dip
Classic softly-set Portland crab and Gruyere tart
Moroccan-spiced marinated mackerel fillets with olives & preserved lemon
Local mozzarella with chilli jam, toasted almonds & marjoram V
Chargrilled aubergines with garlic, tomatoes & coriander V
Stuffed & baked summer vegetables with pesto dressing V
Parmesan, fennel, pea & asparagus tart V

All served with: (all sides vegetarian):

New season's potato salad with herbs & vinaigrette
Baked Isle of Wight tomatoes stuffed with oregano, feta & garlic
Refreshing cucumber salad with lime & mint dressing
Freshly cooked beetroot in smoky harissa sauce
Home-made breads & butter

Hot buffet menu

Classic French pork cassoulet with beans, sausage & pork belly
Warming tagine of lamb and prunes with chickpeas & cous-cous
Classic steak & ale stew, buttered mashed potato & dressed seasonal vegetables
Roasted red bream with baked aubergines and coriander & cous-cous
Pollack or Hake baked in yoghurt & spices with fragrant rice & tomato sauce
Tuscan fish stew with squid, fennel, mussels & white wine
Squash, lentil & tomato stew with cous-cous V
Aubergine & spinach curry with rice & sambals V

All served with home-made bread & butter

3 or 4 course plated meals.

The traditional 'restaurant-style' meal service, served at the table by the front of house team.

Starters

Please choose 2 starters for your guests to pre-order from, plus a vegetarian option if necessary.

Prawn, avocado & mango salad with chilli, sesame & lime

Salad of roasted duck with green beans, radish & an orange oil dressing
Classic dressed Westcountry crab with celeriac remoulade and mayonnaise
Hot smoked salmon with potato & beetroot salad, herb shoots
Roasted asparagus salad with parmesan mayo, radish & sugar snap peas (V)
Watercress soup with crème fraiche & lemon oil (V)
Classic pate de campagne with gherkins & mustard mayonnaise
Fresh figs with local honey, Woolsey goats cheese shavings and lambs lettuce (V)
Hot-smoked Scottish salmon, beetroot & horseradish with rocket & lemon juice
D.O.C. Parma ham, Charentais melon and peppery leaves
Ham hock terrine with home-made piccalilli or pickled vegetables & parsley salad
Very fresh goats' cheese with garlic & chervil, served with toasted pine nuts & preserved artichokes (V)
Potted local trout with garlic butter, capers & chervil, potato salad and mustard cress
Baked, marinated aubergines with garlic, tomatoes & coriander & tomato juice dressing (V)
Parmesan, fennel, pea & asparagus tart (V)

Main courses

Please choose 1 meat, 1 fish and 1 vegetarian option.

Slow-cooked shoulder of local lamb with creamed potato, roasted vegetables & Sauvignon jus
Rare roasted sirloin of Angus beef with blackened peppers and aubergine, wilted rocket and horseradish dressing (supplement £1.50pp)
Slowly-roasted shoulder of pork, pulled and tossed with roasted summer squash and wilted chard
Lemon sole or plaice stuffed with tapenade, served with shrimp and garlic butter sauce
Warm salad of roasted chicken, artichokes and blackened peppers with lemon & marjoram dressing
Slowly-braised shin of local beef with creamed potato, roasted vegetables & wild mushroom jus
Baked cod with ratatouille, shredded runner beans, olive & lemon dressing
Roasted bass fillet with marinated summer vegetables & green olive and caper noisette
Indian-style spice-crusted hake fillet (from responsible sources) with Mumbai potatoes, spinach and a tomato & lemon sauce
Steamed loin fillet of pollack (sustainable relative of cod) with a rich chive butter sauce, mash & wilted spinach
Stuffed tomatoes, courgettes & aubergine with fresh goats cheese & pangrattato and a pesto dressing (V)
Cannelloni of spinach & ricotta in a roasted tomato sauce (V)
Warm tomato, basil & pine nut tart with celery, feta & cucumber salad (V)

Cheeses

Selection of fine cheeses from the Westcountry and beyond, served on wooden boards with assorted crackers, breads, pickled & fresh fruits and chutney

Choose **4** from:

Dorset Blue Vinney, Devon Blue, Sharpham Brie, Bath Soft cheese, Ticklemoor semi-hard goats' cheese, Green's cheddar, Denhay Traditional cheddar, Montgomery cheddar

BBQ Buffet

The BBQ items are cooked to order at the event and served with prepared salads and breads from an assisted buffet station.

Meats: Please choose ONE:

Striploin of British beef with soy, ginger & spring onion salsa
Loin of free-range pork marinated in spring herbs and Somerset cider liqueur
Seam-butchered leg joints of local lamb with salsa verde

Fish: Please choose ONE:

BBQ'd whole mackerel with bay & lemon or rosemary & garlic
Brochettes of salmon & king prawns with garlic butter & chilli**
Whole sardines with gremolata (lemon zest, garlic & parsley)

Vegetarian brochettes: Please choose ONE (if necessary):

Halloumi, summer vegetables and oregano V
Miso marinated tofu, with summer vegetables & coriander V

Vegetables: Please choose TWO:

Baked sweet potatoes with lime & sour cream V
Blackened corn-on-the-cob with chilli butter & parmesan V
Baked mushrooms with rosemary, garlic & cheddar V
Roasted squash with chilli, lime & coriander V
Stuffed and baked Isle of Wight tomatoes V

All served with:

Sharpham spelt tabbouleh with lemon & parsley; heritage variety tomato salad; mixed leaf green salad
Ketchup, salsas & dips
Local breads.

Puddings

The following puddings may be served with any of the above formats.

Please choose 2 puddings for your guests to pre-order.

Served on plates:

Chocolate tart with fresh raspberries & caramel sauce
Hazelnut meringue with marinated strawberries & Chantilly cream
Brioche summer pudding with orange cream
Vanilla pannacotta with summer fruit salad

Served in a 250ml savoie wine glass:

Fresh strawberry fool with crumbly orange shortbread
Chocolate mousse layered with black cherry compote, chocolate sponge and cream
Summer fruits trifle with sherry & fresh custard
Really boozy tiramisu with freshly grated chocolate

Later food

Paella – with fish, squid, prawns, mussels & chorizo. Very visual and cooked from scratch in a large Paella pan in front of your guests. Min 40 people.

Ploughman's buffet - Hand-raised pork pies, wedges of cheeses, roasted butcher's bangers, seasonal crunchy crudités & home-made houmous served with home-made bread & various kettle chips

Big Fat Curry – rich lamb Bhuna style curry with steamed rice & mango chutney

Sausages in rolls – Butcher's bangers in bread rolls with onions & brown sauce/ketchup

Hog roast – either whole pig (min. 100 people) or pork joints cooked until soft and served in baps with apple sauce & stuffing

Kid's meals

Main courses

Breaded cod or pollack with mash & peas
Cheese & tuna pasta bake with green salad
Sausages, mash & peas
Spaghetti in tomato sauce with grated cheddar V

All can be served with ketchup!

Puddings

Chocolate ice-cream with chocolate sauce and wafers

Fruit salad

Strawberry mousse

Prices

All prices of meals per person unless otherwise stated.

Canapes £5 for 4 pieces

Buffet/BBQ Buffet/ Sharing Boards £30 for main course and pudding **or**
canapés & main course

Note: either canapés or pudding must be ordered with these formats.

3 courses, plated £35 for starter, main course & pudding

2 courses, plated £30 for starter & main or main & pudding

Extra cheese course £7

Later meals:

Paella £7

Ploughman's buffet £8

Curry/rice £7

Sausages in rolls £4

Hog roast £6

Kid's meals £10 for main & pudding

Meals for the band/photographer £10 main course only

Bread is complimentary with all formats

Coffee & tea (after the meal) is complimentary with all formats.

Important note – we will need your guests' choices and an accurate table plan 14 days before the event.