

# SkyLark

W E D D I N G S

## Canapés (1)

- Mini Plaice Goujons (tempura veg for vegans)
- Scampi and a tartare dip
- Black pudding and applesauce toast
- Chicken liver pate on toast
- Soy and sesame seed chipolatas
- Stilton and red onion rarebit (v) can use vegan cheese for vegans
- Mediterranean Vegetable Tart (vegan)
- Breadcrumbs Wild Mushroom Crostini (vegan)

**Choose 4 different types from this list to be served with reception drinks instead of a starter in the barn or Add 4 different types for £4.50pp**

## Canapés (2)

- Salmon, cream cheese and chive crouton
- Salmon and cod Mini Fish Cakes
- Mini Chicken Seasoned Bon Bon with a splash of garlic mayo
- Mini Yorkshire puddings filled with beef
- Savoury profiteroles filled with cream cheese and chive (v)

**Choose 3 different types from this list to be served with reception drinks instead of a starter in the barn or Add 4 different types for £5.50pp**

## Extra Ideas

- Selection of Crisps, Nuts, Bread Sticks

**£3.00 per head**

# SkyLark WEDDINGS

## Couples Food Choices

In your invitation you will ask if anyone has any dietary requirements. Then when we meet you will let me know what starter, main and dessert you have chosen. We will then go over dietaries and how we will adapt that for your guest. You must have a plan B. So for example you may like the idea of a prawn starter but if someone comes back with a Shellfish Allergy then we wouldn't have shellfish on site for your wedding. Please ask if you need any help with what we have stated above.

## Starters

- *Roasted Red Pepper Plum Tomato Soup (vegan)*
- *Homemade Salmon & Smoked Haddock Fishcakes with a coarse grain mustard sauce*
- *Chicken Bon Bon served with Caesar Salad, croutons and garlic mayonnaise*
- *Chicken Liver Pate served with Red Onion Chutney*
- *Mushroom & Stilton Tart*
- *Smoked Salmon Frittata*
- *Warm Chicken & Bacon Salad*
- *Prawn Cocktail*

## Main Courses

- *Farmhouse Sausages served with Rich Red Onion Gravy & Creamy Mash*
- *Baked Loin of Cod with Wilted Spinach served with a creamy prawn sauce*
- *Twice cooked collar of pork, Apple & Sage sauce, Mash Potato & crackling crisp*
- *Herb Crusted Salmon with a Dill Hollandaise served with Buttered New Potatoes*
- *Blade of Beef Wellington with Creamy Mash & Roasted Root Vegetables*
- *Supreme of Chicken stuffed with Tomato, Mozzarella and Basil with Rich Ratatouille*
- *Fillet Beef Wellington, Mushroom, Thyme and Red Wine Gravy (+ £6.95)*
- *ChickPea Curry served with Rice and Poppadum's (v) (vegan)*
- *Mushroom & Spinach Lasagne served with Salad and Garlic Bread (v)*
- *Steak & Ale Pie with Rich Beef Gravy (or as a carvery on each table)*
- *Lasagne, Garlic Bread and Salad*
- *Table Carvery, Roast Meat served as a carvery on each table. (All tables must be full)*
- *Butternut Squash, Red Onion and Stilton Wellington (v) (vegan with no cheese)*
- *Steak Mushroom & Ale Pie, Chicken Ham & Leek Pie (vegan pie)*
- *Children's Choice (see next page) this is one of the 3 main choices. (see below note)*

**All dishes come with a selection of seasonal vegetables and a style of potato to suit the dish.  
Dietary requirements can be adapted to choices.**

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## WEDDINGS

### Desserts

- *Chocolate Profiteroles served with chocolate sauce*
- *Sticky Toffee Pudding & Vanilla Ice cream*
- *Lemon Cheesecake served with Cream*
- *Chocolate Orange Bread & Butter Pudding*
- *Syrup Sponge Pudding & Custard*
- *Sticky Treacle Tart with Fresh Lemon Zest & Butterscotch Sauce*
- *Apple & Blackberry Crumble with Ice Cream*
- *Warm Chocolate Brownie with Vanilla Ice Cream*
- *Seasonal Fruit Pavlova with Raspberry Coulis*
- *Lemon Curd Eton Mess*
- *Trio of Desserts (please ask for choices). This way you can give your guests a choice of dessert.*

**Dietary requirements can be adapted to choices.**

### Tea and Coffee

- English tea or Freshly Ground Filter Coffee served to the Table - £5 per head
- English Tea or Freshly Ground Filter Coffee served from a Buffet Table - £2.50 per head
- **The buffet option can be served for a minimum of 50% of your guests**
  
- Platters of Mini Chocolate Brownies – available @ £1.50 per head

### Children's Menu

We can either serve smaller portions of what everyone else is eating, or we can come up with alternative meals if necessary, to make sure the 'little ones' are looked after! All Children in the wedding must have the same choice if eating from below. There must also be a min of 5 children eating the choice below or they will have the same as the adults. (below will be served with potatoes that have been chosen with the mains)

- Chicken Goujons
- Sausages

# SkyLark

WEDDINGS

## EVENING BUFFETS

- Mini Hasselback Potatoes
- Homemade Sausage Roll
- Corn on the Cob
- Coleslaw
- Breaded Chicken Pieces
- Pasta Salad
- Red Onion & Brie Tarts
- Potato Salad
- Chips
- Soy and Honey Glazed Pigs in Blankets

**choose 6 items and any extra items at £3 per head**

## OR

- Chicken or veggie Curry with Rice, Naan Breads and Vegetable Samosa with Mint Yoghurt and Mango Chutney
- Burger Bar and Fries (also do veggie and vegan burgers)
- Pizza's (can also do vegan)
- Hot Dogs with fried Onion, ketchup and mustard and Bacon Butties (can do veggie/vegan sausage)
- Hog Roast (120 people or more) or if under 120 guests the surcharge would be £5pp
- Lasagne, Salad and Garlic Bread
- **Choose 1 item of above or below**

## OR

## BBQ

- Farmhouse Sausages
- Burgers
- Chicken (served cubed)
- Coleslaw
- Pulled Pork
- Corn on the Cob
- Potato Salad
- Ciabatta and Brioche Buns
- Couscous
- Half Jacket Potato

**Choose 5 items, extra choices are £4 per head**

## Extras for BBQ

- Kebabs
- Lamb Chops
- Honey Glazed Belly Pork
- Chicken Breast
- Mini Steaks
- BBQ Pork Steaks

**£5 per head each choice**