

# Wedding Reception Menus 2015/2016

Chichester Cathedral

## Menu Selector

### Starters

#### **Poached Salmon Ballotine**

*Fresh Salmon rubbed with Dill, Salt and Lemon Zest, sat on Wasabi marinated Cucumber Ribbons, topped with Micro Cress and drizzled with a Lemon Dressing*

#### **Smoked Salmon Roulade**

*Filled with a Cream Cheese and Chive Mousse, laid on a Ribbon of Cucumber, served with Pickled Salfrino Cucumber Balls*

#### **Thai Style Salmon Fishcakes**

*Served with White Radish and Baby Cress, drizzled with a Lemongrass and Chilli Dressing*

#### **Duck Liver and Orange Parfait**

*With a Caramelised Red Onion Chutney, Melba Toast and a Pea Shoot, Orange and Toasted Pine Nut Salad*

#### **Charlotte of Confit Duck**

*Slowly cooked Duck Leg in a Star Anise Broth, shredded, then mixed with Shallots, Mushrooms and Parsley, placed in Bread lined moulds and baked, served with a Port Wine Sauce*

#### **Leek and Wild Mushroom Fricassée**

*Pan-fried with Thyme, Shallots and Garlic in a Cream Sauce, served in a Filo Basket, drizzled with a Watercress Dressing*

#### **Aubergine, Beef Tomato and Pesto Rarebit**

*Layered with Aubergine Caviar, served with a Piquant Citrus Dressing*

#### **Porcini Mushroom Risotto**

*Topped with Pea Shoots and Shaved Parmesan*

## Mains

### **Oven Roasted Breast of Chicken**

*Served in a Tarragon Sauce with Button Mushrooms, diced Tomatoes and White Wine, with Pancetta wrapped French Beans and Fondant Potato*

### **Pork Tenderloin**

*Wrapped in Pancetta, served on Sweet and Sour Red Cabbage with an Apple Brandy Cream Sauce and Fondant Potato*

### **Roast Breast of Guinea Fowl**

*Served on a bed of Tarragon Cream Savoy Cabbage with Smoked Bacon, topped with a Chicken and Madeira Sauce and Served with Duchess Potato*

### **Roasted Goats Cheese and Shallot Tatin**

*Shallots cooked in Caramel, topped with Puff Pastry and baked, served with a Quenelle of Goats Cheese*

### **Roasted Fillet of Monkfish**

*Wrapped in Parma Ham, served on a Fennel Creamed Puree, topped with Glazed Orange Segments and an Orange Dressing*

### **Oven Roasted Fillet of Fresh Salmon**

*Sat on Parsnip Purée with Caramelised Shallots and Garlic, topped with Parsnip Crisps*

### **Stilton, Mushroom and Leek Puff Ball**

*Chestnut Mushrooms, Baby Spinach, Shallots cooked in a Stilton Cream Sauce, enclosed in Puff Pastry, garnished with Roasted Asparagus Spheres*

### **Sun-Dried Tomato and Pea Shoot Risotto**

*A creamy dish with Garlic, Shallots and Sun-Dried Tomatoes, topped with Parmesan Shavings and Pea Shoots*

### **Rump of Southdowns Lamb**

£3.00 supplement per head

*Served on a pool of Petit Pois a la Francaise with Château Potato and a Madeira Sauce*

## Desserts

### **Lemon Thyme Scented Cheesecake**

*With Rhubarb Ice-Cream and a Passion Fruit Coulis, topped with Lemon Popping Candy*

### **White Chocolate and Coconut Crème Brûlée**

*Served with a Vanilla Shortbread Finger*

### **Chocolate Velvet Cream Pie**

*Served with a Pistachio Crème Anglaise*

### **Apple Tart Tatin**

*Topped with a Quenelle of Clotted Cream*

### **Passion Fruit Tart**

*Topped with a Raspberry Crumble, served with a Chantilly Cream*

### **Raspberry Pannacotta**

*Served on a Mint Cream, topped with a Raspberry Crumble*

### **Fresh Lemon Tart**

*Served with Chantilly cream*

### **Seasonal Fruit Pavlova**

### **English Farmhouse Cheeses**

£3.00 supplement per head

*Smoked Goodweald, Sussex Blue, Scrumpy Sussex Cheddar, Sussex Brie*

*With Fruit Chutney, Grapes, Celery & Biscuits*

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### **Coffee & Mints**

### **Coffee & Petit Fours**

£1.50 supplement per head

**£33.00 per head**

*We would ask that you select one dish for each course to be served to all guests  
with the exception of any special dietary requirements*

# Seated Buffet Menu

Homemade Tomato and Basil Soup

*Served with Roll and Butter*

Homemade Broccoli and Stilton Soup

*Served with Roll and Butter*

Prawn and Mango Cocktail

*Diced Mango and Prawns mixed in a Tangy Cocktail Sauce on a Bed of Lettuce and Cucumber*

Leek and Wild Mushroom Tart

*Topped with Deep Fried Leek Strips and Mizuno Leaves*

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Pesto Chicken

*Pan-fried with Peppers, Courgettes, Red Onions in a Pesto Cream Sauce*

Beef Stroganoff

*Strips of Beef sautéed with Mushrooms, Onions, Garlic and Parsley in a Paprika Cream Sauce*

Cajun Salmon

*Side of Salmon marinated in Cajun Spices, then Roasted*

Sun-Dried Tomato and Pea Shoot Risotto

*A creamy dish with Garlic, Shallots and Sun-Dried Tomatoes, topped with Parmesan Shavings and Pea Shoots*

Dauphinoise Potatoes

Lyonnaise Potatoes

Hot Minted New Potatoes

*(Please choose one Potato option)*

Vegetable Braised Rice

Medley of Seasonal Fresh Vegetables

Bread Basket

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Eton Mess

*Pieces of Meringue mixed with Soft Fruits and Chantilly Cream*

Chocolate Mousse

*Topped with a Chocolate Pencil*

Homemade Fresh Lemon Tart

*Served with a Raspberry Sauce*

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Coffee & Mints

**Please choose One Starter, Two Main Courses and One Dessert**

**£33.00**

# BBQ Menu

Chef's choice of Canapés (3 per person)

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Pork Roast with Crackling  
Homemade Beef Burgers with Fried Onions  
Lemon and Thyme Marinated Chicken  
Pork and Leek Sausage  
Grilled Halloumi  
Jalapeño Pepper stuffed with Cream Cheese

Herb Roasted Jacket Wedges  
Hot Minted New Potatoes  
Lyonnaise Potatoes

*(Please Choose Two BBQ Items and One Potato Option)*

Mixed Seasonal Salad; Coleslaw; Tomato, Mint, Cucumber and Red Onion Salad  
in Balsamic Dressing

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Eton Mess  
*Pieces of meringue mixed with soft fruits and Chantilly Cream*

Fresh Lemon Tart  
*Served with Thyme infused Berries*

Chocolate Profiteroles

*(Please choose One Dessert only)*

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Coffee

£33.00

*Please note this menu is available for events taking place in 4 Canon Lane and  
Cloisters Café only.*

## Children's Menu

Sliced Honeydew Melon

Cheesy Garlic Bread

Tomato Soup

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Pork Sausages, Creamed Potato, Petit Pois Peas and Gravy

Chicken Goujons, Baked Beans, Homemade Chips

Plaice Goujons, Homemade Chips, Petit Pois Peas

Spaghetti Bolognese

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Chocolate Brownie served with Ice-Cream

£12.95

(12 years and under)

*One choice per course to be chosen for all children*

# Canapés

## Standard Selection

Marinated Shrimps in a Lemon Dressing  
Grilled Bacon and Plums  
Red Mullet on a Tomato Puree  
Bresaola (Italian Dried Beef)  
Marinated Artichokes with Feta  
Fois Gras Mousse and Grilled Hazelnut  
Smoked Ham and Melon Jam  
Saffron Shrimp and Marinated Tomatoes  
Smoked Salmon and Dill

**£1.75 per piece**

*Chef will pick a selection from the above menu, based on numbers*

## Premier Selection

Creamy Vegetables and Curried Shrimp on Tomato Bread  
Spicy Lemon Cream and Smoked Salmon on Mini Blinis  
Cheese and Broccoli on Multigrain Bread with Tomatoes  
Coconut and Spinach Cream on Spicy Bread  
Guacamole and Spicy Marinated Prawn on Whole-wheat Bread  
Tomatoes, Feta and Basil Blinis  
Crab and lemon Confit on Rye Bread  
Wasabi Cream and Vanilla Marinated Scallop on Spinach Bread

**£1.95 per piece**

*Chef will pick a selection from the above menu, based on numbers*

## Homemade Deluxe Selection

Dressed Crab on a Teardrop Spoon  
Smoked Salmon Roll with Lemon Dust  
Shrimp in a Rosti Potato Shell  
Beef Fillet and Stilton Cream in Mini Scone  
Smoked Duck Wrap with Sweet Plum Sauce  
Asparagus Tips wrapped in Pancetta with Lemon Oil  
Filo Tart filled with Goats Cheese and Caramelised Onions  
Sun-Blush Tomato Paste with Asparagus Tips

**£2.50 per piece**

*Please pick a selection from the above menu  
(Please select one menu only)*



# Evening Buffet Menus

## A

### **Chips in a Cone**

*With Sea Salt and Vinegar*

£3.95

## B

### **Pork Sausage or Back Bacon Baguette**

*With Mustard and Tomato Sauce*

£5.95

## C

### **Plaice Goujons and Chips in a Cone**

*With Sea Salt, Vinegar and Tartar Sauce*

£6.95

## D

### **Thai Green Chicken Curry Bowl**

*Strips of Chicken cooked in Coconut Cream Sauce with Coriander, Peppers and Red Onions, served on Basmati Rice*

£8.95

## E

### **Traditional Finger Buffet**

*Round of Assorted Sandwiches*

*Honey Roast Ham on Grain Mustard; Free Range Egg and Cress; Smoked Salmon, Black Pepper, Cucumber and Cream Cheese*

*Selection of Mushroom and Prawn filled Mini Vol Au Vents*

*Chicken Satay Skewers*

*Homemade Sausage Rolls*

*Crisps*

£8.95

## F

### Homemade Paella from the Pan

*(Choice of Chicken or Prawn)*

*Served with Herbs, Spices, Saffron, Peppers and Onions and cooked to perfection in front of your guests by our Chefs*

*Vegetarian Option Available*

**£9.95**

## G

### BBQ

Homemade Beef Burgers

Pork and Leek Sausage

BBQ Chicken

Grilled Halloumi

Jalapeño Pepper stuffed with Cream Cheese

*Served in a Seeded Bap with Fried Onions and a selection of Relishes  
Accompanied by Coleslaw; Tossed salad; Cucumber, Yoghurt and Mint Salad*

**£11.95**

## H

### Hot Pork Roast

*Sliced in front of your guests by our chefs*

*A Seeded Bap filled with Local Pork, Apple Sauce and Fried Onions*

*Served with Coleslaw; Tossed Salad; Tomato, Mozzarella and Pesto Salad*

**£11.95**

## I

### Local Cheeseboard

*Smoked Goodweald, Sussex Blue, Scrumpy Sussex Cheddar, Sussex Brie*

*With Dried Fruit Chutney, Grapes, Celery and Biscuits*

**£11.95**

*Please be aware these menus are only available if the wedding breakfast has also been booked at the Cathedral*