



RUNNYMEDE CATERING

Wedding menu

Canapes

SERVED HOT

Beef satay with Thai red curry sauce

Mint & honey lamp kebab with tahini sauce

Teriyaki fillet beef with soy, ginger chili sauce

Seared sirloin beef, Yorkshire pudding with horseradish mash

Ricotta wild mushroom tortellini with tomato basil concasse (v)

Spanish vegetable fritter with hamouse (v)

Masala fried chicken with coriander sauce

Lobster bisque in short glass

Truffle aioli dip Chicken satay

SERVED COLD

Lobster bisque in short glass

Smoked salmon rose and avurga caviar

Chicken coronation with baby leaf salad

Baby langoustine on cucumbers spicy Mayo

Smoke chicken, pear salsa and pea shoot salad

Roasted fresh honeyed fig, Parma Ham & blue cheese (v)

Grapes with cream cheese and & pistachio (v)

Sesame grilled tuna with courgette dill fritter

SWEET

Lemon and elder flower posset

Mini cream cakes

Mini chocolate brownies



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Wedding menu

STARTER

Stuffed Arancini

Arancini, wilted wild mushroom rocket salad pan and roasted fennel, oven-dried plum tomato Madeira wine sauce (v)

Smoked chicken

Smoked chicken and mango avocado salsa and roasted almonds and micro herb salad

Shetland crab

Crab apple salad, creamy Burrata cheese with champagne vinegar and cold pressed olive oil, lemon jelly served with baby Ficele

MAIN COURSE

Lyne farm fillet of beef

Roast fillet of British beef with con fit truffle mash, roasted cipollini onions , Yorkshire pudding, grilled leeks, rock ford and red wine reduction

Lamb rump

Lamb Rump with herb crust, sweet potato celeriac dauphinoise, sauté rainbow chard with fig and prosciutto crown and rich port red currant jus

Vegetable wellington

Vegetable wellington with grilled polenta diamonds with red tomato and black olive ragout, limoncello and Chianti sauces (v)

DESSERT

Steamed blueberry sponge

Steamed blueberry sponge, candied pecan and hazelnut crumble with gin and orange custard

Classic apple crumble

Classic apple crumble, Caramelized mango tart, vanilla mascarpone passion fruit compote

Eaten mess

Surrey Eaten mess in chocolate nest

Coffee and tea service



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Wedding menu

(Kids)

Starters

Cream of vegetable soup

Trio Melon fan

Crudities with hummus

Chicken goujons

Main course

Macaroni & cheese

Lasagna

Sausage & mash

Pizza Margareta (v)

All served with Chips or Mash · Baked Beans, Peas, Vegetables or Salad

Desserts

Fruit salad

Ice creams

Chocolate brownies

Sticky toffee.



RUNNYMEDE CATERING

Wedding Buffet menu

Braised Lamb Rib

Braised Boneless Lamb Rib with Roasted veg compote and garlic, rosemary
whipped potatoes

Saffron scallops

Asparagus and scallops saffron risotto with scallions with sweet pimento and
scallions

Pan roasted chicken

Pan roasted breast of chicken with couscous, butternut squash and cilantro,
Greek yogurt, Sweet peas

Thai galangal chicken

Thai galangal chicken and coconut sauce with snow peas, green beans,
broccoli and jasmine rice

Beef stroganoff

Beef stroganoff with paprika and forest mushrooms with roasted root
vegetables and spicy wedges

Sesame teriyaki salmon

Pan grilled sesame teriyaki salmon with prawn chow mein and scallions

Moroccan Lamb tagine

Moroccan Lamb tagine and honey with prunes, dried apricot and cilantro

Vegetable wellington

Flaky pastry tart filled with a light custard and spring vegetables to include,
red and yellow peppers, carrots and broccoli (V)

Wild mushroom risotto

Wild mushroom risotto, brinloti beans and crispy Parmesan wings (V)

DESSERT

Wedding cake

Coffee and tea service



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Evening Reception menu

Selection of freshly made sandwiches, seeded rolls (M F V)

Homemade quiche (v)/ Chicken yakitori

Chicken goujons/ Plaice of goujons

Spinach and Goat cheese roll (v)

Smoked salmon and cream

Teriyaki sesame chicken

Dill and lime chicken kebabs

Hoi Sin duck spring roll

Prawn and crayfish blinish

Chicken Indiana with mini Nan breads

Coronation chicken and baby coriander vol-au-vents

Cream cheese stuffed jalapeno peppers (v)

Southern fried chicken bites

Sesame Salmon skewers

Tempura fried prawns

Spicy jacket wedges/ Curly fries (v)

Vegetable samosas (v)

Mini Thai fish cakes/ breaded brie (v)

Chocolate Fountain Served with

Fresh Strawberries /pretzels

Marshmallows/Macaroons

Mini doughnuts/cheese bites/éclairs

Chocolate brownie/mini cookies/short breads