

# CARRINGTONS CATERING

## WEDDING SAMPLE MENUS



### STARTERS

- Earl Grey Cured Salmon, Courgette and Lemon Spaghetti, Salt and Vinegar Sauce
- Empanada of Local Beef, Horseradish Cream, Candied Golden Beetroot
- Duck Liver Parfait, Fig and Lime Chutney, Brioche Toast
- Carpaccio of Duck Breast, Leg Bon Bon, Sweet n Sour Plum
- Mille Feuille of Tuna and Shrimp, Nori Puree, Japanese Vegetable Vinaigrette
- Terrine of Goats Cheese and Poppy Seed, Herb Mushroom Dressing, Crisp Leeks
- Pressed Corn fed Chicken, Confit Leg Spring Roll, Bacon and Chive Oil
- Tartlet of Gruyere and Swiss Chard, Homemade Piccalilli
- Wellington of Woodpigeon, Lentil and Smoked Bacon Vinaigrette, Cauliflower Puree
- Tian of Prawn and Cucumber, Tomato and Dill Jelly, Brown Bread Crisp
- Compressed Melon, Lancashire Air Dried Ham, Feta Crumble
- Filo wrapped Mackerel, Soused Gooseberries, Ginger Ale Jelly
- Duck leg Faggot, Seared Livers, Crisp Bacon, Mushy Peas
- Roma Tomato, Provençale Stuffing, Basil Jelly, Tapenade

*Delicious food*



*Great service*



## MAINS

Rump of Lamb, Garlic and Wild Rosemary “Anna” Potatoes, Celeriac and Parsley Puree

Baked Cod Fillet, Braised New Potatoes, Potted Shrimp Veloute  
Lancashire Pork Chop, Black Pudding Bon Bon, Creamed potatoes,  
Puffed Skin, Bramley Apple Jus

Shin of Beef(2 ways), Braised with Carrot and Thyme Puree, Bone  
Marrow Bone, Olive Oil Mash

Butter Poached Salmon, Scorched Baby gem, Vegetable Vinaigrette,  
Sauce

Shoulder of Lamb, Shepherd’s Pie, Risolee Potatoes, Braised Cabbage  
Breast of Chicken, Cured Bacon, Bourguignonne Garnish, Fondant Potato  
Roast Duck Breast, Leg Tortellini, Five Spice Jus, Mousseline Potatoes  
Saddle of Venison, Fricassee of Wild Mushroom, Hazelnut Potato, Port  
Reduction

Paupiette of Plaice, Spinach and Crayfish Mousse, Béarnaise Sauce,  
Braised New Potatoes

Roast Sirloin of Beef, Ox Cheek in Filo, Morels, Broad Bean, Savoyarde  
Potato

Corn Fed Chicken, Spinach Mousse, Pastry Wrapped Asparagus, Tomato  
and Tarragon Jus

Fillet of Pork, Cheshire Air Dried Ham, Sage and Onion Pressed Potato,  
Apple Puree, Mustard Cream

Poached Lamb Loin, Tomato and Basil Consommé, Roast Carrot and  
Fennel, Potato Puree

Herb Crusted Turbot, Bouillabaisse Sauce, Roast Jerusalem Artichoke  
and Shallots

*Delicious food*



*Great service*



## DESSERTS

Caramelised Rice Pudding, Strawberry Jel, Poached Strawberry, Baby Basil Oil

Dark Chocolate Torte, Chocolate Soil, Green tea Jelly, Braised Cherries  
Deconstructed Trifle, Vanilla Sponge, White Chocolate Mousse, Berry and White Wine, French Custard

Baked Manuka Honey Cheesecake, Fig Relish, Raspberry Sorbet  
Caramel and Vanilla Pannacotta, Ginger Crumb, Salted Popcorn

Milk Chocolate Semi Freddo, Roast marshmallow, Passion Fruit jelly  
Pear and Rhubarb Crumble, Baked Hazelnuts, Vanilla Anglaise

Classic Crème Caramel, Apple and Vanilla Dressing, Cox's Apple Crisp  
Iced Coconut and Lime Soufflé, Coconut Macaroon, Poached Raspberries  
Carringtons Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Lemon and passion Fruit Tart, Lime Sorbet, Redcurrant Syrup

Individual Berry Pavlovas, Strawberry Puree, Mint Dressing

Lemon Meringue Mousse, Poached Oranges, Orange Sauce

Dark Chocolate Mousse Cake, Summer Berry Compote, Raspberry Shard

Madagascar Vanilla Brûlée, Citrus Shortbread, Caramelised Apple

All of our menus are entirely flexible, and can be tailor made to suit you.

In order for us to provide a comprehensive quotation please speak to one of our event coordinators who would be delighted to discuss your requirements in much more detail.

Please telephone 01695 632227 or  
Email: [info@carringtons-catering.co.uk](mailto:info@carringtons-catering.co.uk)

Ensure Carringtons is the first name that comes to mind when you think of catering.

*Delicious food*



*Great service*