

# DAVID & KATE'S WEDDING

13<sup>TH</sup> JULY 2019 - 200 GUESTS

A beautiful, two - day celebration set in the field of their back garden behind a science golf course, filled with an abundance of personalised Crafted delights for all dining occasions, from an elegant reception & sit-down dinner to an informal Sunday breakfast & afternoon nibble. In keeping with the modern country-city feel, guests were first treated to a stunning canapé, oysters & drinks reception in a glamorous marquee.

## HIGHLIGHTS

Oyster & champagne bar reception

3 course wedding

Luxury desserts station

Evening mobile pizza oven

Morning breakfast (the day after)

## 3 COURSE FINE DINING MENU

Heritage beetroot salad | goats cheese mousse | candied pecans | orange infused olive oil

Champagne risotto | lobster | clams | caviar

Guinea fowl roulade | truffle dauphinoise potatoes | girolle mushrooms | baby carrots | leg croquette | wholegrain mustard cream

## DESSERT STATION

Tonka bean crème brûlée

Salted caramel mille feuille

Summer strawberry cheesecake

Dark chocolate & sea salt tart

## EVENING PIZZA OVEN

Smoked sausages| chorizo | mozzarella

Wild mushroom | truffle | aged parmesan

Vegan mozzarella | basil pesto

## MORNING BREAKFAST PLATTERS

Croissants & Danishes

Charcuterie & cheese boards

Eggs Benedict

Eggs Royale

Fresh juices & smoothies

Accompanied by tea & coffee

