

TABLE MANNERS

“Weddings”

“CONGRATULATIONS ON YOUR FORTHCOMING MARRIAGE.”

It is our aim to make your wedding day unique and to take care of all worries concerning your reception. It is our intention that you relax and enjoy yourselves, knowing that everything will run smoothly.

So thank you for considering Table Manners for your special day.

Setting the budget and keeping to it can be one of the most difficult parts of planning your celebration, so that's why we can tailor make our packages to give you peace of mind from day one.

For all bookings we require a non-refundable deposit of 25% of the final balance and confirmation in writing with approximate times and number of guests. Final numbers to be confirmed two weeks in advance.

***PLEASE PERUSE OUR PORTFOLIO
FOR FURTHER INFORMATION***

MENUS

A selection of varied wedding breakfast's including canapés, buffets, children and vegetarian choices available for the day and evening reception. Denise or I (Caitlin) would be happy to discuss any personnel requirements.

WINES / BARS

Depending on the venue this will be supplied by them, or we have contacts for outside catering bars if you so require.

ENTERTAINMENT

We can arrange entertainment, recommended or leave the choice entirely up to you.

TABLE PLAN

We can discuss your desired layout with design; round and oblong tables are available.

GENERAL INFORMATION

We have complimentary use of our silver cake stand and knife if required.

We will be happy to advise on anything you are unsure of for your day such as Master of ceremonies if you have not thought of an appropriate person.

ONE OTHER POINT

ENJOY YOUR BIG DAY!

CANAPÉ SELECTION

- Brochettes of marinated yellow fin tuna with green pepper
- Ballentine of chicken wrapped in parma ham
- Mini quiches of Mediterranean vegetables (v)
- Goats cheese en crouté with blue poppy seeds (v)
- Mini sausage and herb rolls
- Smoked salmon, lime crème cheese roulade
- Bruchetta with fresh basil (v)
- Salamí and black olive tapenade

£4.50 per guest for 3 types of canapés.

FINGER BUFFET

- Cucumber and smoked salmon sandwiches
- Mini skewers of marinated beef fillet and green pepper
- Mediterranean vegetable tart (v)
- Devils on horseback
- Crudities and nacho's with dips
- Spiced chicken wings
- Sausage and apple lattice
- Sunblushed tomato and olive en crouté (v)

Dipped fruits, squares of bakewell and fresh cream choux buns to finish.

£12.50 per guest.

ALTERNATIVE EVENING RECEPTION IDEAS

- Mini fish and chips **£4.95** per guest.
- Bacon baps at midnight! at **£3.25** per guest or for an extra **25p** Pork and stuffing baps.
- Cheeseboard with flavoured breads and chutneys at **£4.95** per guest.

COLD FORK WEDDING BREAKFAST BUFFET

- A selection of cold meats: rare beef, salami's and pork pie
- relishes and chutneys
- Dressed Salmon
- Spinach and ricotta tart (v)

Assortment of salads;

- Mixed leaves
- Scented basmati rice with pine nuts
- Coleslaw with pineapple
- Tomato and balsamic dressing
- Potato, spring onion and pesto sauce
- Crusty breads

- Chocolate and Bailey's tart
- Orange and almond roulade
- Cheeseboard
- Coffee to finish

£22.50 per guest.

HOT FORK WEDDING BREAKFAST BUFFET

- Beef Bourguignonne with basmati rice
- Chicken a` la King with hot sea salted and rosemary potatoes
- Potato and butterbean pie (v)
- Flavoured breads

(All the above served with a selection of fresh seasonal vegetables)

- Hot steamed chocolate sponge pudding with rich chocolate sauce
- Vanilla crème Brûlée and raspberry coulis
- Platter of local cheeses
- Coffee to finish

£25.50 per guest.

WEDDING BREAKFAST MENU

(Please choose one dish from each course)

- Minestrone soup with meatballs
 - Gravadlax with Waldorf salad
 - Pressing of ham hock terrine, tomato chutney
 - Lightly grilled tiger prawns, wilted leaves, herb dressing
 - Sweet potato and parsnip tart tatin (v)
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- Breast of chicken, sage and apricot stuffing, wrapped in farmhouse bacon, madeira reduction
 - Beef Wellington with rich red wine jus
 - Roast loin of pork, baked apple, roast gravy with sliverskins
 - Seared Gressingham duck breast, sherry and orange sauce
 - Baked Halibut, mint & tarragon herb crust, white wine cream
 - Feta cheese, spinach and toasted pine nut filo parcel, wholegrain mustard dressing (v)

(All the above are served with a selection of fresh seasonal potatoes and vegetables)

- Citrus cheesecake with raspberry coulis
- Rich chocolate crème Brûlée, banana ice cream
- Warm pear and almond tart with clotted cream
- Rhubarb caulbiac and vanilla sauce
- Vanilla marscapone & coffee style trifle

Coffee to finish

(Petit fours £1.00 supplement per guest)

£29.50 per guest.