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TYPICAL WEDDING MENU

For 120 Daytime, 180 Evening

Canapés on arrival

Hickory smoked pigeon on beetroot toast with pickle and smoked paprika oil

Home cured confit gravlax salmon on brochette with salmon caviar

Sage and onion scone with basil goat's cheese mousse (v)

Tikka lamb shoulder tartlet with nut crumble

Scotch egg with bacon crumble and ketchup dip

Wedding breakfast

Main

Sheffield honey Roast joints gammon, small cut Duck fat roast pots , Jugs of homemade gravy ,
artisan homemade breads , Condiments , Compound butters

Salads

Sweet pickled beetroot and cucumber with rocket and juniper infused olive oil

French dressed baby lead salad with roasted tomatoes and balsamic onions

Crunchy thick cut red cabbage and fennel slaw with Dijon mustard dressing

Desserts

Madagascan vanilla brulee with trimming

Sticky toffee pudding with caramel sauce

Biscotti with coffees

Evening sandwiches

Sausages

Bacon

Bacon condiments