



Wedding Brochure

A background image of a wedding couple standing in a stone archway. The groom is on the left, wearing a grey suit and a polka-dot tie, with a boutonniere on his lapel. The bride is on the right, wearing a white lace wedding dress and a veil. The image is faded to allow text to be overlaid. There are decorative orange scribbles in the top-left and bottom-right corners.

MEET

Meet with the owner of the company who will personally work with you from start to finish. They will discuss all the details of the day and answer any questions you may have.

MENU

Have a look at our wedding brochure and it's menus, or if you have something particular in mind we will work with you to build a tailor made package.

MEMORIES

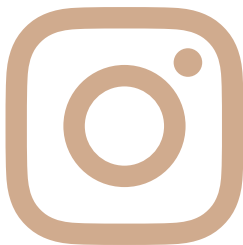
With our professional experienced team, we guarantee to give you a day you will remember for the rest of your lives.

CONTACT US

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CANAPES

Please select 5 from the list below

- Oak smoked salmon, cream cheese, caper & dill
- Parmesan & paprika straws with citrus hummus (V)
- King prawn & chorizo skewers, lemon & coriander
- Mini toad in the hole, with red onion chutney
- Glazed chipolata with a hot honey chilli dip
- Mini veg spring rolls with sweet chilli dip (Vg)
- Mini truffle arancini with aioli dip (V)
- Caramelised red onion & goats cheese tartlet (V)
- Tomato, red onion & basil bruschetta (Vg)
- White bean hummus & pesto crostini (Vg)
- Caprese skewer (V)

SHARING MEZZE BOARDS

Rustic breads, dipping oils , meats, feta, olives, hummus ,falafel & sun blush tomatoes

MEZZE CONES

Each guest receives their own individual cone consisting of Hummus, breadsticks, cured meats, caprese skewer & marinated olives



STARTERS

Ham hock & leek terrine, tarragon mayo,
crispy ciabatta

Chicken liver parfait, crispy onions, Hendos
onion chutney, toasted brioche, baby salad

Salmon fishcakes , rocket salad & sweet
chilli dressing

Vegetarian Options

Roast red pepper & tomato soup, basil oil &
fresh bread roll (VE)

Baked tomato Galette tart, Goats cheese,
pumpkin seeds & tapenade

Caprese salad, fresh micro basil & aged
balsamic

MAINS

Slow braised Derbyshire Beef, caramelised
baby onions & smoked bacon, creamy
truffle mash

Thyme roasted chicken breast, honey roast
carrot & fennel puree, rosemary & roast
garlic fondant potato

Slow cooked Moss Valley belly pork,
caramelised apple puree, creamy
wholegrain mustard mash

Pressed lamb shoulder, smoked aubergine
purée, rosemary & roast garlic fondant
potato, salsa verde

Vegetarian Options

Moroccan Chickpea Tagine

Creamy mushroom, leek & thyme
wellington

Salt baked celeriac, smoked puree, pickled
garnish with sourdough and herb crumb

all served with seasonal greens

DESSERTS

Sticky toffee pudding, salted toffee sauce &
vanilla bean custard

White chocolate panna cotta, macerated
strawberries & honeycomb

Double chocolate Brownie, vanilla cream &
macerated strawberries

Lemon or passion fruit posset, fresh
raspberries & vanilla shortbreads

Millionaires cheesecake pots

If you're finding it hard to choose then why
not treat yourselves to our dessert sharing
boards which include a selection of the
desserts shown above.



BBQ SHARING BOARDS

Boards of

Chicken skewers in homemade tikka
marinade

Home-made beef burgers served with spicy
tomato relish (plant burgers available for
vegan and vegetarian guests)

Pork and leek hot dogs served with sweet
fired onions & mustard

Bowls of

Roasted Med vegetables & halloumi,
marinated with fresh mint & lemon

Fresh herb & baby potato salad (V)

Tangy lemon & thyme coleslaw (V)

Tomato, basil & mozzarella salad (V)

Caesar salad with chunky ciabatta croutons
(V)

Selection of freshly baked breads

Pickles & cheese

Selection of condiments

PIE & PEAS

Enjoy our homemade, hand raised pies
with a variety of fillings such as

Tender steak & Yorkshire Ale

Chicken, ham hock & leek

Chicken, chestnut mushroom & thyme

Minted Lamb

Vegetarian options:

Sweet potato, chickpea & spinach(VE)

Creamy leek, pea & feta

Served with creamy mashed potato &
mushy peas

Accompanied with Mint sauce & Hendo's
(off course!!)

THE PERFECT ROAST

Enjoy platters served to the table of
Slow roasted Derbyshire beef
or

Thyme roasted chicken supreme

served with rosemary & sea salt roast new
potatoes, roasted root vegetables, cauliflower
cheese and seasonal greens. Topped off with
homemade Yorkshire puddings and a rich
beef gravy.

EVENING FOOD

Fresh hand stretched Neapolitan fired pizza's

Choice of four classic pizzas

- » Margherita
- » Double Pepperoni
- » Ham & Mushroom
- » Vegetarian
- » Spicy Carne

Selection of homemade dips and oils

*minimum 80 pizzas, gf bases available on request

Hot Roast Pork Sandwiches served on freshly baked bread cakes with stuffing & apple sauce

Vegetarian option supplied on request

Freshly made Gyros

Choose from Grilled marinated chicken or sweet potato pakoras served with fresh salads & tzatziki

Ploughman Boards - Selection of Cheeses, Local Pork pie , crusty ciabatta bread, chutneys, grapes & celery

Sandwich Selection - Selection of fillings on sliced and ciabbta breads

TEA & COFFEE

Tea and coffee station

Our house tea and coffee available for guests throughout the day out our self serve station. Replenished regularly

Tea and coffee served

Our house tea and coffee served to the table after the meal by or friendly waiting staff.

Homemade truffles

add our signature homemade truffles

VINTAGE ICE CREAM CART

Perfect for various points in the day, wow your guests with our vintage ice cream cart. Providing a selection of local ice creams in either tubs or cones with a variety of different flavours and not forgetting it makes a great photo opportunity !

(Minimum order 60 units)