



Wedding Brochure



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.

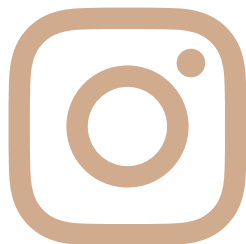
CONTACT US

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Quotation on request



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, sweet roasted peppers & sundried tomato

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

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 basil & aged balsamic

MAINS

Slow braised Derbyshire Beef, caramelised baby onions & smoked bacon

Roast chicken breast, honey roast carrot puree

Slow cooked Moss Valley belly pork, caramelised apple puree

Pressed lamb shoulder, smoked aubergine purée, salsa verde

Vegetarian Options

Spicy carrot & chickpea stew, Harris, olives & bulgur wheat (VE)

Creamy mushroom, leek & thyme wellington

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

all mains served with seasonal vegetables and a rosemary & garlic fondant potato

DESSERTS

Sticky toffee pudding, salted toffee sauce & vanilla bean custard

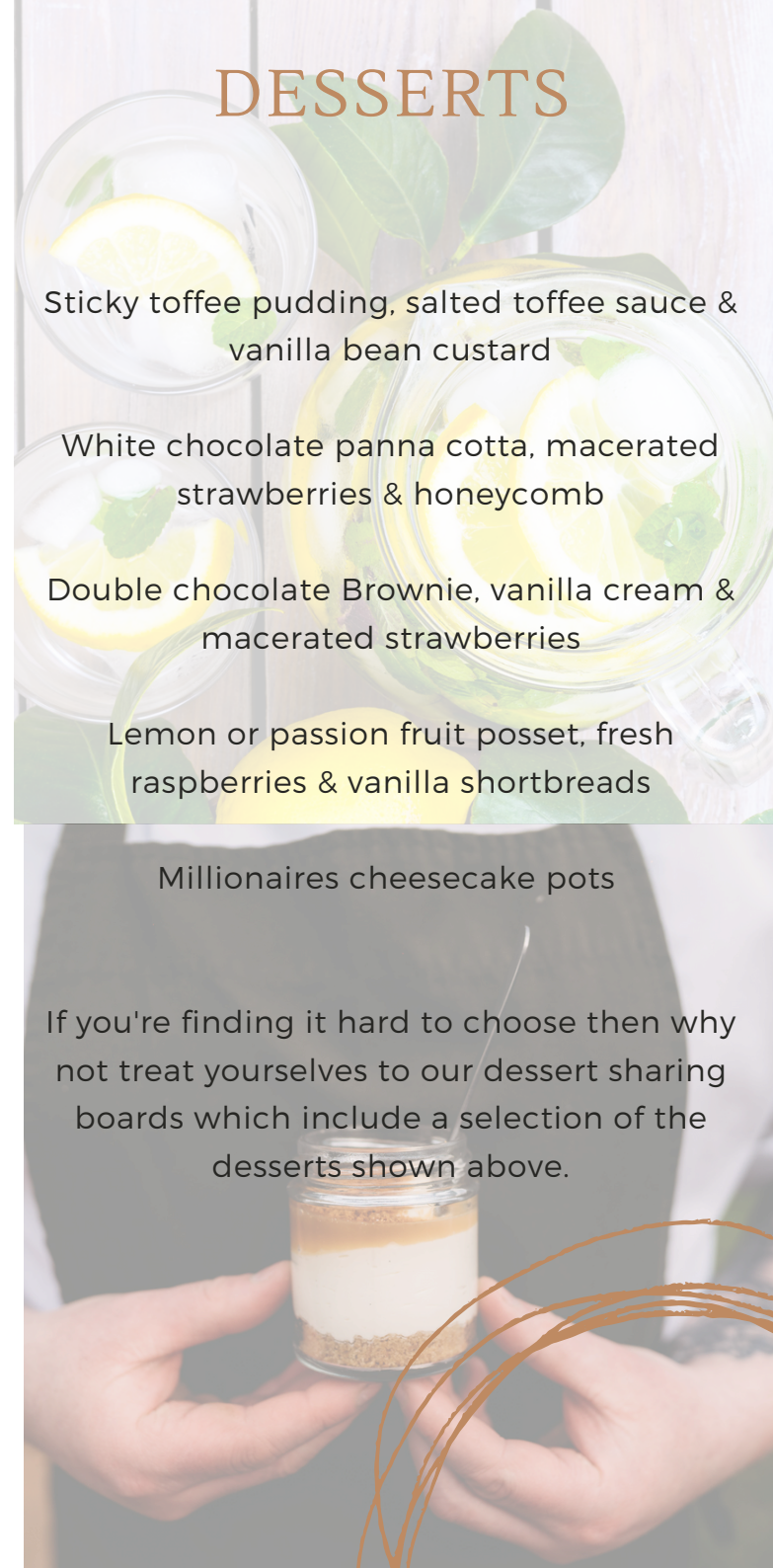
White chocolate panna cotta, macerated strawberries & honeycomb

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 vegetables & halloumi marinated
with fresh mint & lemon

Fresh herb & baby potato salad

Tangy lemon & thyme coleslaw

Tomato, basil & mozzarella salad

Dressed mixed leaves bowl

Selection of freshly baked breads

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

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!!)

ROAST SIRLOIN SHARING BOARDS

Enjoy Roast Sirloin Beef Dinner platters with
Yorkshire puddings served to your table
where one lucky nominated guest will be
given an apron, chefs hat and carving knife
to slice the beef.

Staff will follow with bowls of seasonal
vegetables, roasted sea salt & rosemary
potatoes and not forgetting plenty of jugs of
homemade 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

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

Vegetarian option (sweet potato, roast peppers, sun blush tomato & feta cake)

Freshly made Giros

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 ciabatta 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)

