

Early Summer Wedding Reception Dinner

Canapés

Seafood Bar

Crushed Ice Decorated with Seaweed Samphire and Lemons

Stocked with Freshly Shucked Oysters Peeled Prawns
and Imperial Oscletra Caviar

Shots of Ice Cooled Premium Vodka

Fresh Oysters with Moyleau Verde and Shelled Tiger Prawns with Homemade
Mayonnaise

Dill Blinis topped with Vodka and Vanilla Cured Salmon with Sour Cream

Potted Shrimps with Nutmeg and Dill on Rye Bread

Charcuterie

A selection of Salamis – Peppered Milano and Napoli

Miso Olives Sun Blushed Tomato and Serrano Ham Brochettes

Crostini with Home Made Pesto with Goats Cheese and Oven Roasted Cherry
Tomatoes

Ham Hock Terrine on Foccacia Toasts topped with Homemade Piccalilli

Main Course

Rosemary Infused Rump of Lamb served rare on Wooden Boards

Oven Roasted Spring Vegetables

Hot Buttered Minted New Potatoes Fresh Mint Relish

Vegetarian

Mushroom Croquettes with Confit Shallot and Sherry Vinegar Dressing

Pudding Bar

Fresh Fruit Pavlova filled with Berry Fruits Whipped Cream and glazed with
Redcurrant Jelly

Fresh Locally Grown Strawberries and Cream with Sugar

Tiramisu made with Coffee Liqueur and Decorated with Chocolate Shards
Coffee

Fresh Coffee and Tea

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