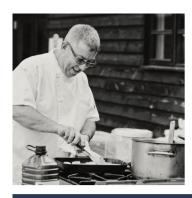
Valentine Cuisine Bespoke Personal Caterers

WEDDING MENUS









Valentine Cuisine was created by Theresa and Tony Valentine, husband and wife, and both award-winning Head Chefs.

From wedding receptions to birthday parties or that special dinner party, we will cater for you with our five star backgrounds and bring West End cuisine of a standard that is second to none to your very own dinner table.

This brochure gives you a selection of menu choices, and we are happy to meet with you one-to-one to tailor a menu to suit your exact requirements,

whether that is an informal dinner party or a sit down banquet for 500.

All prices are fully inclusive of crockery, cutlery and linen. Parties of over 20 covers for a formal three course meal also include waitress service.

All prices are subject to VAT @ 20%.

For more information or a free quotation please contact us:

T: 01245 325829 M: 07900 952381 WWW.VALENTINECUISINE.COM









SOUPS

Tomato & Basil

Spicy Butternut Squash with Coriander
Pea, Pear & Watercress
Red Pepper with Marjoram
Chinese Crab & Asparagus
Thai Kow Soy (Chicken Noodle Soup)
Carrot & Coriander
Leek & Potato



HOT STARTERS

Sautéed Field Mushrooms flamed with brandy, finished with cream and served in a puff pastry fouillaté

King Prawns stuffed with Buffalo Mozzarella wrapped in pancetta, served with basil pesto dressing

Light Salmon Moussaline
encased in a courgette flower, served with a garlic
cream squice

Filo Purse of Fresh Crab
with a tomato and coriander coulis

Warm Asparagus Mousse with a chervil butter sauce

Thai Style Crab Cakes on a pumpkin seed salsa

Layered Smoked Salmon & Scrambled Egg with white truffle oil

Griddled Scallops with crème fraîche, chilli and rocket

Hot & Sour Warm Duck Salad



COLD STARTERS

Chicken Liver Pâté

with an apricot and plum chutney and melba toast

Fanned Galia Melon

dressed with tangy forest fruits, marinated in a ruby port syrup

Foie Gras

with toasted brioche and madeira jelly

Tian of Avocado, Crab & Tomato

with a manao and paw paw salsa

Salad of Poached Pear & Parma Ham

with diced aoraonzola and blue cheese dressinc

Fanned Galia Melon

dressed with inion hav prowns and marie-rose sauce



MAIN COURSES

Steamed Fillet of Lamb

with red wine, spring onions and ginger

Slow Cooked Pork Belly

with apple brandy sauce and bubble & squeak

Pan-Fried Chicken Breast

with a wild mushroom and brandy cream sauce

Fillet Steak

on grilled portobello mushrooms with caramelised garlic, shallots and carrots topped with parsnip crisps red wine ius

Grilled Honey Mustard Pork Loin Steaks

with sautéed balsamic fias

Pan-Fried Calves Liver

with grilled bacon and a red onion marmalade and red wine sauce

Ostrich Steak

pan-fried in butter with a juniper berry and sloe gin sauce

CONTINUED OVER



MAIN COURSES

CONTINUED

Roast Whole Rump of English Lamb

topped with a herb garden crust with a redcurrant and rosemary jus

Prosciutto Wrapped Chicken Breast

filled with ricotta cheese and spinach, served with a tomato beurre blanc sauce

Fillet of Sea Bass

stuffed with a spinach mousse, served on a roasted vegetable cous cous

Seared Salmon

with red pepper marmalade, crème fraiche and deep fried chives

Baked Fillet of Cod

topped with a stilton and herb crust, served with a tomato and coriander sauce

Chicken Pankoy

turned in Japanese breadcrumbs, served with asparagus spears and nut brown butter squce



MAIN COURSES

ROAST JOINTS

Roast Norfolk Turkey with chipolatas and sage and onion stuffing

Roast Loin of Pork with apple sauce, crackling and an apricot and watercress stuffing

28 Day Aged Roast Sirloin of Beef with Yorkshire pudding

VEGETARIAN DISHES

Roast Pepper, Goats Cheese and Mint Filo Parcels with a Thai chilli squee

Wild Mushroom Strudel with spinach and goats cheese, served with a tomato and coriander squee

Spinach, Capsicum and Halloumi Cheese Roulade

Butternut Squash & Wilted Rocket Risotto



SET MENU ONE

If you are unsure of what you would like for your wedding breakfast, the following is a popular menu choice.

Starters

Chefs Smooth Liver & Garlic Pâté Pots

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Wild Mushroom Pâté served with Crisp Melba Toast

Main Course

Chicken Breast, Parma Ham, Forest Mushrooms, served with Bacon and Red Wine Sauce

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Butternut Squash & Wild Mushroom Risotto

Sauté Potatoes & Mélange of Summer Vegetables

Dessert

Vanilla Bean Cheesecake with Wild Berry Coulis

Tea, Coffee and Mints



SET MENU TWO

If you are unsure of what you would like for your wedding breakfast, the following is a popular menu choice.

Starters

Spicy Butternut Squash Soup with Coriander

Main Course

Roast Whole Rump of English Lamb topped with a herb garden crust with a redcurrant and rosemary jus

Or

Roast Pepper, Goats Cheese and Mint Filo Parcels with a Thai chilli sauce

Sauté Potatoes & Mélange of Summer Vegetables

Dessert

Lemon Tart with Crème Fraîche

Tea, Coffee and Mints



DESSERTS

Passion Fruit & Vanilla Panna Cotta

Triple Chocolate Torte with a duo of chocolate sauces

Duo of Crème Brulée one vanilla, one raspberry

Lemon Tart with crème fraîche

Strawberry Shortcake

layered with strawberries and fresh cream, with

Pecan Meringue Roulade with a caramel sauce

Almond & Pistachio Biscotti
with mascapone and poached peach

Banoffee Pie with cream

Florida Key Lime Pie

Baileys & Milk Chocolate Cheesecake

Summer Pudding with a wild berry coulis

Vanilla Cheesecake with strawberry compote

Warm Blueberry Frangipane with custard

Apple & Blackberry Crumble with custard or cream

Sticky Toffee Pudding with a toffee sauce

Bread & Butter Pudding with cream or custard

Caramelised Pear Tarte Tartin

English and Continental Cheese & Biscuits



CHILDREN'S MEALS

Children's Wedding Breakfast Meal Pricing

Children aged 2-14 will be half the adult price. Over 14 years will be treated as adults.

We strongly recommend children aged 9-14 are provided with the same choice menu but at half size and half price.

Younger children aged 2-9 can be provided with a special three course, child friendly menu.

Example:

Fanned Melon & Strawberry

Homemade Chicken Nuggets, Wedges & Baked Beans

Jelly & Ice Cream



HOG ROAST

For 60-100 covers

Organic Gloucester Old Spot Pig
Crackling & Homemade Bramley Apple Sauce
Handmade Sausages
Sausage Meat Breadcrumb & Sage Stuffing
White Floured Baps
Greek Feta, Tomato, Red Onion, Pepper & Olive Salad
New Potato & Chive Salad
Jacket Potatoes



SEATED BBQ

Menu One

A popular choice for couples who want the informality of a barbeque, but the elegance of the full seating setup in the marquee. Seating for all guests, linen table cloths and napkins, silverware and crockery. The barbeque is then cooked in view of the marquee and served from a buffet station.

Tandoori Chicken Breast

Giant Cumberland Sausage

Hot Dog Rolls

100% Homemade Beef Burgers

Soft Floured Baps

Homemade Cannellini Bean & Beetroot Burgers

English Rump Steaks

Marinated Salmon Wasabi Brochette

Jacket Potato

Mixed Leaf Salad with Olive Oil & Lemon Dressing

Coleslaw Salad

Tomato & Onion Salad



SEATED BBQ

Menu Two

A popular choice for couples who want the informality of a barbeque, but the elegance of the full seating setup in the marquee. Seating for all guests, linen table cloths and napkins, silverware and crockery. The barbeque is then cooked in view of the marquee and served from a buffet station.

Marinated Tandoori Chicken Breast

Heather Honey Giant Sausage

Brochette of Sea Bass & King Prawns

Scottish Prime Rib Eye Steaks

Lamb Kofte Kebabs

100% Homemade Beef Burgers

Homemade Veggie Bean Burgers

Medley of Griddled & Roasted Vegetables

Jacket Potato

Mixed Leaf Salad, Coleslaw Salad, Caesar Salad, Tomato & Onion Salad

Fresh Baked Crusty Bread

Lemon Tart with Crème Fraîche

Strawberry Shortcake

Raspberry & Vanilla Cheesecake



TRADITIONAL AFTERNOON <u>TEA</u>

Selection of Sandwiches

Roast Scotch Beef & Horseradish Oak Smoked Loch Fyne Salmon Coronation Chicken Hand Carved Ham & Mustard Egg & Cress Prawn & Marie Rose Sauce

Giant Sausage Rolls

Lamb & Coriander Croquettes with Plum Sauce

Chicken Goujons with Garlic Herb Dip

Quiche Lorraine

Cherry Tomato & Goats Cheese Tarts

Handmade Scotch Eggs

Selection of Cakes

Fresh Cream Victoria Sponge Coffee and Walnut Cake Iced Fairy Cakes Homemade Fruit Scones with Strawberry Conserve & Clotted Cream

Tea & Coffee Service



AFTERNOON TEA PICNIC

Smooth Chicken Liver Pâté Pots with Apricot & Plum Chutney & Melba Toast

Smoked Salmon & Cream Cheese Pin Wheels

Cajun Chicken Breasts with Garlic & Herb Mayonnaise

Wild Mushroom & Spinach Quiche

Cold Poached Salmon with Dill Mayonnaise

Honey Roast Gammon Ham

Satay Chicken with Peanut Dipping Sauce

New Potato Salad

Rocket, Baby Spinach & Herb Salad

Tomato, Red Onion & Mozzarella Salad

Green Salad with Lemon Dressing

Coleslaw Salad

Cajun Potato Wedges with Sour Cream

Selection of Cakes

Homemade Fruit Scones with Strawberry Preserve & Clotted Cream Strawberry Shortcakes & Wild Berry Coulis Shot Glasses of Key Lime Pie

Tea & Coffee Service



BBQ MENU

Wedding Buffet Service

Handmade Beef Patties

Red Onion & Beef Tomato Salad

Shredded Iceberg Lettuce & Floured Baps

Handmade Honey Heather Giant Sausages & Hot Dog Rolls

Marinated Tandoori Chicken Breasts

Shredded Beetroot & Cannellini Bean Burgers

Mixed Salad with Lemon & Olive Oil Dressing

Homemade Coleslaw

Jacket Potatoes

(Only available as wedding evening package)



KEBAB & GRILL

Wedding Buffet Service

Doner Kebab

Sliced doner lamb carved from the kebab roaster

Chicken Shish Kebab

Charcoal grilled cubes of chicken breast marinated in olive oil & lemon

Lamb Kofte Kebab

Minced lamb, onions & peppers & delicate spices skewered on a two foot kebab

Kebab Salad

lceberg lettuce, shredded cabbage, sweet onion & tomato, pickled chilli

Tabouli Couscous

Mediterranean couscous, tomatoes, cucumber, chopped parsley, chopped mint and green onion seasoned with olive oil, lemon juice and spices

Chilli Sauce & Garlic Sauce



BACON BUTTIES

Wedding Evening Service

Crispy Bacon Rashers in Thick Cut Sesame Seed Bloomer Butties

Sausage & 'Daddies' Sauce in Thick Cut Sesame Seed Bloomer Butties

Tangy Griddled Vegetables and Grilled Halloumi Cheese in Thick Cut Sesame Seed Bloomer Butties

Homemade French Fries

Salt & Vinegar

Tomato Ketchup



FISH & CHIPS

Wedding Evening Service

Mini Battered Codling Fillets
Hand Breaded Whole Tail Scampi
Homemade French Fries
Mushy Peas & Homemade Tartar Sauce
Salt & Vinegar
Tomato Ketchup



PIE & MASH

Wedding Evening Service

Classic East End Minced Beef & Onion Pie with Short Crust Pastry Top

Parsley Liquor or Rich Beef Gravy

Creamy Mash Potato

Medley of Griddled Vegetables

Mushy Peas



BBQ

Menu One

Tandoori Chicken Breast

Giant Cumberland Sausage

Homemade Beef Burgers

Homemade Cannellini Bean & Shredded

Beetroot Burgers

English Rump Steaks

Jacket Potato

Mixed Leaf Salad with Olive Oil & Lemon Dressing

Coleslaw Salad

Tomato & Onion Salad

Fresh Baked Crusty Bread



SIT DOWN BUFFET

Cold Sliced Honey Roast Ham

Sliced Roast Norfolk Turkey

Cold Salmon Mayonnaise

Hot Chicken in Tarragon Cream Sauce

Roasted Butternut Squash & Wilted Rocket Risotto

Coleslaw Salad

Chorizo & Pepper Pasta Salad

Mixed Leaf Salad with Olive Oil and Lemon Dressing

Tomato & Onion Salad

Hot Buttered New Potatoes

Coffee and Mints



CHEFS SPECIAL CANAPÉ SELECTION

Menu One

Lamb & Coriander Bitox with Plum Marmalade

Wild Mushroom & Pine Nut Tarts

Tian of Griddled Vegetables

Homemade Black Pudding, Wilted Goats Cheese & Pancetta

Mini Thai Crab Cakes with Chilli Mayo

Filo Tarts of Bay Prawns with Sauce Marie Rose

Liver Parfait with Apricot & Plum Chutney

Smoked Salmon & Cream Cheese



CHEFS SPECIAL CANAPÉ SELECTION

Menu Two

Mini Beef Sliders (Hamburgers)

Roast Beef & Horseradish in Mini Yorkshire Puddings

Lamb & Coriander Bitox with Plum Marmalade

Poached Salmon Mayo Tarts

Wild Mushroom & Pine Nut Tarts

Tian of Griddled Vegetables

Mini Thai Crab Cakes with Chilli Mayo

Filo Tarts of Bay Prawns with Sauce Marie-Rose

FINGER BUFFET MENUS

FINGER BUFFET ONE

Selection of freshly made Sandwiches

Spinach & Mushroom Quiche

Chicken Goujons with Garlic & Herb Dip

Sausage Rolls

Tandoori Chicken Pieces

Cajun Potato Wedges and Sour Cream

Handmade Beef Samosas with Mint Sauce

FINGER BUFFET TWO

Selection of freshly made Sandwiches

Wild Mushroom & Pine Nut Tarts

Toasted Tapenade on Ciabatta

Sausage Rolls

Satay Chicken with Spicy Peanut Sauce

Baby Jacket Potatoes with Chive Crème Fraiche

Sesame Prawn Toast

Lamb & Coriander Croquettes with Plum Sauce

FINGER BUFFET THREE

Selection of freshly made Sandwiches

Brie & Broccoli Quiche

Cajun Chicken Pieces with Garlic & Herb Mayonnaise

Crudities & Dips

Toasted Tapenade on Ciabatta

Baby Jacket Potatoes with Cheese & Mushroom Sauce

Butterfly Breaded King Prawns with Thai Chilli Sauce

Handmade Onion & Caraway Bhaji with Yoghurt Dip

FINGER BUFFET FOUR

Selection of freshly made Sandwiches

Roast Pepper, Goats Cheese & Mint Wraps

Butterfly Breaded King Prawns with Thai Chilli Sauce

Thai Style Chilli & Coriander Crab Cakes with Chilli Mayonnaise

Chicken Goujons with Garlic & Herb Mayonnaise

Crudities & Dips

Spicy Lamb Kebabs

Cajun Potato Wedges with Guacamole & Sour Cream

Handmade Beef Samosas



WEDDING BREAKFAST TASTING DINNER PARTIES

Here at Valentine Cuisine we would be delighted to reproduce your wedding breakfast menu as a tasting dinner party scenario in the comfort of your own home.

The optimum would be to get together six guests, maybe your maid of honour or your best man, both sets of parents or even just a few friends.

It's a great tool for us as we get to see everybody physically relax as you sample our amazing food, we also get to do what we do best: show off our skills! Everybody turns into a food critic on the night which is great, we love the feedback!

Our maitre d'hôtel who runs your front of house will be your wine waiter for the evening and we will bring along exactly the same crockery, cutlery, linen and glassware we use for your special day

We will announce each course and because everything we do is totally bespoke, fine-tuning your menu is no problem. If your dishes need to be a little smaller, bigger, less spicy, more spicy, all these things are do-able!

All tasting dinner parties are charged at the price per cover for your wedding breakfast. Normally around £35/£40 per cover plus a service charge for your wine waiter.