

CANAPES - *Please select canapés to be served*

SAVOURY

Smoked salmon on crusty rye & sunflower bread with lime crème fraiche & cracked black pepper

Blue cheese and sesame biscuit with fennel salami

Warm Chorizo & Manchego arancini

Tiger prawn served on a spoon with a fresh mango, chilli & coriander salsa

Mini beef burger with home-made tomato relish

Goats curd, rosemary & fig tartlet (v)

Mini naan topped with chicken tikka & yoghurt

Crayfish & avocado tartlet

Slow roasted belly of pork served on a spoon with apple chutney

Duck spring rolls with a spicy plum dip

Asparagus rolled in Prosciutto ham

Boccaccini mozzarella, cherry tomato & basil skewer (v)

Mini steak & ale pies and/or chicken & bacon pies

Puff pastry turnover with smoked Applewood cheese & red onion marmalade (v)

Mini Yorkshire pudding with roasted fillet of beef & horseradish cream

Beetroot, feta & mint arancini (v)

SWEET

Mini scones with clotted cream & jam (v)

Salted caramel & dark chocolate tartlet (v)

A variety of macaroons

SAVOURY AND SWEET

Mini afternoon tea on 3-tier stands

Mini open sandwiches:

Smoked salmon and cream cheese

Tuna, dill and cucumber

Ham & chutney

Scones with clotted cream and jam

A selection of mini cakes

Macaroons

2019 Prices from - £7.75 per person

(including 20% VAT)

SPRING/SUMMER STARTERS

*Please select 1 starter, 1 main course and 1 dessert for all your guests. Dietary requirements will be catered for separately
For a choice menu (2 options per course) there is a charge of £1 per course or £2.50 per person for 3 courses*

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

Somerset White Nancy goats' cheesecake with a red onion & chilli jam and herb leaf salad (v)

Ham hock & parsley terrine with home made piccalilli and toasted sour dough

Minted courgette, spinach & pea soup (v)

Classic prawn & crayfish cocktail

Vine tomato, red onion & feta tart with rocket & a sweet balsamic dressing (v)

Add any choice from this group for a supplement

Baked mozzarella wrapped in Prosciutto ham served on a crostini with rustic pesto

Beetroot & whisky cured salmon served with dill crème fraiche and a red chard & chicory salad

Grilled asparagus with a fresh pea, broad bean & feta salad drizzled with mint dressing

Chew Valley smoked trout, lemon & dill patè with pickled cucumber and toasted sour dough

Smoked chicken & Thai noodle salad with chilli roasted cashew nuts & a lime & coriander dressing

Add any choice from this group for a supplement

Potted Devon crab with leeks & chives, served with a caper & lemon butter and toasted sourdough

Trio of smoked & cured fish; hot smoked salmon; mackerel and pickled sea bass served with baby spinach & beetroot

King prawns and chorizo pan-fried in garlic, lemon and chilli on toasted sour dough

Tea smoked duck breast with a Vietnamese noodle salad & a lime & ginger dressing

Sharing platter: a selection of smoked & cured meats, slow roasted plum-tomatoes, chargrilled aubergine, peppers and artichokes, olives & Boccaccini mozzarella with rocket salad & ciabatta bread sticks

Accompanied by a variety of freshly baked breads

2019 Prices from
100+ adults - £44.95 per person

(including 20%VAT)

SPRING/SUMMER MAIN COURSES

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

A trio of locally sourced sausages (pork & leek; beef & Stilton; and lamb & mint) served with spring onion & 'Lye Cross Farm' cheddar mash

Salmon fillet wrapped in Prosciutto ham on rocket & Parmesan risotto drizzled with lemon oil

Roasted chicken breast with goats' cheese, & sun blushed tomato crust served on polenta with basil dressing

Slow cooked belly of pork with smoked garlic & rocket mash and apple sauce

Artisan pies with creamy mash, honey roasted carrots and homemade gravy (additional options on Autumn/Winter menus)

Lamb, rosemary, garlic potatoes & honey

Ham hock, black pudding & pea

Chicken, leek, gammon & thyme

Puy lentil, Welsh rarebit and kale (v)

Truffled mushroom, butter bean and Swiss chard (v)

Add any choice from this group for a supplement

Roasted sea bass fillet with a braised baby gem & spring greens served with vanilla butter

Lemon & thyme marinated rump of lamb on warm fine beans & tender stem broccoli with salsa verde

Confit of salmon with fennel & leeks, crispy bacon and a watercress, lemon & saffron dressing

Roast strip loin of beef served with roasted Mediterranean vegetables, tomatoes & olives and a rocket & oregano pesto

Pork tenderloin wrapped in pancetta & sage on garlic roasted courgettes & asparagus with a wholegrain mustard sauce

Add any choice from this group for a supplement

Roasted rack of lamb served with mint crushed peas & broad beans, purple sprouting broccoli and a red wine jus

Salmon & halibut en croute with spinach, lemon & pine nuts served with a frisee & rocket salad & herb crème fraiche

Veal wrapped in Parma ham served with black olive, sun blushed tomato & rocket salad and salsa verde

Fillet of 'Newton Farm' beef served on roasted Mediterranean vegetables with a rustic pesto

Garden herb & pine nut crusted cod fillet served on leeks & spring cabbage with a mussel & dill sauce

Complimentary side dishes will vary according to the requirements of each dish and will be advised upon by your Catering Manager

2019 Prices from
100+ adults - £44.95 per person

(including 20%VAT)

SPRING/SUMMER DESSERTS

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

Dark chocolate & truffle slice

New York baked cheesecake with a raspberry compote

Iced lemon meringue parfait with almond praline

Eton mess (seasonal berries will be used)

Raspberry & white chocolate panna cotta

Add any choice from this group for a supplement

Vanilla & raspberry crème brulee with lavender shortbread biscuits

Summer fruit, elderflower & Prosecco jelly served with a berry coulis

Apple tarte tatin served with crème anglaise

Summer pudding with a fresh berry sauce & clotted cream

Lemon & lime tart served with a hazelnut praline mascarpone cream

Add any choice from this group for a supplement

Chocolate & pomegranate tart with clotted cream

Crunchy peanut butter parfait with bitter dark chocolate sauce

Dark chocolate & espresso mousse with pistachio biscuits

Grilled pineapple with lime polenta chips and chilli crème fraiche

A trio of miniature desserts: *White chocolate cheesecake, raspberry crème brulee & Prosecco & elderflower jelly* (bespoke options available)

Fresh tea & coffee

2019 Prices from
100+ adults - £44.95 per person

(including 20%VAT)

AUTUMN/WINTER STARTERS

*Please select 1 starter, 1 main course and 1 dessert for all your guests. Dietary requirements will be catered for separately
For a choice menu (2 options per course) there is a charge of £1 per course or £2.50 per person for 3 courses*

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

Duck & apricot terrine with home-made chutney and toasted walnut bread
'Lye Cross Farm' Cheddar, onion & Somerset cider soup
Classic prawn & crayfish cocktail
Twice baked wild mushroom & Gruyère soufflé with seasonal leaves
Roasted butternut squash, goats' cheese & crispy bacon salad with honey dressing

Add any choice from this group for a supplement

Smoked Applewood, leek & bacon soufflé with a radicchio salad and a sherry dressing
Gin cured salmon gravadlax accompanied by pickled beetroot & cucumber and a bitter leaf salad
Wild mushrooms pan-fried in truffle butter on toasted sourdough
Pumpkin ravioli with sage, garlic & pine nut butter and rocket salad
Confit of smoked Wiltshire bacon with grilled black pudding, soft boiled egg and a slow roasted tomato sauce

Add any choice from this group for a supplement

Seared scallops and black pudding with pea & mint puree
Game & pork belly terrine, plum & star anise chutney and toasted rosemary bread
Crab & salmon open ravioli with brown shrimp & sage butter
Capricorn goats' cheese with a black olive tapenade, toasted ciabatta bread & rocket salad
Sharing platter: a selection of smoked & cured meats, slow roasted plum-tomatoes, chargrilled aubergine, peppers and artichokes
olives & Boccaccini mozzarella with rocket salad & ciabatta bread sticks

Accompanied by a variety of freshly baked breads

2019 Prices from
100+ adults - £44.95 per person

(including 20%VAT)

AUTUMN/WINTER MAIN COURSES

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

A trio of locally sourced sausages (*pork & leek, beef & Stilton and lamb & mint*) served with spring onion & 'Lye Cross Farm' Cheddar mash
Roasted salmon fillet on curried lentils and sweet potato with a lemon, coriander & yoghurt dressing
Braised free-range chicken breast on a wild mushroom, chestnut & thyme risotto with a Parmesan crisp
Belly of Somerset pork with fondant potatoes, lightly spiced carrot puree and a red port jus
Artisan pies with creamy mash, honey roasted carrots and homemade gravy (additional options on Spring/Summer menus)

Newton Farm' beef, ale & Bath Blue cheese

Lamb, rosemary, garlic potatoes & honey

Newton Farm' beef, stout & horseradish

Wild venison, haggis & redcurrant (seasonal availability)

Puy lentil, welsh rarebit & kale (v)

Spiced butternut squash, sweet potato and spinach with plum chutney & goats' cheese (v)

Add any choice from this group for a supplement

Roast strip loin of beef served with duck fat roasted potatoes, homemade Yorkshire puddings and a red wine gravy
Lemon, olive & dill crusted haddock fillet with crushed potato, slow roasted cherry tomatoes & garlic sauce
Slowly braised winter spiced lamb shank on pancetta & thyme mash with a red wine jus
Braised shin of beef on a creamy parsnip puree served with roasted baby onions, thyme and bacon
Confit of duck leg served with root vegetable gratin and a blackcurrant & port jus

Add any choice from this group for a supplement

Classic bouillabaisse with saffron potatoes and parsley served with sourdough croutons
Herb crusted rack of lamb served with dauphinoise potatoes and a rosemary & red currant jus
Cinnamon & star anise marinated duck breast with a Jerusalem artichoke & pink fir potato puree
Fillet of organic beef served with smoked garlic mash, wild mushrooms & baby onions
Fillet of sea bass with lemon, garlic & chorizo served with parmesan polenta chips and a pesto dressing

Complimentary side dishes will vary according to the requirements of each dish and will be advised upon by your Catering Manager

2019 Prices from
100+ adults - £44.95 per person
(including 20%VAT)

AUTUMN/WINTER DESSERTS

Wedding Breakfast Menu Price from £44.95 (2019 - 100+ guests)

Sticky toffee pudding with a salted caramel sauce

Pear, pistachio & frangipane tart

Baked honey & pecan nut cheesecake with mascarpone cream

Treacle & pecan tart with a honey syrup

Vanilla & rhubarb panna cotta with an orange syrup

Add any choice from this group for a supplement

Espresso & pistachio infused crème brulee with shortbread biscuits

Apple tarte tatin topped with crème anglaise

Banoffee pie

Orange & dark chocolate bread & butter pudding with crème anglaise

Autumn berry trifle

Add any choice from this group for a supplement

Rich dark chocolate & chilli tart with crème fraiche

Crunchy peanut butter parfait with bitter dark chocolate sauce

A selection of local and British cheeses with homemade chutney & biscuits

Chocolate & praline truffle

A trio of miniature desserts: *dark chocolate marquise, blackberry cheesecake and crème brulee* (bespoke options available)

Fresh tea & coffee

2019 Prices from
100+ adults - £44.95 per person

(including 20%VAT)

KNIFE & FORK BUFFET

Please select 3 main courses, 5 side dishes and 1 dessert option for all your guests. Dietary requirements catered separately

MAINS

A selection of the following quiches:

Red Onion, goats' cheese & rocket

Smoked salmon, lemon & dill

Bacon, leek & Gruyère

Whole dressed salmon with prawns & lemon crème fraiche

Selection of 'Somerset Charcuterie' and continental cured & smoked meats

Honey roasted Wiltshire ham with home-made chutney

Moroccan lamb tagine

Soy, ginger & sweet chilli poached salmon fillet

Duck & apricot terrine with a red onion marmalade

Thai chilli and coriander marinated chicken breast

Add any choice from this group for a supplement

Seafood and smoked fish selection with a dill mayonnaise

Medium rare roasted striploin of beef with horseradish cream

SIDES (Additional options on Barbecue & Hog Roast Menus)

Mixed leaf and herb salad with classic French vinaigrette and garlic croutons

Thai coleslaw with a chilli & coriander mayonnaise

Cannellini & butter bean salad with smoked garlic, baby spinach and Parmesan

Classic Greek salad - Feta cheese, tomato, cucumber and Kalamata olives

Traditional Waldorf salad - sliced green apples, white cabbage, celery and walnuts

Penne pasta salad with home-made pesto and roasted peppers

Bulgar wheat with dry apricots, pine nuts and mint

Potato, watercress & spring onion salad with an olive oil and lemon dressing *or* hot buttered new potatoes with sea salt & parsley

A selection of artisan breads

Wild rice, aubergine and lentil salad with a light garlic and cumin dressing

2019 Prices from
100+ adults - £41.75 per person

(including 20%VAT)

KNIFE & FORK BUFFET CONTINUED

DESSERT *(please select one option to be served to the table)*

Chocolate fudge brownie with double cream
White chocolate & raspberry cheesecake
Tangy lemon & lime tart
Dark chocolate and ginger torte
Eton mess (seasonal berries will be used))
Pear, plum & pistachio tart

ADDITIONAL OPTIONS*

Fresh tea & coffee
Upgrade dessert to selection of local cheeses with homemade chutney & biscuits
Choice dessert

2019 Prices from
100+ adults - £41.75 per person

(including 20%VAT)

HOG ROAST MENU

Whole free-range hog freshly prepared and carved on site

VEGETARIAN *(one option pre-ordered)*

Mediterranean vegetable kebabs with halloumi cheese and a fresh pesto dressing

Portobello mushrooms topped with red onions, spinach, Gruyère cheese & walnuts

SALADS *(choose four. Additional options on Barbecue menu)*

New potato, fresh mint & spring onion salad with a light mayonnaise dressing *or* hot buttered potatoes

Mixed herb leaf salad with a lemon vinaigrette *or* baby gem leaves tossed in a Parmesan dressing with croutons

Feta, sun-blushed tomato, cucumber & olive salad with extra virgin olive oil

Carrot, cumin & red onion salad with a fresh coriander dressing

Lamb's lettuce, watercress, goats cheese & roasted beetroot salad

ACCOMPANIMENTS

Sage & onion stuffing

A selection of fresh white, granary and wholemeal rolls

Homemade apple sauce

Red onion & rosemary chutney

DESSERT *(please select one option to be served to the table)*

Dark chocolate & truffle slice

New York baked cheesecake with a raspberry compote

Iced lemon meringue parfait with almond praline

Eton mess (seasonal berries will be used)

ADDITIONAL OPTIONS *

Fresh tea & coffee

Choice dessert

2019 Prices from
(80+ adults - £41.50 per person

(including 20% VAT)

BARBECUE MENU

MAINS

Fresh from the grill:

Organic beef burgers made by 'Newton Farm', Bath

A selection of locally made sausages

Chicken breast marinated in lime & coriander

Chilli & lemon infused salmon fillet or garlic & rosemary marinated pork cutlets (select one or provided on 50:50 basis)

VEGETARIAN (one option pre-ordered)

Mediterranean vegetable kebabs with halloumi cheese and a fresh pesto dressing

Portobello mushrooms topped with red onions, spinach, Gruyère cheese & walnuts

SALADS (Choose four. Additional options on Hog Roast menu)

Potato & watercress salad with a lemon and parsley dressing *or* hot buttered new potatoes

Carrot, cabbage & celery coleslaw with maple syrup & toasted pecan nuts

Mixed herb leaf salad with a lemon vinaigrette *or* baby gem leaves tossed in a Parmesan dressing with croutons

Buffalo mozzarella, plum tomato & basil salad

Cucumber, watermelon & feta salad

Roasted sweet potato, & red chard salad with a minty yoghurt dressing

ACCOMPANIMENTS

A variety of freshly baked rolls

Homemade chilli & coriander salsa,

garlic mayonnaise, tomato ketchup, and whole grain mustard

DESSERTS (please select one option to be served to the table)

Eton mess (seasonal berries will be used)

Lemon & lime cheesecake

Vanilla & rhubarb panna cotta with an orange syrup

Dark chocolate & walnut brownie with clotted cream

ADDITIONAL OPTIONS *

Fresh tea & coffee - £2.75 per person

Choice dessert - £1 per person

2019 Prices from
100+ adults - £40.25 per person

(including 20% VAT)



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SPECIAL DIETARY REQUIREMENTS

We will do our very best to accommodate any essential dietary requirements with advance notice.

Menu suggestions will be made on request and clients will be asked to pre-order and clearly indicate the requirements on the table plan. We recommend that you also request this information from your evening guests.

VEGETARIAN OPTIONS

STARTERS *(please select one option for all your guests)*

A warm salad of baby aubergine, chick pea & grilled peppers served with a mint pesto

Buffalo Mozzarella on a bed of sun-blushed tomatoes & black olives drizzled with a fresh basil oil

Sweet potato & coriander falafel with grilled halloumi accompanied by a fresh herb salad and lemon houmous

Warm goats' cheese & red onion tartlet with a mixed herb leaf salad and sweet balsamic dressing

Poached pear, Dorset Blue & watercress salad in a honey dressing

MAINS

Wild mushroom, sage & rocket risotto with Parmesan shavings and truffle oil

Moroccan chick pea, lentil & spinach tagine served with grilled flat bread & a yoghurt & coriander dip

Fresh penne pasta with peas, asparagus and mint in a Ricotta & smoked garlic sauce

Stuffed Portobello mushroom with red onion, rocket & Gruyère cheese topped with a herb & pine nut crust

Stuffed aubergine with Gorgonzola, walnuts & basil

VEGAN OPTIONS

STARTERS

Roasted tomato and pepper soup

Sweet potato & coriander falafel accompanied by a fresh herb salad and lemon houmous

MAINS

Moroccan chick pea, lentil & spinach tagine served with grilled flat bread

Stuffed Portobello mushroom with red onion, rocket & vegan cheese topped with a herb & pine nut crust

DESSERTS

Summer fruit, elderflower & Prosecco jelly

Summer pudding

CHILDREN'S MENU

*If the children are having the same meal as the adults they will be charged at 50% of the menu price.
Alternatively, you are welcome to select one option from the following:*

STARTER (please select one option per course for all child guests)

Garlic bread
A selection of crudités with houmous
Chicken skewers with satay dipping sauce
Cup of tomato soup

MAINS

Pork & apple sausages with fresh peas & mashed potatoes
Cod or chicken goujons with chips & salad
Beef burger in a sesame bun with salad & chips
Macaroni cheese or Pesto pasta

DESSERT

Vanilla ice cream with chocolate sauce
Iced rocket lollies
Chocolate chip cookie
Vanilla cupcake

2019 Estimated price
(including 20% VAT)

£17.80 per child

EVENING SNACKS

A selection of freshly prepared rolls

Smoked back dry cured bacon & tomato, Sausage & caramelised red onion, Somerset Brie with pear & ginger chutney (v)

Fresh pulled pork brioche rolls

Slow roasted spiced pulled shoulder of pork served with red coleslaw

Fresh pulled beef brioche rolls

BBQ pulled beef brisket with smoked cheese & baby gem

(Supplementary option - Cajun spiced potato wedges with sour cream & salsa)

A selection of stone baked pizzas (Bespoke options available on request)

Margherita - Buffalo mozzarella, fresh tomato & basil; **The Cured** - Prosciutto, caramelised red onion, salami & rocket; **The Hawaiian** - Pulled Ham hock & fresh pineapple

Traditional Cheese Board

A selection of local & British cheeses served with homemade chutneys, a variety of biscuits, apples, celery and grapes

Ploughman's Platter

Freshly sliced Wiltshire ham, a selection of local cheeses with homemade chutney, a selection of quiches, Scotch eggs, pork pies & sausage rolls

Accompanied by apples, celery and grapes with rustic bread & artisan biscuits

Italian Platter - 2019

A variety of chorizo, salami & cured meats, sun blushed tomatoes, baby peppers stuffed with cream cheese, pesto & mozzarella pasta salad, a selection of roasted vegetables and a variety of bruschetta

2019 from (including 20% VAT)
£7.85 per person

Finger Buffet

A selection of finger sandwiches and tortilla wraps with a variety of fillings

Mini vegetable samosas with a sweet chilli dip (v)

Barbeque pulled pork sausage rolls

Chicken satay skewers

Mini beetroot & feta turnovers

A selection of quiche

Spinach & chick pea falafel (v)

Hand cut crisps

Mini cheese & onion pasties (v)

Street Food options:

A selection of Cornish pasties and sausage rolls

Wild West Chilli con carne with tortilla chips, sour cream, guacamole, smoked cheese, jalapeno peppers & chilli sauce

Thai green chicken curry with coconut, lime leaves, coriander and basmati rice

Chicken, Tiger prawn & chorizo paella with chopped parsley & lemon wedges

Chicken & prawn Pad Thai - noodles with egg, beansprouts, leeks, chilli and spring onions garnished with peanuts, coriander & fresh lime

Slowly cooked Teriyaki beef with coriander rice served with ginger, spring onions and chilli salsa

Free range, locally farmed Spit Roast

With freshly baked rolls, crackling, apple sauce & stuffing