

Canapés

Compliment your arrival with a selection of canapés for you and your guests. Choose from the list below or allow us to provide a selection of the same.

COLD SELECTION

Chicken Tikka, Mango & Spring Onion Barquette

Vine Ripened Tomato, Basil & Parmesan Bruschetta

Smoked Salmon Mousse

Roasted Mixed Pepper & Feta Cheese Croûte

Crab and Salmon Toast with Fresh Dill

Cherry Tomato, Mozzarella & Basil Kebab

Guacamole and Prawn Cup

Duck Liver Pâté & Caramelised Onion

Oak Smoked Salmon Blini with Dill Cream Cheese

Celery Boats with Cream Cheese

HOT SELECTION

Honey Roasted Chipolata wrapped in

Bacon with English Mustard Mayonnaise

Homemade Miniature Lancashire Cheese & Leek Pasty

Soy, Ginger & Garlic Chicken Satay with Peanut Sauce

Wild Mushroom Tartlet with Stilton Mornay

King Prawn encased in Filo Pastry with Sweet Chilli Jam

Mini Baked Potato with Soured Cream, Fresh Chives & Cracked Black Pepper

Pea Soup with Minted Oil

Traditional Wedding Breakfast Menus

All traditional wedding breakfast menus are inclusive of quality crockery, cutlery, white table linen and service. Prices quoted are for a three course menu, and are based on the whole party having the same menu, a surcharge will apply if a choice is required.

All starters are served with freshly baked breads.

Freshly brewed coffee with a selection of teas is included.

TRADITIONAL MENU 1

Smoked Bacon & Potato Salad

with a dressing of honey, wholegrain mustard and parsley

Suprême of Country Chicken with a White Wine, Tomato & Mushroom Sauce

White Chocolate & Raspberry Cheesecake with raspberry coulis & fresh dairy cream

TRADITIONAL MENU 2

Plum Tomato & Roasted Red Pepper Soup with pesto drizzle

Honey & Grain Mustard Glazed Loin of Pork with English Cider Sauce and Thyme & Apple Stuffing Balls

Chocolate Profiteroles choux pastry buns, crème chantilly, chocolate ganache

TRADITIONAL MENU 3

Leek & Potato Soup with chive sippets & fresh cream

Roast Crown of Turkey with Sage & Onion, Honey Roasted Chipolatas & Cranberry Sauce

Apple & Cinnamon Oaty Crumble Pie with custard

TRADITIONAL MENU 4

Cream of Market Vegetable Soup
with garden herb croûtons

**Mustard Crusted Topside of Beef with Yorkshire
Pudding, Pan Gravy and Creamed Horseradish**

Bramley Apple & Blackberry Pie
with fruit reduction & fresh dairy cream

TRADITIONAL MENU 5

Chicken Liver Pâté
with homemade chutney and granary bread

Slow Cooked Braising Steak
with Caramelised Onion Gravy

Traditional Baked Jam Sponge
served warm with proper custard

TRADITIONAL MENU 6

Fanned Seasonal Melon
with mixed berries and fruit coulis

**Herb Crusted Leg of Lamb with
Roasting Juices Gravy and Mint Sauce**

Banoffee Pie
with toffee sauce & fresh dairy cream

Vegetarian Options:-

Risotto Stuffed Peppers
with roasted vine ripened tomato sauce & melting cheese

Mushroom Filo Parcel
garlic mushrooms in cream & white wine, encased in filo pastry

Butternut Squash & Leek Gratin

Unit 4, Jubilee Works, Vale St, Bolton, BL2 6QF Tel: 01204 381098 Email:
enquiries@percivalscaterers.co.uk www.percivalscaterers.co.uk

Premium Wedding Breakfast Menus

All premium wedding breakfast menus are inclusive of quality crockery, cutlery, white table linen and service. Prices quoted are for a three course menu, and are based on the whole party having the same menu, a surcharge will apply if a choice is required.

All starters are served with freshly baked breads.

Freshly brewed coffee with a selection of teas is included.

PREMIUM MENU 1

Smoked Chicken & Bacon Salad

apple & walnuts, chive crème fraiche

Slow Roasted Lamb Henry with Minted Pan Gravy

Selection of market vegetables and potatoes

Glazed Lemon Tarte

raspberry reduction & fresh dairy cream

PREMIUM MENU 2

Tian of Melon

with a cucumber, lime & pomegranate salsa and passion fruit reduction

Herb Crusted Roast Cod with a Cherry Tomato & Chorizo Confit and Sauce Vierge

Selection of market vegetables and potatoes

Crème Brûlée

with lemon & poppy seed shortbread

PREMIUM MENU 3

Caprese Salad

mozzarella cheese, vine ripened tomatoes and fresh basil,
with a little rocket salad topped with crisp pancetta

Garlic & Parmesan Baked Chicken with Risotto Milanese

aged balsamic roasted Mediterranean vegetables

Vanilla & Lavender Panna Cotta

with a mixed soft berry compôte

PREMIUM MENU 4

Spiced Parsnip and Apple Soup

finished with natural yoghurt & toasted almonds

Feather Blade of Beef with Smoked Bacon & Button

Mushrooms in a Thyme & Red Wine Jus

Selection of market vegetables and potatoes

Chocolate Truffle Torte

chocolate shavings, fresh dairy cream

PREMIUM MENU 5

Butternut Squash Soup with Sage & Bacon

sweet chilli oil & garden herb croûtons

Rib Eye of Beef with Yorkshire Pudding & Madeira Jus

Selection of market vegetables and potatoes

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

CHEESE COURSE

A Selection of English & Continental Cheeses including our Homemade Nutty Garlic Cheese

served with biscuits, homemade chutney & celery

Afternoon Tea Menu

Our Afternoon Teas are presented on traditional cakestands, and prices include crockery, cutlery, white table linen and service staff to assist on an informal basis.

Selection of Wholemeal & White Finger Sandwiches

including egg mayonnaise & cress, fresh salmon & cucumber,
coronation chicken and honey roast ham & tomato

Oak Smoked Salmon with Dill Cream Cheese & Mini Savoury Pancake
Homemade Pork & Apple Sausage Rolls
Lancashire Cheese & Cherry Tomato Tartlets

Sharing Dessert Platter

scones with fresh whipped cream & strawberry preserve,
lemon drizzle sponge cakes,
chocolate eclairs

Pots of Freshly Brewed English Tea
& Fruit Teas

Wedding Buffet & Barbecue

Our wedding buffet & barbecue are designed to be a bridge between the gap of a formal sit down meal and a buffet service. As such, guests will receive table service for the majority of the meal, but will take to the buffet table/barbecue for the service of the main course. All menus are inclusive of quality crockery, cutlery, white table linen and service. Freshly brewed coffee with a selection of teas is included.

WEDDING BUFFET MENU

Crown of Galia Melon

with woodland berries & cassis stock syrup

Decorated Whole Scottish Salmon

with citrus mayonnaise

Medley of Fish & Seafood

including prawns, smoked salmon, crayfish tails, king prawns and dressed crab

Sugar Baked Gammon of Ham

with english mustard

Coronation Chicken

curried chicken with a mango mayonnaise, topped with toasted almonds

Sirloin of Beef

with a cracked pepper & wholegrain mustard crust and horseradish cream

Hot New Potatoes

with a salsa verde dressing

Mixed Leaves, Homemade Coleslaw, Waldorf Salad, Pasta Quills & Cherry Tomatoes, Vegetable Rice Salad, Niçoise Salad, Freshly Baked Breads and Butter

White Chocolate & Raspberry Brulee Cheesecake

with fresh cream

WEDDING BARBECUE MENU

Melon and Air Dried Ham

Mustard and Ale Sirloin Steak
Thai Spiced Salmon Parcels
Cumberland & Hot Chilli Sausages
Lemon & Garlic Chicken Skewers
Hot Buttered New Potatoes

Vine Ripened Tomato, Basil & Red Onion
Mixed Leaves with Red Chard & Frisée
Fusilli, Feta & Olive Salad
Selection of Freshly Baked Breads with Butter

Sharing Dessert Platter

mini scones with whipped cream & strawberry preserve,
luxury chocolate mousse, fresh fruit kebabs,
little pots of summer berry panna cotta

Unit 4, Jubilee Works, Vale St, Bolton, BL2 6QF
Tel: 01204 381098 **Email:** enquiries@percivalscaterers.co.uk
www.percivalscaterers.co.uk

EVENING RECEPTION MENUS

The following menus are available for evening receptions in conjunction with formal daytime wedding breakfasts, minimum order of 40 for each hot dish. They are to be served at approximately 9.00pm from a buffet table and prices include crockery, cutlery and service staff to assist on an informal basis.

Hot Suppers

Meat & Potato Pie with Pastry Crust

V - cheese, onion & potato pie

served with mushy peas, pickled onions & red cabbage

Original Chilli con Carne & Rice

V - mixed bean chilli & rice

with real tortillas & tomato salsa

Traditional Beef Lasagne

V - roasted vegetable lasagne

served with mini baked potatoes & mixed salad

Goan Chicken Curry & Rice

V - vegetable & chickpea curry & rice

with poppadoms, mango chutney & onion relish

Evening Belly Warmers

Bacon & Sausage Barmcakes

served with tomato ketchup & hp sauce

Baguettes filled with Roast Beef & Onions

with creamed horseradish

Baguettes filled with Hot Roast Turkey

with sage & onion and cranberry sauce

Slow Roasted Pulled Pork Shoulder

with homemade bbq sauce,

soft barmes & proper coleslaw

Fish Finger Butties

with baby gem lettuce, homemade tartare sauce and lemon wedges

Optional extra:- Chips with spiced mayonnaise

Chef's Selection of Desserts with fresh dairy cream

Cold Buffet Menus

FINGER BUFFET

Garlic & Parmesan Baked Chicken

Goujons

Roasted Pepper & Feta

Cheese Tartlets

Vine Ripened Tomato & Basil

Bruschetta

Honey Roasted Chipolata

& Bacon Wraps

Open Fingers topped with

Prawns & Marie Rose

Selection of Wholemeal

& White Sandwiches

Chicken Tikka & Mango Tartlets

Homebaked Tortillas & Tomato Salsa

FINGER BUFFET

Roast Chicken Drumsticks

Tuna Mayo Wraps

Selection of Wholemeal

& White Sandwiches

Pork Pie Wedges & Pickles

Seafood filled Pastry Cases

Selection of Homebaked Quiches

Sausage Rolls

Kettle Chips

Chef's Selection of Desserts served

with Fresh Dairy Cream

FORK BUFFET

Sliced Honey Roast Gammon of Ham

Fresh Poached Salmon with Citrus

Mayonnaise

Roast Chicken Duxelle

Potato & Chive Salad

Homemade Coleslaw

Mixed Green Salad

Vine Ripened Tomato,

Red Onion & Basil

Fusilli, Feta & Olive Salad

Freshly Baked Bread Rolls & Butter

Chef's Selection of Desserts served with

Fresh Dairy Cream

CHEESE TABLE

A Selection of English & Continental

Cheeses including

our Homemade Nutty Garlic Cheese

served with biscuits, farmhouse breads,

homemade chutney & piccalilli,

grapes & celery

Unit 4, Jubilee Works, Vale St, Bolton, BL2 6QF Tel: 01204 381098 Email:

enquiries@percivalscaterers.co.uk

www.percivalscaterers.co.uk