

COPLEYS

FOOD & EVENTS

Henry Moore Studios & Gardens

Sample Wedding Menu

Based on a seated, served meal for 15 guests

Guests seated at the table on arrival and served a Prosecco aperitif and their own trio of canapés

Starters

Twice-baked goat's cheese soufflé (V)

Caramelised walnut and celery salad, fresh mango, mango chutney

Antipasti plate

Small bruschetta, avocado, prosciutto & buffalo mozzarella served with fresh spinach & dressed with balsamic and olive oil
(remove prosciutto to make the dish vegetarian)

Main Course

Mediterranean slow roasted lamb shoulder (GF)

Roasted local butternut & organic vegetable selection, yogurt & pine nut dressing
crispy kale, aubergine puree Bulgur wheat & cous-cous with preserved lemon & herbs

Stuffed Aubergine with Feta, chilli & mint (V)

Served with the same side dishes as the lamb

Chorizo & shallot stuffed chicken breast

Choice of Dauphinoise, creamed or new potatoes,
roasted carrots, tenderstem broccoli, crispy chicken skin

Sample Dessert Selection

Gooseberry & elderflower parfait, honey sponge, fruit compote

Blackberry & apple crumble, crème anglais

Lemon tart, meringue, pouring cream

Trio of lemon posset, chocolate brownie and fresh berry meringue

Fresh berry pavlova

Sticky toffee pudding, toffee sauce, spun sugar basket

Tea & Coffee

Including the following

Welcome prosecco and 3 canapés per person

Your choice of 3 course menu from above or similar

An allowance of ½ a bottle of house wine per person

Tea & coffee after the meal

White Linen tablecloths and napkins

Cutlery, crockery and glassware

All service

