



Alpine Wedding

Menu

Canapes

- Spiced Butternut Arancini with Puffed Rice
- Blue Cheese Filo Tarts with Pecan & Pear
- Pulled Pork Bon Bons with Sticky BBQ Sauce
- Red Pepper Shots with Truffle Pearls
- Twice Cooked Chips, Battered Cod & Peas

Wedding Breakfast

- Rosemary and Sea Salt Focaccia
- Heritage Tomato Salad
- Charcuterie Platter
- Greens with Hazelnut, Chestnut, and Orange Salad
- Veg Medley, Roast Peppers, Courgette, Squash
- Duck Fat Roast New Potatoes
- Traditional Fondue
- Mont D Or, Rosemary, Garlic

Wedding Cake

- 6 tier Croquembouche (spun sugar, roses, berries, salted caramel sauce, baileys chocolate sauce, raspberry coulis).

Evening Nibbles

- Tarteflette
- Dutch Fries, Satay Sauce, red onions, Mayo
- Powder Hounder Fries, Katsu Mayo, Bacon Crumb, onions, jalapeno, parmesan
- Dukes Fries, Truffle, rosemary, parmesan

Evening Dessert

- Mini Doughnuts, Choc sauce, crushed Oreos, cinnamon sugar
- Make your own brownie bar