

Sample Menu - Wedding Breakfast

A classic & elegant choice. Perfect for 'foody' couples who want a more traditional fayre for the big day.



Canapes

Roast Belly of Free Range Sussex Pork, Crispy Crackling & Crushed Bramley Apple Dip

Baked Chicken & Chorizo Skewer with Aioli

Mini Fish & Chip in Newspaper Cones, Maldon Sea Salt & Malt Vinegar

Chargrilled Atlantic Prawns wrapped in Snow Peas & Sweet Chilli Dip

Mini Spinach Muffin, Caramelised Red Onions, Creamed Soft Cheese & Sweet Roasted Romano Peppers (V)

Starters

Spiced Duck Confit Tartlet, Warm Crispy Duck, Filo Pastry, Cranberry & Orange Jam

Salad of Rocket & Mizuna topped with Toasted Pine-Nuts & a Roasted Saffron Pear

Fresh Spinach & Ricotta Ravioli, Baby Pousse Leaves, Fresh Italian Ricotta & Sun-dried Tomatoes, Wrapped in Fresh Egg Pasta & a Light Parmesan Cream (V)

Main Courses

Fillet of Prime Surrey 21 Day, Dry Aged Beef, Flavored with Thyme & Garlic, On Horseradish Mashed Potatoes, Baby Spring Vegetables Truffle & Chianti Wine Sauce.

Red Onion, Slow Roasted Tomato, Feta & Basil Tart, Pont Neuf Potatoes, Fine Green Beans Bound in Leeks, Tomato & Basil Sauce. (V)

Dessert

Anise's Trio of Desserts

Rich Chocolate Brownie, Knickerbocker Glory & Fresh Strawberry Tart Served with a Vanilla Chantilly Cream



anise
catering

