



Wedding Breakfast Package

Here at Thyme and Season catering, we understand that organising a Wedding can be a very exciting but daunting task. Our Specialist Wedding Co-ordinator is on hand to assist you with any aspect of your Wedding.

We aim to combine our considerable knowledge; with the flexibility to ensure that We give you not only a day to remember, but also one which you will feel is really tailor made for you as a couple. In the weeks leading up to the wedding we will always be on hand to offer both guidance and reassurance.

There are many options available to you and we would be more than happy to offer any advice to help you with ideas that you may require, to style your day making it even more memorable for you and your guests.

Menus Suggestions

Our Menus can be adapted to suit all tastes, dietary requirements and more importantly your budget. Choose from a, b or c for each course and discuss with our chef if any changes need to be made. Once you have decided on your Wedding Breakfast Menu, we offer you a complimentary tasting to ensure that you are happy with your choice of Menu.

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### *Wedding Breakfast Starters*

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Meat Suggestions

Smoked Chicken Caesar Salad Smoked Chicken Breast, Romaine Lettuce, Anchovies, Parmesan Cheese & fresh Croutons and Home-made Caesar Dressing (a)

Duck & Cranberry Pate Homemade Duck Liver & Cranberry Pate served with Herb Crostini on a bed of Rocket & Cherry Tomato Salad (b)

Chicken Liver Parfait Served on a Toasted Brioche with Onion Confit (a)

Parma Ham and Goats Cheese Tartlet With a dressed salad garnish (b)

Chicken, Bacon & Basil Terrine Served with Red Onion Chutney and Mixed Leaves (b)

Carpaccio of Beef with Roasted Red Pepper & Pimento Chutney & Deep Fried Onion Rings (c)

Local Black Pudding Served on a Potato Scone with Apple Compote (a)

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## *Seafood Suggestions*

*Prawn, Mango & Apple Cocktail (b)*

*Dublin Bay Prawns, diced Mango, Apple, Onions & Cherry Tomatoes Served on a bed of mixed Leaves with a fresh Coriander Mayonnaise Dressing (b)*

*Cheshire Smoked Scottish Salmon on Blinis with Cream Cheese, Chives & fresh Lime, sat on a Bed of mixed Leaves drizzled with Dill, Honey & Whole Grain Mustard Dressing (c)*

*Avocado & Smoked Salmon Mousse served with a Lime & Dill Dressing (b)*

*Cheshire Smoked Salmon & Asparagus served with Poached Egg & Hollandaise Sauce (c)*

*Caribbean Crab Cakes Roasted Peppers, Paw-Paw Relish, Pineapple & Mango Salsa (a)*

*Salmon & Haddock Fishcakes served with a Pineapple & Mango Chutney & Red Onion Salsa (b)*

*Seared Tuna Nicoise Salad Served on a bed of mixed Leaves (a)*

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Specialities

- *Chef's selection of Smoked Fish, Grilled Vegetables & stuffed Vegetables*
 - *Trio of Seafood White Crab Meat with a Dill & Lime Mayonnaise,*
- *Smoked Halibut Parcel with Olive Duxell and Shrimp Torte Served with a Mandalined Nest of Cucumber, Carrot & Beetroot marinated in Lemon, Rice Vinegar, Virgin Olive Oil, Fresh Dill and Sea Salt Dressing*
 - *A Warm Smoked Haddock, Leek and Chive Tartlet*
- *Topped with a Poached Egg and served with a Hollandaise Sauce*

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## *Vegetarian Suggestions*

*Wild Mushrooms in a creamy White Wine & Tarragon Sauce Served on Brushetta (b)*

*Goats Cheese Cheesecake baked Goats Cheese accompanied with a Vine  
Tomato Chutney (b)*

*Asparagus Salad Fresh Asparagus Spears, on a bed of leaves and  
topped With Crème Fraiche & a Red Wine Vinegar Dressing (c)*

*Home-made Four Cheese Tartlet Pastry Case filled with Roquefort,  
Smoked Wensleydale, and Mozzarella & Parmesan Cheese, finished  
with a Mango Compote (b)*

*Tomato Mozzarella & Basil Capresse Salad Italian Beef Tomatoes &  
sliced Mozzarella Cheese with chopped Basil & drizzled with Balsamic  
Dressing (a)*

*Roasted Mediterranean Vegetable Terrine served with a Goats Cheese  
& Chive Dressing (a)*

*Goats Cheese & Roasted Mediterranean Vegetable Salad Roasted  
Mediterranean Vegetables served on a bed of Saffron Rice topped  
with Goats Cheese & drizzled with a Garlic & Olive Oil dressing (b)*

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Soups

All soups are freshly homemade served with freshly baked deli breads

Minestrone (b)

Cream of Watercress (b)

Celery & Stilton (b)

Fresh Basil & Tomato (a)

Tomato, Red Pepper & Lentil with Fresh Basil (a)

Cream of Mushroom (a)

Leek & Potato (a)

Classic French Onion (b)

Cream of Vegetable (a)

Gazpacho (cold soup) (b)

Lobster Bisque (b)

Cream of Potato & Parsnip (a)

Cream of Pea & Ham (b)

Green Lentil (a)

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## *Main courses Perfect for your Wedding Breakfast.*

*All Served with your choice of Potatoes and a Panache of Fresh  
Seasonal Vegetables*

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Beef Suggestions

*Roasted Rib-Eye of Beef Cooked to your liking served with a Port,
Shallot & Button Mushroom Demi-Glaze (b)*

*Traditional Sirloin of Beef & Yorkshire Pudding Served with a
creamed Horseradish Sauce (b)*

*Beef Wellington Finest Fillet encased in Pastry & served with a Wild
Mushroom Ragout (c)*

*Carbonnade de Boeuf Finest Beef sautéed with Shallots & Mushrooms
served with a Rich Red Wine & Meaux Mustard Sauce (b)*

*Braised Steak Cooked slowly with Shallots, Baby Carrots & Mushrooms
in a tasty Madeira Sauce with creamy whole Grain Mustard Mash (a)*

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## *Lamb Suggestions*

*Individual Rack of Lamb Roasted with fresh Thyme & a Mint Jus (a)*

*Lamb Tagine Succulent Chunks of Lamb cooked with Dates, Apricots  
& a Tomato Concasse (b)*

*Lamb Shank Slowly cooked Lamb Shank in a Rosemary & Garlic  
Redcurrant Jus (b)*

*Roasted Leg of Lamb Served with Minted Yorkshire Puddings & a  
Rosemary Jus (b)*

*Peppered Lamb Fillet with a Mint & Caper Sauce (c)*

*Cheshire Breast of Lamb Cheshire Reared Breast of Lamb stuffed with  
Apricot & Chestnut Stuffing served with Flageolet Beans, Minted New  
Potatoes & Rosemary Jus (a)*

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Seafood Suggestions

Pan Seared Sea Bass on a bed of Roasted Provencal Vegetables (c)

*Salmon Wellington encased in Puff Pastry & served with a
Champagne & Caper Sauce (c)*

*Honey & Mustard Glaze Grilled Salmon With roasted Fennell & New
Potatoes (b)*

*Pan-fried Cod Sat on Stir-Fried Spinach & Garlic Mash with a
Tartare Dressing (b)*

Fillet of Monkfish with a Lemon & Thyme Stuffing (c)

*Parmesan crusted Swordfish Served with a Spicy Sweet Pepper Salsa
& herb infused oil (c)*

Monkfish wrapped in Parma Ham & Watercress With crushed new Potatoes with a Mushroom & Brandy Cream Sauce (c)

Baked Fillet of Cod Topped with a Citrus Crust & served with a White Wine Sauce (b)

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## *Pork Suggestions*

*Fillet of Pork Stuffed with Courgette, Apricot & Sausage with a Wild Berry & Merlot Sauce (b)*

*Sirloin of Pork Marinated in Chillli & Lemongrass (b)*

*Free Range Roast Pork Belly Served with Cheddar and Leek Mash, Caramelized Red Cabbage and a rich Demi Glaze (a)*

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Chicken Suggestions

Traditional Oven Roasted Chicken Herb Crusted Chicken Breast served with a Smoked Bacon & Mushroom Veloute Sauce (a)

Mediterranean Chicken Breast Stuffed with Spinach, Cream Cheese, Sun-dried Tomatoes, Garlic & Olives and finished with a Creamy Wine Sauce (a)

Chicken Basque Chicken Breast casseroled with the finest Spanish Tomatoes, Paprika, Chorizo Sausage, Red Wine, Peppers Onions & Garlic (b)

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## *Specialities*

*All served with a Panache of Seasonal Vegetables & Potatoes*

*Venison Sausage Casserole Finest Local Venison Sausages slowly cooked with Red Wine, Chestnut Mushrooms and Juniper Berries served with a Root Vegetable Mash (c)*

*Veal Milanese Breaded Veal, sautéed & topped with a creamy Mushroom, White Wine & Prosciutto Ham Sauce (b)*

*Crispy Duck ginger & Coriander coated Duck Breast served with crispy Julienne Vegetables & velvet Plum Sauce (b)*

*Oven Roasted Guinea Fowl in a Port Wine, Shallot, Baby Carrot & Wild Mushroom Broth (c)*

*Welsh Saltmarsh Lamb with Pickled Damsons, Black Mountain Liqueur and Garlic Mash (c)*

*Seared Cheshire Reared Duck Breast with Rosti Potatoes, Wilted Greens & a Wild Blackberry and Vodka Jus (b)*

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Vegetarian Suggestions

Vegetable Wellington Creamy Chive Goats Cheese & Balsamic Roasted Mediterranean Vegetables in a Light Puff Pastry with a Tomato & Basil Sauce (b)

Feta, Spinach, & Wild Mushroom Filo Parcels Greek Feta & Fresh Spinach, in a Creamy White Wine Sauce Wrapped in Filo (b)

Ratatouille Chunks of Aubergine, Courgette and Vine-Ripened Tomatoes & Sweet Red Pointed Peppers cooked with Fresh Herbs & Extra Virgin Olive Oil (a)

Stuffed Peppers Roasted Red Peppers stuffed with Thyme, Lemon, Garlic, Cous-Cous, Tomato & Balsamic Dressing (a)

Grilled Tagine (Moroccan -style Casserole) Grilled Aubergines, cooked with Lemon, Coriander & toasted flaked Almonds & Bound in a Tomato Pepper Sauce (b)

Roasted Pepper & Courgette Risotto, Peppers & Courgettes with Oven Dried Tomatoes (b)

Wild Mushroom & Parmesan Risotto Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper (b)

Wild Mushroom Stroganoff & Saffron Rice (b)

Stilton Stuffed Portobello Mushrooms Served with a Cranberry Coulis (a)

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## *Cold Desserts*

*Trio of Chocolate Ganache, Forest Fruit Sorbet and Lemon Shortbread (c)*

*Homemade Treacle Tart (a)*

*Chocolate Marquise light delicate Chocolate Mousse served with a creamy Vanilla Sauce (b)*

*Classic French Strawberry Tart (b)*

*Caramelised Lemon & Lime Tart served with Fresh Berries (b)*

*Crème Brûlée Rich Cream dessert flavoured with Orange Liquor & finished with caramelised sugar (b)*

*Chocolate Pear Brûlée (a)*

*Home-made Chocolate Profiteroles Choux Pasty Buns stuffed with Cream and covered with Chocolate Sauce (a)*

*Duo of chocolate mousse served with White flaked Chocolate & chopped Strawberries (b)*

*Lemon & Lime Cheesecake Biscuit base traditional Cheesecake with a tangy Citrus Edge (a)*

*Home-Made Bailey's Irish Cream Cheesecake (b)*

*Bitter Chocolate Tartlet, Vanilla Sauce Fresh Raspberries & Raspberry Coulis (b)*

*Apricot Frangipan with Caramel Syrup (a)*

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Hot Desserts

All Old English favourite hot desserts are served with a choice of Custard, Cream, or Ice Cream

Royal Bread & Butter Pudding (a)

Home-made Traditional Apple Pie (a)

Sticky Toffee Pudding & Caramel sauce (b)

Homemade Rhubarb & Ginger Crumble (b)

Bramley Apple Pudding (b)

Traditional Apple Crumble (a)

Steamed Lemon & Rhubarb Sponge (b)

Chocolate Bread & Butter Pudding (b)

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## *Extras*

*Traditional & Continental Cheese Platter*

*A fine selection of English & Continental Cheeses served with a selection of Biscuits, Fruit, & Celery*

*Freshly Brewed Tea & Coffee served with Chocolate Mints*

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Thyme & Season

Bespoke Catering

If you have any questions in regards to individually tailoring your menu please do not hesitate to contact Thyme and season on 07399874006 to discuss further

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