



ROYAL  
HOLLOWAY  
UNIVERSITY  
OF LONDON

# SAMPLE WEDDING MENU





# Canapés

Served as individual plated canapé portions and available on catering stations located within the perimeter of your chosen location for guests to pick up.

All canapé menus are a minimum order of 25.  
4 canapés per person.



## Gluten Free / Dairy Free canapés

Smoked salmon on a sushi base  
Mille Feuille of smoked chicken with mixed peppers and grapes  
Chargrilled carrot and zucchini tower with tapenade and pepper salsa  
Green avocado salsa, black olive crumble and fresh half-moon tomato on gluten free bread

## Gluten Free canapés

Aubergine parcel of red pepper and caviar d'Aubergine  
Grape, smoked chicken and Stilton cream cheese pick Loin of salmon with crayfish, ginger and lemon  
Chargrilled carrot and zucchini tower with red pepper tapenade

## Vegan canapés

Ciabattini with avocado salsa, coriander and red pepper  
North African minted couscous on a carrot base  
Fresh asparagus, sundried tomato and black olive on ficelle  
Mixed roasted peppers with red pesto on ficelle

## Canapé Menu A

Duck parfait and rhubarb compote on flat bread  
Smoked salmon tartar with mascarpone on blinis  
Avocado mousse with parmesan and a black olive on Mediterranean bread  
Roasted cherry tomato, olive and tomato tapenade shallot salsa on tomato bread

## Canapé Menu B

Smoked chicken mousse on a seeded cracker with mango chutney and pistachio  
Cut smoked salmon roulade, wasabi, pink peppercorn, long chives caprice ficelle  
Aubergine parcel of red pepper and caviar d'Aubergine  
Chargrilled carrot and zucchini tower with red pepper tapenade

## Canapé Menu C

£14.95

Quail egg wrapped with smoked salmon with avruga on toast  
Glazed cut duck parfait on pain de mie with fresh fig  
Green avocado salsa, black olive crumble and fresh half-moon tomato on gluten free bread  
Vegetable frittata with humous and black olives





# Starters and Mains

## Starters

### Pressed ham hock

with pea shoots served with caramelised apple salad and sourdough croûte

### Smoked chicken salad

served with pickled walnuts, poached quails egg and a truffle dressing

### Trio of fish (f)

dressed Cornish crab, cured mackerel and kiln smoked salmon with pickled fennel and wasabi

### Beetroot and goat's cheese cake (v)

served with a beetroot and watercress salad

### Asparagus (v)

served with a crispy duck egg and dressed with a chive oil

### Wild mushroom and mozzarella arancini (v)

served with a parsley mayonnaise, micro herbs and hazelnuts

### Mediterranean vegetable gazpacho terrine (vg)

served with avocado, vegan feta and pea shoots

### Red pepper and tomato soup (vg)

served with a vegan pesto



## Main courses

### Pan fried loin of cod

served on ratte potatoes and spinach with samphire, dressed with a pickled salsa verde

### Seared salmon fillet

served with a parsnip rosti and leek and spinach with a lime and dill butter sauce

### Filet of beef (£10 supplement)

on a bed of chestnut and spinach served with potato fondant, asparagus and port sauce / jus

### Rack of Welsh lamb with a chickpea and chive crust

served with dauphinoise potatoes, heritage carrots and a red currant jus

### Pan fried corn fed chicken

served with a white wine butter sauce and baby vegetables

### British chicken suprême

served with a leek and mushroom mousse, spring onion mash, peas, broad beans, Gloucester old spot bacon and beurre blanc sauce

**Peppered Gressingham duck breast** served with sweet potato fondant, sticky red cabbage, spinach and blackberries

### Butternut squash, kale and rose harissa parcel (vg)

served with a BBQ king oyster mushroom and baby watercress

### Leek, potato and blue cheese pithivier (v)

served with wild mushrooms, exotic mushrooms and a red wine jus

**Gnocchi (v)** in a garlic and truffle sauce served with asparagus and blistered cherry tomatoes, topped with parmesan and basil





# Desserts



## Desserts

**Traditional apple and oat crumble**  
served with crème anglaise or vanilla ice cream

**Sticky Toffee Pudding**  
served with Madagascan vanilla ice cream

**Chocolate cheesecake (gf)**  
served with a blood orange syrup, crème fraiche and caramelised orange

**Trio of Chocolate**  
duo of chocolate mousse served with chocolate beignet

**Bakewell tart**  
served with raspberries, Disaronno and vanilla Chantilly

**Vanilla panna cotta**  
served with poached strawberries, shortbread and baby basil

**British cheeses**  
served with pear chutney and oat biscuits

**Mojito glazed pineapple carpaccio (vg)**  
served with sorbet, lime and candied mint

## Tea and coffee

Served with mint discs

### DISCLAIMER:

Please note due to supplier issues there may be slight changes to the dishes listed.

If changes are made, a member of the team will contact you closer to the event date.