## Fee's Weddings

After moving to Cornwall in 1999 Fee quickly became the go-to caterer in the area. Known for her relaxed approach, friendly and meticulous organisation, and her genuine love of parties. Years on, these values haven't changed.

### **Hot Canapes**

- Seared fillet of beef on a skewer, tarragon bearnaise
- Chargrilled octopus with mojo sauce
- Spicy vegetable empanadas, mango, and green chilli chutney
- Monkfish, pancetta, and rosemary spiedini with aioli
- Honey and mustard cocktail sausages with tarragon & mustard mayo
- Skewered Thai tiger prawns, chilled yoghurt and coconut dipping sauce
- Cornish brie, leek, and thyme filo tartlets
- Smoked haddock, sundried tomato and smoked paprika rarebits
- Sole goujons, tartare sauce, lemon
- Seared scallops, rosemary, garlic
- Mac N Cheese fries with sweet and spicy tomato sauce
- Coppa ham and pea croquette
- Spiced pork and fennel polpette

#### **Cold Canapes**

- Seeded rye, smoked mackerel, fennel and apple or fig, honey, mint, and goats' cheese
- Garden crudité with beetroot hummus, smoked cods' roe, olives
- Chicken liver pate apple chutney watercress on brioche toast
- Beetroot gravadlax creamy mustard dill and cucumber relish on a blinis
- Sushi vegetable rolls with rice wine dipping sauce
- Vietnamese summer rolls with dipping sauce
- Peking duck pancakes hoisin, plum, cucumber, spring onion
- Thai spiced Cornish crab on a china spoon
- Olive oil crostini, black olive paste, roasted peppers, basil
- Porthilly oysters, tabasco, lemons, shallot vinegar
- Crostini with pea and mint puree and nduja
- Quails' eggs, celery salt, radishes, nasturtium aioli

## Menu

#### Starter

Burrata, orange and hazelnut
Cornish Crab cakes, chilli, crème fraiche & lime
Goat's cheese, red pepper, red onion & basil pesto tart
Beef carpaccio, roasted red pepper, caper dressing & rocket
Cornish Mezze board with falafel, crudité, olives, beetroot hummus, labneh (sharing boards)
Herb crusted red onion anchovy tart
Scallops, pea puree, nduja

### **Main Course**

Half a Cornish lobster, aioli
Rack of Cornish lamb, rosemary & garlic, cannellini beans, salsa verde
Pan-fried free-range chicken breast, lemon and thyme butter
Roasted line caught sea bass, capers, sauce vierge
Seared mackerel fillets with lemon
Slow roasted shoulder of Cornish lamb with pomegranate & mint
Mushroom, spinach & thyme wellington
Roast cauliflower steak, feta, toasted almonds
Seared bavette steak with chimichurri
Roast spatchcock chicken with preserved lemons & fresh herbs
Chargrilled marinated lamb skewers with peppers, red onion & mint yogurt
Halloumi, aubergine, courgette & pepper skewers

#### **Side Dishes**

Crushed, roasted, spiced new potatoes
Hot buttered new potatoes with samphire, mint & chives
Dauphinoise potatoes
Rocket, radicchio, chicory salad with lemon & olive oil dressing
Heritage tomato & tarragon salad
Baby gem, pea, fine beans & fennel salad with lemon & nigella seeds
Roasted carrot & wild garlic
Roasted butternut squash, beetroot, hazelnuts
Griddled aubergine, courgette, harissa & pomegranate
Cornish asparagus
Salty fries
Cucumber and mint yogurt
Summer leaf salad with French dressing
Coombeshead sourdough, cultured butter

#### **Pudding**

River Café Lemon tart, crème fraiche, raspberries

Pavlova with lemon verbena cream & summer berries (plated or sharing)

Chocolate olive oil cake with sea salt & pouring cream

Almond tart, red berry compote, Cornish clotted cream

Classic crème brulee

Sharing tray of mini puddings

## **Our Prices**

Canape reception from £12.00 per person 2 courses from £35.00 per person including 2 side dishes 3 courses from £43.00 per person including 2 side dishes Prices include VAT.

# **Late Night Food**

Cornish pasties £4.00
Pork & apple sausage rolls £4.00
Phillip Warren bacon sandwich £4.50
Pulled pork & chipotle mayo brioche £5.00
Bowl food chilli con carne, sour cream, guacamole £8.50

#### **Some Extras**

Drinks – we offer competitive prices on beer and wine Cocktail bar
Wedding cake from £200.00
Cheese board, biscuits, grapes, celery & spiced apple chutney – from £3.00 per guest
Fresh mint tea and single origin cafetière coffee - £2.00 per guest
The next day BBQ – from £20 per guest

# **Staff**

Waiting staff are approximately £14.00 per head

Mandatory on-the-day coordinator £250.00

#### **Planning**

What's included?

- 2 face to face meetings in the lead up to your event
- Your own personal events manager
- Unlimited administration hours
- A site meeting the day before your event to run through final details
- We take responsibility and organise the hire, so you don't have to think about it
- Relationships built over the years with the best suppliers and venues available

We are always happy to work with external event planners, however we find that most clients don't need extra advice.

We look forward to working with you.