

## **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.

### **Cold Canapes**

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

### **Hot Canapes**

- Grilled Cornish squid with mojo sauce
- 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
- Smoked haddock, sundried tomato and smoked paprika rarebits
- Sole goujons, tartare sauce, lemon
- Seared scallops, rosemary, garlic
- Coppa ham and pea croquette
- Spiced pork and fennel polpette
- Seared fillet of beef on a skewer, tarragon bearnaise
- Spicy vegetable empanadas, mango, and green chilli chutney
- Cornish brie, leek, and thyme filo tartlets
- Mac N Cheese fries with sweet and spicy tomato sauce

## **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  
Herb crusted red onion anchovy tart  
Scallops, pea puree, nduja  
Cornish cured ham, crudité, olives, hummus, labneh (sharing boards)

### **Main Course**

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

### **Pudding**

Lemon tart, crème fraiche, raspberries  
Paylova 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

## **Our Prices**

Canape reception from £15.00 per person  
2 courses from £40.00 per person including 2 side dishes  
3 courses from £50.00 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 starting from £280 for a 2 tier, semi naked cake.  
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 or buffet from £20 per person

## **Staff**

Waiting staff are approximately £19.00 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.