



S&K Hospitality are known for their personal approach & creating bespoke menus for our clients.

We focus on offering food which is of the highest quality and full of flavour whilst also looking amazing.

All our menus can be used as a guide. We are happy to come off menu and create dishes not listed - working with our clients to create a menu that is personal to them and make it extra special.

To see more pictures of what we do please visit our website, Instagram or Facebook pages.

**Please contact Katrina to discuss more about what we can do for you and arrange a tasting with us.**

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# WEDDING BREAKFAST MENU

**\*\*Please choose 4\*\***

## CANAPES

### Meat

#### **Charmoula chicken skew**

Shot glass chicken satay skew, peanut dip

#### **Roast beef mini Yorkshire pudding and horseradish sauce**

Sesame and soy sauce marinated beef skew with red pepper and spring onion

#### **Mini cheeseburgers**

Roast pork on a fondant potato with apple sauce and gravy

#### **Duck liver parfait, croute**

Peking duck pancakes, filled with julienne cucumber & spring onion and plum dip

#### **Mini croque monsieur, Dijon mustard and gruyere cheese**

Cured ham and fig, whipped goats' cheese on a pastry croute

#### **Parma ham and melon skew**

Lamb kofta

#### **Cheese & bacon mini jacket potatoes**

Pear wrapped in prosciutto, blue cheese & walnut

#### **Peperoni caprese skew with tomato & mozzarella**

### Fish

#### **Smoked salmon, cream cheese & caviar on a crostini**

Smoked salmon blini, crème fraiche & dill

#### **Crispy panko breadcrumb fish and chips**

Compressed watermelon topped Asian spiced prawn

#### **Scallops rapped in pancetta**

Prawn cocktail on a gem leaf

#### **Garlic and chilli prawn skew**

Toasted Brioche topped with

crayfish tail cocktail

Mackerel and crab mini

quiche

#### **Smoked salmon eggs Benedict,**

**soft boiled quail's egg,**

**hollandaise sauce on a mini**

**brioche**

Pea and prawn crostini's

#### **Crab meat tartlets**

### Vegetarian

#### **Asian pancake (mango, spring onion, cucumber, sweet**

**chilli & coriander)**

Garlic mushroom mini

Yorkshire

#### **Mini jackets topped with**

**cream cheese and chives**

Red onion and goats cheese

tart

#### **Cherry tomato, basil &**

**mozzarella skew**

Spanish tortilla, aioli

#### **Roast julienne peppers**

**bruschetta and Parmesan,**

**pesto**

Beetroot tartan, goats'

cheese & balsamic glacé

**Rosemary shortbread,**

**mozzarella & slow roast**

**cherry tomato**

Wild mushroom tortellini &

celeriac puree

#### **Dates, whipped cheese &**

**walnuts**

Pickled peach, mozzarella &

basil skew



# WEDDING BREAKFAST MENU

## STARTERS

Prawn ravioli, Lobster bisque

Traditional smoked salmon, Brown bread

Classic prawn cocktail

Caramelised red onion & goats cheese filo tart (V)

Arancini & Gazpacho

*(please choose: Chorizo or mozzarella or sundried tomato & basil)*

Half scotch egg, celeriac remoulade, piccalilli & watercress salad

Pea and ham hock soup

Chicken liver pate, toasted brioche

Ham hock terrine, quince puree, quail's egg

Lemon & truffle risotto, parmesan shavings and toasted croutons (V)

French onion soup with gruyere cheese croute

Pickled and salt baked beetroot, goats' cheese & chicory leaves (V)

Beetroot, rocket, feta & walnut salad (V)

Caprese salad with mozzarella, tomato and basil (V)

Butternut squash and sage ravioli, chervil velouté (V)

Burrata, bruschetta, heritage tomatoes basil & balsamic (V)



# WEDDING BREAKFAST MENU

## MAINS

*\*\*All served with seasonal vegetables\*\**

Sea bass fillet, beurre noisette, shrimp and caper sauce,  
roasted new potatoes & samphire

Pan seared salmon fillet, asparagus, saffron new potatoes &  
white wine and cream sauce

Salmon wellington, truffle mash & parsley sauce

Lamb rump, Moroccan spiced couscous

2 bone herb crusted lamb rack, dauphinois potatoes & red  
current jus (*Supp £3*)

Duck breast, sweet potato, pickled fennel, roast pepper &  
Asparagus

Roast pork belly & creamy mash

Supreme of guinea fowl, pearl onions, button mushrooms, bacon  
and pomme rosti

Pork sausages & mash, red onion & thyme jus

Beef wellington, roasted garlic mash (*Supp £5*)

Braised feather blade of beef & dauphinois potatoes

Traditional roast with roast potatoes, Yorkshire pudding &  
gravy  
(*Please choose either: Beef, chicken or pork*)

Beef and ale pie with roasted garlic mash

Traditional Pie, mash & liquor

Chicken supreme, tarragon velouté & parmentier potatoes

Spinach, goats' cheese and butternut squash pie & mash, red  
onion jus (V)

Leek & smoked cheese wellington, truffle mash & white sauce  
(V)

Pea & mint risotto, creme fraiche, truffle oil & Parmesan (V)

Roast beetroot, peppers & red onion Pithivier with mash (V)



# WEDDING BREAKFAST MENU

## DESSERTS

Lemon posset, buttered oats, shortbread biscuits

Sticky toffee pudding, vanilla ice cream & butterscotch sauce

Apple pie and creme anglaise

Cheesecake

*(Please choose either: Biscoff, Oreo or Lemon)*

Raspberry pavlova & Chantilly cream

Chocolate brownie & honeycomb ice cream

Red berry roulade

Apple and blackberry crumble, creme anglaise

Warm poached pear, vanilla ice cream & fruit compote

Eton mess

Tiramisu

3 cheese board with crackers, grapes & chutney

## Trios

Chocolate brownie

Lemon tart

Eton mess shot glass

Cheesecake *(Oreo, Biscoff or Lemon)*

Mini raspberry pavlova

Lemon posset shot glass

Sticky toffee pudding, butterscotch sauce

Tiramisu

Mini apple & blackberry crumble

Chocolate mousse



# WEDDING BREAKFAST MENU

## CHILDRENS MENU

### Starters

Cut fruit & melon

Warm garlic bread

Mini sausage rolls

Carrot, cucumber & humous

### Mains

Mini cheese or peperoni pizza with chips

Chicken nuggets, potato wedges with peas or beans

Sausage, mash & gravy

Fish fingers & chips with peas or beans

Pasta with tomato sauce

### Dessert

Ice cream with a wafer & sprinkles  
*(Please choose either: vanilla, chocolate or strawberry)*

Triple chocolate brownie with chocolate sauce

Jelly & vanilla ice cream  
*(Please choose either: Strawberry, raspberry or orange)*



# WEDDING BREAKFAST MENU

## EVENING FOOD

### **EVENING BBQ MENU**

*\*\*Please choose 4\*\**

Aberdeen Angus beef cheeseburger, brioche roll

Traditional pork sausages, soft roll

Tandoori chicken thighs skew & tzatziki dip

Cajun chicken fillet

BBQ glazed chicken thighs

Sweet chilli chicken skew

King prawn kebabs marinated with chilli and lime

Half lobster in garlic butter  
(market price supplement applies)

Romano pepper, asparagus and halloumi (V)

Vegetarian sausage, soft roll (V)

Grilled mushroom and cheddar burger, brioche roll (V)

Garlic mushroom skew (V)

### **EVENING HOG ROAST MENU**

Whole prime Norfolk free range hog roast  
Brioche roll, crackling, sage and onion stuffing &  
apple sauce

### **EVENING HOT BAPS**

Crispy bacon  
Traditional pork sausages  
Field mushroom & halloumi  
*All served in a brioche bap*

***\*\*All of the above is served with complimentary sauces and relishes\*\****



# WEDDING BREAKFAST MENU

## WOOD FIRE OVEN PIZZAS

*\*\*Please choose 3\*\**

Neapolitan (tomato sauce, buffalo mozzarella)

Prosciutto Arugula (Prosciutto, mozzarella & rocket)

Pepperoni

Sardenara (mozzarella, olives & anchovies)

Pizza Pesto Genovese (Pesto & mozzarella)

Pizza vegetariana (Peppers, aubergine, courgette)

Pizza Diavola (spicy sausage & jalapenos)

Pizza Pollo (BBQ chicken)

Nduja Pizza (Pork, parmesan & basil)

## BEIGEL BAR

*\*\*Please choose 3\*\**

Salt beef, pickles & mustard

Smoked salmon & cream cheese

Roast chicken & mayo

Swiss cheese, ham, lettuce & mustard

Tuna & sweetcorn

Peppers, cucumber, lettuce, red cabbage & humous (V)





# WEDDING BREAKFAST MENU

## BOWL EVENING FOOD

*\*\*Please choose 4\*\**

Yellow Thai fish curry & jasmine rice

Green Thai curry & jasmine rice  
*(please choose either chicken or vegetable)*

Red Thai curry & jasmine rice  
*(please choose either beef or vegetable)*

Chicken korma, rice naan bread & poppadum

Madras, rice, naan bread & poppadum  
*(please choose either chicken or vegetable)*

Moroccan tagine, couscous & mint yogurt  
*(Please choose lamb or vegetable)*

Luxury fish pie, prawns, salmon, haddock topped with mash

Traditional fish & chips mushy peas

Pan seared sea bass, new potatoes & sauce vierge

Seared scallops and langoustine, lobster bisque

Crayfish linguine, slow roasted tomatoes & olive oil

Confit duck, cucumber and spring onion hoisin sauce

Fillet steak & chips, peppercorn sauce, mini onion rings

Sausages & mash, onion jus

Beef stew, pearl barley and mash

Chilli con carne & rice topped with creme fraiche

Honey roast ham, egg & chips

Basil pesto penne pasta (V)

Gnocchi & tomato butter sauce (V)

Vegetable oriental noodles (V)

Traditional pie, mash & liquor

Mini soft shell chicken tacos with pickled red cabbage



# WEDDING BREAKFAST MENU

## FINGER BUFFET

### SANDWICHES

#### CHOICE OF 4 FILLINGS

Mature grated cheese and sweet pickle  
**Mozzarella, tomato and basil pesto**  
Brie and cranberry  
**Free range egg mayonnaise and cress**  
Hummus and roasted red pepper  
**Cucumber and cream cheese**  
Tuna mayonnaise, red onion and dill  
**Oaked smoked salmon, cream cheese and lemon**  
Crayfish tail, spring onion & mayonnaise  
**Prawn mayonnaise**  
Roast ham, cheese & cucumber  
**Roast ham, vine tomato & mustard mayonnaise**  
Bacon, lettuce & tomato  
**Coronation chicken, apricot & raisins**  
Roast beef, watercress and horseradish butter  
**Roast chicken and sage butter**

#### CHOICE OF BUFFET 5 ITEMS

Lincolnshire sausage rolls  
**Hoisin duck, julienne of cucumber & spring onion wraps**  
Barbecue mini pork ribs  
**Tarragon chicken drumsticks**  
Chicken satay skew  
**Honey and mustard sausages**  
Ham and cheese croissants  
**Quiche Lorraine**  
Smoked salmon and cream cheese bagels  
**Whole dressed salmon (supplement £60)**  
Seafood platter, lobster, cockles, rollmops, prawns, smoked  
salmon and seafood dipping sauce (supplement £200)  
**Crayfish tail tartlets**  
Grilled salmon skew  
**Mediterranean vegetable quiche**  
Cheese and onion quiche  
**Tomato and onion bruschetta**  
Carrot & mixed bean and hummus wraps  
**Tomato and mozzarella, skew**

Grazing cheese platter accompanied crackers, French stick,  
chutneys, celery and grapes (supplement £40)