



## The Great Food Company

With over 40 years experience in the catering industry, in the UK and abroad, The Great Food Company believe that great food evokes laughter & love. You invite everyone you love to your wedding – the most important meal you will eat

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great food. great people. great company



Your wedding day should be the most glorious occasion of your life. Whether you're planning a celebration for two or two hundred, The Great Food Company Ltd will pull out all the stops to make sure your wedding day is **unforgettable** for all the right reasons.

“More than just caterers, they are artists and culinary experts”

“I can honestly say that it wouldn't have been the success it was without you”

“All with total professionalism and commitment to our happiness”

“We cannot hide that we are passionate about our menu planning and believe the wedding breakfast should be the icing on the cake. We like to **exceed our client's expectations** and always relish being driven by the **uniqueness** of each of your events, to push the boundaries and expand on our culinary repertoire. Our testimonials speak for themselves!”

# Canapes

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Roasted Breast of Duck with Black Cherry Compote on Blinis  
Chicken Liver Parfait & Orange Krustader  
Skewered Chicken with Lemon & Cracked Black Pepper Rub  
Asian Chicken & Parma Ham “sausage rolls” with Sweet Chilli Sauce  
Parma Ham, Caramelised Peaches & Bocconcini Skewers  
Parma Ham, Blossom Honey, Red Grape Oatmeal Croutes  
Ham Hock, Pea Puree Filo Cups  
Feta Mousse & Chorizo on a Tomato Panier

Free Range Pork & Sage Mini Scotch Eggs  
Sticky Honey Wild Boar Sausages with Mustard Crème Fraiche  
Mini Yorkshire Puddings with Rare Roast Beef & Horseradish Remoulade  
Finest Scottish Rib eye of Steak & Salsa Verdi Croutes  
Beef Carpaccio, Truffle Oil & Micro Basil  
Beetroot Puree & Seared Mackerel Crostini  
Crayfish & Prawns “Bloody Mary” Crème Fraiche Tartlets  
Dressed Crab, Touch of Cayenne Radish Shells  
Smoked Salmon, Mustard & Dill Sauce Beetroot Cones  
Spinach, Pine Nut & St Agur Tartlets  
Caramelised Onion & Oregano Tartlets  
Beetroot Quail Eggs with Lavender & Lemon Salts  
Summer Minestrone Cucumber Cups  
Goats Curd, Candied Rhubarb & Thyme Croutes  
Vegan Vol au Vents with Smokey Paprika Houmous & Hazelnuts  
Vegan Wild Mushroom & Thyme Tarts

## *Starter - To Commence*

Duck Liver Parfait, Cherry Compote with Miller Sunflower & Cranberry Biscuits

Spinach, Gruyere & Pancetta Tart with Red Chard with Basil Dressing

Whipped Crab Butter & Carrot Marmalade, Soda Bread, Watercress Salad

Potted Smoked Trout Pate, Poached Rhubarb, Toasted Soda Bread

Gin Cured Salmon with Capers & Lime, Salad of Samphire

Heirloom Beetroot, Crumbled Goats Cheese, Peashoots & Hazelnuts

Burrata, Pea Gazpacho & Savoury Granola

Cream of Carrot & Courgette Soup, Parmesan Croutons & Saffron Swirl

## **Sharing Platters**

**Italian Anti Pasta** – served on platters for sharing – *Balsamic Onions, Chilli & Lemon Olives & Sun Blush Tomatoes, Cured Ham, Parmesan Cheese*

**English Platter** - served on platters for sharing – *Salami, Ham Hock & Pea Terrine, Cheese Truckle, Isle of Wight Tomatoes, Red Onion Chutney*

**French Platter** - served on platters for sharing - *Tapenade, Chilli & Lemon Olives, Comte Cheese, Ardennes Pate with Cornichons, Capers & Peppercorns, Saucisson Sec*

All served with Artisan Breads & Salted Butter





## *Wedding BBQ Served Buffet or Family Style*

**“Family Style”** Please choose 3 main course items, 2 salads or potatoes, green leaf salad plus 1 dessert

**“Buffet Style”** Please choose 3 main course items, 3 salads or potatoes, green leaf salad plus 2 desserts

Wild Boar or Cumberland Sausages

Crispy 5Spice Sriracho Pork Ribs

Chorizo Chilli Hot Dogs in Rolls

Moroccan Chicken Skewers

Garlic, Oregano & Lemon Chicken Boned Thighs

Ginger Chilli Chicken Breast

Egyptian Spiced Dukkab Rubbed Chicken Thighs

Lamb Kofta Skewers with Coconut Yoghurt

Coriander and Harissa Lamb

BBQ'ed Mature Flat Iron Steak with Salsa Verdi

½ sized 100% Scottish Beef Burgers & Russian Ketchup in Brioche Buns

Tamarind Honey Whole Black Tiger Prawns

Salmon with Shallot, Lemon & Dill Butter

Sticky Sichuan Salmon Fillets

Romano Peppers with Tomatoes, Puy Lentils, Mint and Caramelised Onions

Grilled Tarragon, Tomato & Panko & Parmesan Breadcrumbs Portabella Mushroom

Lentil, Carrot & Cumin Burgers with Mango & Pepper Relish

## *Wedding Spit Roast Served Buffet or Family Style*

**“Family Style”** Please choose 2 salads or potatoes, green leaf salad plus 1 dessert

**“Buffet Style”** Please choose 3 salads or potatoes, green leaf salad plus 2 desserts

Rare Breed Pig (or Lamb) - would be roasted onsite to create an atmosphere over the course of the day for guests to unwind or continue to party

A choice of Chunky Apple Sauce & JD BBQ Sauce

There would be an alternative for vegetarians, please advise of numbers

Assortment of Rustic Rolls & Salted Butter





## *Wedding Hot & Cold Selection Served Buffet or Family Style*

**"Family Style"** Please choose 1 hot main course items, 2 cold main course, 2 salads or potatoes, green leaf salad plus 1 dessert

**"Buffet Style"** Please choose 2 hot main course items, 1 cold main course, 2 salads or potatoes, green leaf salad plus 2 desserts

### **Hot Dishes**

Confit of Crispy Duck & Cherry Sauce  
Chicken & Chestnut Mushroom Marsala  
Smokey Paprika Chorizo, Chicken & Cannellini Beans  
Persian Sumac Chicken, Bulgar Wheat & Pomegranate Seeds  
Mediterranean Chicken with Tomato Confit & Olives  
Coq au Vin & Liquid Mistress IPA  
Tenderloin of Pork & Wholegrain Mustard Stroganoff  
Traybake Italian Chilli & Fennel Sausages with Roasted Vegetables  
Ischian Rabbit Stew with Gremolata  
Sloppy Joe Beef Meatball Bake  
Rich Beef Bourguignon with Local Broken Dream Stout  
Chilli Con Carne with Tortilla Chips & Spicy Mango Salsa  
Rosemary Slow Braised Shoulder of Lamb, Beans, Tomatoes & Lardons  
Spicy Lamb & Apricot Tagine  
Summer Roasted Lamb, Tomato & Caper Marinade  
Salmon en Croute, Sauce Gribiche  
Glazed Hasselback Squash, Sesame, Honey & Sriracha  
Pearl Barley, Parsnip & Preserved Lemons  
Aubergine Caponata with Cannelini Beans  
Mac & 4 Cheese with Panko Breadcrumbs & Parsley Crust

### **Cold Dishes**

Shredded Duck with Ginger Marmalade Dressing & Noodles  
Poached Chicken, Sun Dried Tomatoes, Tarragon Pesto  
Coronation Chicken with Pineapple Salsa  
Sumac Chicken with Pink Grapefruit & Watercress Salad  
Roast Loin of Pork stuffed with Garlic, Peaches & Rosemary  
Farmhouse Ham with Piccalini  
Crispy Scotch Eggs with English Mustard  
Sticky Crispy Beef on a Bed of Noodles  
Yorkshire Puddings with Rare Roast Beef and Salsa Verdi  
Salad Nicoise with Seared Tuna with New Potatoes, Green Beans, Tomatoes & Olives  
Poached Salmon with a Herby Hollandaise  
Smoked Salmon & Watercress Tart  
Caramelised Onion & Thyme Tartlets  
Grilled Nectarines, Burrata, Chili & Mint  
Butternut Squash, Sage & Hazelnut Quiche  
Feta & Minted Pea Frittata  
Tomato Tart with Basil Mascarpone

## *Side Dishes*



Grilled Baby Gem Caesar Salad with Parmesan, Crispy Bacon & Croutons

Spinach, St Agur, Pancetta & Pine Nut

Classic Creamy Waldorf Salad

Summer Vegetables – Baby Beet, Baby Carrots, Courgettes, Spinach, Broad Beans, New Potatoes with a Spring Onion & Parsley Dressing

Crunchy Coleslaw

Smoked Paprika Roasted ChickPea & Coriander

Tray Baked Garlic, Tomatoes, Onions, Chard & Seeds

American Diner Iceberg Lettuce, Blue Cheese & Crispy Bacon

Chargrilled Broccoli with Chilli, Lime & Garlic Dressing

Roasted Butternut Squash, Chilli, Yoghurt & Coriander

Orzo Pasta, Mozzarella with Pesto & Caramelised Pecans

Borlotti Beans, Olives & Roasted Balsamic Onions

Roasted Beetroot, Green Beans, Cucumber & Spring Onions with a Ginger, Lime & Chilli Dressing

Tabouleh with a Salsa of Tomato, Red Onion & Parsley

Greek Salad – Olives, Feta Cheese, Baby Plum Tomatoes, Cucumber & Oregano Dressing

Deli Style New Potatoes & Chives

## *Wedding Gastro*

**Steak & Ale Pie** – served plated with the potatoes & vegetables in bowls on each table. A homemade pie packed with Scottish Beef with a shortcrust pastry top & bottom, served with Buttery Mash & Minted Peas, with a Rich Beef Gravy

**Italian Porchetta** – served on a platter, served with Garlic & Rosemary Roasted New Potatoes, Tomato, Mozzarella & Basil Salad, Panzanella Salad

**Fabulous Sausage & Mash** – served on a platter in a ring with scissors, please choose 2 from the selection. The Great Food Company's own recipe sausages are made by Reeves of Yateley, served with Buttery Mash & Minted Peas, & Madeira Onion Gravy - Pork & Sage, Italian, Chili & Fennel, Old English, Wild Boar

**A Simple Free Range Roasted Chicken** – served on a platter, cut into portions for “Family Style”. Roasted with Lemon & Garlic, surrounded by Roast Potatoes & Seasonal Vegetables & White Wine Gravy & Dijon Mustard

**Sharing Bowl of Rich Ragu Lasagne** – served “Family Style” for each guest to help themselves. Finest Scottish Beef & Pork, slow cooked in Red Wine & Tomatoes, Béchamel Sauce, Gruyere & Parmesan. Served with Organic Salad & Classic Dressing, Tomato & Roasted Red Pepper Salad





## *Wedding Sit Down Plated*

Pan Fried Supreme of Chicken, Sweet Potato Mash, Tenderstem Broccoli, Tarragon & Cream Jus



Supreme of Chicken wrapped in Parma Ham, Buttered New Potatoes & Garlic Green Beans, Fresh Salsa Verdi

Crispy Confit of Duck on a bed of Buttered Leeks, Fondant Potatoes & BlackBerry Jus

Tender Beef Cheeks, English Mustard, Thyme Clotted Cream, Braised Lettuce, Dauphinoise Potatoes (£3.00 supplement per guest)

Fillet of Berkshire Downs Lamb on a bed of Mint Pea Risotto with Oven Baked Roasted Vine Tomatoes

Ham Hock, Creamed Mash, Minted Peas, Confit of Braeburn Apples

Wild Cod en Persillade, Puree of Garlic Potatoes, Creamed Minted Peas

Red Onion & Carrot Tarte Tatin, Dauphinoise Potatoes, Broad Beans & Roasted Peppers

Fillet of Salmon, on a bed of Broad Beans & Samphire, Bois Boudran – Spicy Herby Sauce, Crushed New Potatoes

## *Desserts*



Honey, Pistachio & Ricotta CheeseCake

Zesty Lemon Posset, Poached Rhubarb, Shortbread Biscuit

Vanilla Pannacotta, Salted Pistachio Cream

Delice de Cassis, a delicate sponge base with a light blackberry Mousse topped with a fruit Puree Glaze, Chocolate Crumble

Tart au Citron with Thick Crème Fraiche and Limoncello Syrup

Blackberry & Pomegranate Eton Mess, Tuile Vanilla Biscuits

Deconstructed Apple Tart, Raspberry Coulis, Raspberry Praline Crisp

Summer Basil Infused Fruit Pudding, Dollops of Vanilla Pod Ice Cream

Gooey Chocolate Brownies, Caramel Sauce & Clotted Cream

Chocolate Fudge Cake with a Vanilla Pod Cream, Raspberry Crisp

Tart au Citron, Crème Fraiche & Fresh Raspberries

Meringue, Madeleine & Berry Trifle

Blueberry Swirl Cheesecake with Honeyed Blueberries

Caramelised Nectarines & Pistachio Chantilly Cream Pavlova



## *Afternoon Tea*

Smoked Salmon, Cream Cheese & Chive Finger Sandwiches

Free Range Egg, Cress & Homemade Mayonnaise Finger Sandwiches

Seasoned Cucumber & Rocket Finger Sandwiches

Farmhouse Ham & English Mustard Finger Sandwiches

Free Range Pork Sausage Rolls

Goey Chocolate Brownies

Devonshire Clotted Cream & Homemade Strawberry Preserve on freshly baked Scones

Mini lemon Meringue Pies

## *Children Tea Menu*

Farmhouse Ham Sandwiches

Cheese Sandwiches

Jam Sandwiches

Butchers Cocktail Sausages

Cheese Sticks, Carrot Sticks, Grapes, Teddy Bear Crisps

Selection of Crisps

Goey Chocolate Brownies



## Evening Food

Hot CanaPIES - please choose 2 from the selection

Steak CanaPIES – new mini shortcrust pies, perfect for evening food

Chicken & Mushroom CanaPIES – new mini shortcrust pies, perfect for evening food

Spinach, Sweet Potato & Goats Cheese CanaPIES – new mini shortcrust pies, perfect for evening food

Good Quality Disposable Eco Plates, Wooden Knives & Napkin

Hot Food - please choose 1 from the selection

Hot Crispy Bacon Rolls with Ketchup, Brown sauce & Mustard

Hot Fennel & Chilli Sausages in Fresh Rolls

Hot Shredded BBQ Pulled Pork Rolls with Apple Sauce

Hot Lamb Koftas with Fresh Salsa Verdi

Hot BBQ Chicken Pitta Bread

Fish Finger Sandwiches

Good Quality Disposable Eco Plates, Wooden Knives & Napkins

Wood Fired Pizzas - please choose 3 toppings

Classic Margherita - Rich Tomato Sauce, Mozzarella & Basil

Spicy - Spicy Pepperoni, Sun Dried Tomatoes, Mozzarella

The Classic Hawaiian - Farmhouse Ham, Mozzarella & Pineapple

The Express - Caramelised Onion, Feta Cheese & Thyme

Italian - Parma Ham, Rocket & Parmesan

Mexican Taco - Spicy Ground Beef, Red Onions, Cheddar Cheese, Green Peppers & Sour Cream

Vegetarian - Mushroom, Roasted Red Peppers, Olives, Mozzarella & Basil

Fiery - Spicy Pepperoni, Jalapeno peppers, Chili, Mozzarella & Oregano

Good Quality Disposable Eco Plates, Wooden Knives & Napkins

**Evening Cheeseboard** A selection of European cheeses, breads, crackers, chutneys and fruit

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