

STARTERS

Pear and Watercress Salad, Walnuts and Blue Cheese
Buffalo Mozzarella, Roast Vine Tomatoes and Bruschetta
Scottish Smoked Salmon with Capers and Mixed Leaves
Chicken Liver Pate with Fruit Chutney, Toasted Brioche
Wild Mushroom and Parmesan Tart, Mixed Leaves
Dry Cured Ham with Celeriac Remoulade and Crusty Bread
Thai Duck Salad with Mango, Bean Sprouts and Peanuts
Goats Cheese, Beetroot and Asparagus Salad

MAINS

Roast Chicken Breast with Puy Lentils and Dauphinoise Potatoes
Sea Bream with Crushed New Potatoes, White Wine,
Cherry Tomatoes and Olives
Wild Mushroom Risotto with Truffle Oil and Parmesan
Roast Cod with Wilted Spinach and Pecorino Mash
Baked Pork Chops with Apples and Creamy Mustard Sauce
Thai Salmon Served with Noodles and Stir Fried Bok Choy, Ginger,
Oyster and Soy Sauce
Honey Glazed Duck Breast with Cherry Sauce, Spinach and Pomme Fondant
Lamb Steak with Butter Beans and Peppers with Baby New Potatoes
Butternut Squash and Goats Cheese Cannelloni

DESSERTS

Chocolate Tart with Orange Cream
Passion Fruit and Mango Pavlova
Baked Plums with Pistachio and Rosewater Crumble
Caramelised Lemon Tart with Crème Fraiche
St Emillion Au Chocolat
Treacle Tart and Clotted Cream
Toffee Cheesecake with Toffee Sauce
Chocolate Brownie with Green Tea Ice Cream

Tea, Coffee and Truffles

Contact us now to discuss your
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CANAPES

Buffalo Mozzarella, Roast Tomato and Pesto Crostini
Chicken, Prosciutto and Sage Skewers with Roast Pepper Aioli
Chinese Duck Pancakes With Spring Onion, Cucumber and Plum Sauce
Sesame and Wasabi Crusted Tuna Cubes
Moroccan Spiced Swordfish Skewers
Mini Sis Kebab (Shish Lamb Kebab), Mint Yogurt Dip

STARTERS

Antipasti
Herb Stuffed Mushrooms, Marinated Olives, Baked Beetroot with Balsamic
Vinegar and Garlic, Chargrilled Peppers and Zucchini, Roast Asparagus With
Parmesan, Roast Vine Tomatoes, Salami and Bresola
With Rosemary Foccacia

Thai Platter

Sesame Soy Beef Skewers, Spicy Chicken Satay Sticks, Tangy Prawn
Skewers, Thai Fishcakes with A Sweet Chilli Sauce

Mezze

Hummus, Baba Ghannouj and Chargrilled Vegetables with Flat Breads.
Falafels With Tzatziki, Feta Cheese Salad, Dolmades, Giant Butter Bean
Salad, Stuffed Chillies, Olives & Pickles stuffed chillies, olives & pickles

MAINS

Sea Bass with Crushed New Potatoes, White Wine,
Olives, Herbs and Anchovies
Thai Salmon Served with Noodles, Stir Fried Bok Choy
With Ginger, Oyster and Soy Sauce.
North African Lamb with Chilli, Ginger and Chick Peas Served
With Cous Cous, Apricots Almonds and Saffron

PUDDINGS

Baked Peaches with Amaretto and Crème Fraiche
St Emillion Au Chocolat
Lemon Tart with Blueberry Compote
Passion Fruit and Mango Pavlova
Exotic Fruit Platter
Chocolate and Orange Tart with Crème Fraiche

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