

## PLANNING YOUR WEDDING DAY

### Advice and Planning

The first step is to meet and talk through the wedding with you to fully understand your requirements. From this “interview” we can then produce a preliminary plan and timetable for the day covering not only the catering but also every other aspect, which must be integrated and accommodated in an enjoyable, well organised reception.

### Point of contact

To help provide a smooth flow of communication John Strickson will be pivotal in drawing together all the different aspects of your day, to start the ball rolling from the interview to running the event on the day.

### Timetable

From getting to the Church to cutting the cake we will go through with you a minute by minute timetable - not to provide a rigid framework, but to give us all an idea of what should be happening and when. Thus if things change for whatever reason, everyone affected can be involved and adjust accordingly to provide a more relaxed way of running things!

### Menu

The meal is the single most important element of the reception and so it naturally also forms the main element of our initial interview. We can make helpful suggestions for any dietary aspects or even the time of year. Children’s food, organic food, live-cooking can all be sourced and combined to provide you with the food you want. The menus shown are only suggestions and we can alter these or provide a bespoke menu to suit your exact requirements.

### Extra Touches

Linen tablecloths, circular tablecloths, classical Kings’ Pattern cutlery and Villeroy and Boch crockery help contribute to a first class event.

On all buffets and most hot meals, we use the classic plain white Adriana plates which measure 32cm or over 12” in diameter - not to provide gargantuan portions, but to display the food in a pleasant and attractive manner rather than cramped on to the standard 9” plate provided by most caterers.

## **Furniture**

We can guide you on table plans, layouts, etc. We can also provide our own stock if required.

## **Wine and Drink**

It is most cost effective for you to provide your own drinks, we will gladly advise on quantities for you. We have quoted to provide the service, glassware and ancillary items. There are additional services for chilling and evening bar services if required, please ask for a quotation.

## **Service with a smile**

Our team of uniformed staff will provide a polite, courteous, unobtrusive service which will help make the day a great success.

## **Hidden Extras**

We have not hidden or left unmentioned any costs that will be incurred on the day. Our account sheet with the quotation of all costs will be plainly laid out. No extra charges for cooking equipment, insurance, linen delivery or refrigeration are made. Included are extras like cake stand loan and commemorative paper napkins to wrap the cake.

## **Safety and Hygiene**

Above all we put this aspect first to ensure that everything reaches you in perfect condition. To demonstrate this we ensure:

1. All depot staff have attended Food Hygiene courses and we have been awarded the Gold 5 Star Grading Awarded by West Oxfordshire District Council For further information see: [www.scoresonthedoors.org.uk](http://www.scoresonthedoors.org.uk)
2. Our premises are safety approved by the authorities.
3. Our fleet of delivery vehicles is well maintained and comprehensively insured.
4. We have refrigerated food delivery vehicles.
5. Our HACCP procedures ensure best produce from best producers.
6. As a Fellow of the Hotel Catering and Institutional Management Association, John Strickson strives to provide the highest quality product and act within the guidelines of our Association.

If you have any queries regarding either procedure or sourcing of any item we provide, we are sure we will be able to answer them.

# MENU

## *MENU A*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**DICED ITALIAN BACON WITH GARLIC CROUTONS**  
Dressed on Rocket and Spinach Leaves  
Drizzled with Extra Virgin Olive Oil

\* \* \*

**SEARED SALMON SUPREME**  
served with a Béarnaise Sauce

**NEW POTATOES**  
**WITH BUTTER AND PARSLEY**

**MEDLEY OF SEASONAL VEGETABLES**

\* \* \*

**MANGO, PINEAPPLE, KIWI FRUIT**  
**MARINATED IN A LIME SYRUP**  
served in a Meringue Basket with Crème Fraiche

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
served with Mint Chocolates and Truffles

# MENU

## ***MENU B***

### **SELECTION OF BREADS**

served with Butter Roses and Olive Oil

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### **AUBERGINE AND CAPSICUM STACK**

Roasted and layered with Red and Yellow Peppers  
interleaved with thin slices of Feta Cheese  
and drizzled with Virgin Olive Oil and Balsamic Vinegar

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### **SEARED FILLET OF CORN FED CHICKEN**

served with a Tarragon and Mushroom sauce  
enriched with Cream

### **SMALL POTATOES TOSSED IN BUTTER AND PARSLEY**

### **SEASONAL VEGETABLES**

\* \* \*

### **MANGO AND PASSION FRUIT DELICE**

served with Cream and raspberry coulis

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### **FRESHLY PERCOLATED COFFEE**

served with Mint Chocolates and Truffles

# MENU

## *MENU C*

### **SELECTION OF BREADS**

served with Butter Roses and Olive Oil

\* \* \*

### **CORNETS OF SMOKED SALMON**

dressed with Coriander  
and on a bed of Shredded Green Leaves

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### **ROASTED BREAST OF FRESH CHICKEN**

served on a bed of Leeks  
served with a cream sauce spiked with red capsicums

### **NEW POTATOES**

### **SEASONAL VEGETABLES**

\* \* \*

### **PROFITEROLES FILLED WITH VANILLA FLAVOURED CREAM**

topped with hot Chocolate Syrup

\* \* \*

### **FRESHLY PERCOLATED COFFEE**

with Mint Chocolates and Truffles

# MENU

## *MENU D*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**ROASTED VEGETABLE TIMBALE**  
Roasted Tomato in Balsamic with onion and courgette  
Centred with soft cheese

\* \* \*

**SEARED FILLET OF CORN FED CHICKEN**  
served with a white wine cream sauce spiked with  
Tomato and basil

**PARSLEYED POTATOES**

**SEASONAL VEGETABLES**

\* \* \*

**INDIVIDUAL CITRUS CHEESECAKE**  
**WITH RED FRUIT**  
served with Cream

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
served with Mint Chocolates and Truffles

# MENU

## *MENU E*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**CHICKEN AND PEPPER KEBABS**  
on a bed of leaves with Mango Salsa

\* \* \*

**ROASTED CONTRE FILLET OF BEEF**  
served with a Red Wine reduction  
Or Béarnaise Sauce  
*or* Sauce of your choosing

**POTATOES TOSSED IN OLIVE OIL  
AND ROSEMARY**

**SELECTION OF SEASONAL VEGETABLES**

\* \* \*

**CHOCOLATE AND ORANGE MOUSSE**  
with an Orange Liqueur Coulis

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**FRESHLY PERCOLATED COFFEE**  
served with Mint Chocolates and Truffles

# MENU

## **MENU F**

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

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**VINE TOMATO MOZZARELLA AND  
BASIL TIMBALE**  
drizzled with Balsamic Dressing  
decorated with Lambs Leaves

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**SEARED FILLET OF LAMB**  
with Hollandaise Sauce  
*Or*  
Rioja based reduction sauce spiked  
with sliced mushrooms

**POTATOES TOSSED IN BUTTER  
AND HERBS**

**SEASONAL VEGETABLE MEDLEY**

\* \* \*

**ORANGES MARINATED IN BRANDY**  
and drizzled with Chocolate Syrup  
and served with Double Cream

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
served with Mint Chocolates and Truffles

# MENU

## *MENU G*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**SLICED AVOCADO AND CRAB**  
Layered with Basil on a bed of Herb Leaves  
Accompanied with fresh herb mayonnaise

\* \* \*

**ROASTED BREAST OF GUINEA FOWL**  
served with a Tomato and Thyme Sauce

**NEW POTATOES**

**SEASONAL VEGETABLES**

\* \* \*

**TRADITIONAL BREAD AND BUTTER PUDDING**  
With brandied custard  
Served with cream

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
Served with Mint Chocolates and Truffles

# MENU

## *MENU H*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**SPINACH, TOMATO AND ROQUEFORT TARTLET**  
served warm on a bed of Herb Leaves  
drizzled with Balsamic Dressing

\* \* \*

**ROASTED FILLET OF PORK**  
Fillet of pork marinated with fresh orange,  
Hand sliced and served with an Orange and Sage sauce

**NEW POTATOES TOSSED IN BUTTER**

**SEASONAL FRESH VEGETABLES**

\* \* \*

**CHOCOLATE TRUFFLE TORTE**  
served with Double Cream

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
served with Mint Chocolates and Truffles

# MENU

## *MENU I*

**SELECTION OF FRESH BREADS**  
served with Butter Roses and Olive Oil

\* \* \*

**TRIO OF SMOKED SALMON TERRINE**  
Thai flavoured triangles, sweet pepper squares, lemon  
and dill pinwheels served on a bed of crisp leaves  
drizzled with Extra Virgin Olive Oil

\* \* \*

**LAMB FILLET**  
Pan fried and served on a bed of Spinach  
Drizzled with a light Rosemary butter Sauce

## **NEW POTATOES**

**MEDLEY OF ROASTED VEGETABLES**

\* \* \*

**TRADITIONAL SUMMER PUDDING**  
Layers of seasonal red fruit with gin  
And raspberry coulis served with Crème Fraiche

\* \* \*

**FRESHLY PERCOLATED COFFEE**  
Served with Mint Chocolates and Truffles

# MENU

## *COLD BUFFET MENU J*

### **SELECTION OF BREADS**

Served with butter roses and olive oil

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#### **SALMON FILLET MARINATED IN BASIL**

And extra virgin oil roasted and carved onto a bed of mixed seasonal leaves

#### **CHICKEN MARINATED IN THAI SPICES**

Oven seared and sliced onto a bed of noodles and bean sprouts

#### **ROAST CONTREFILLET OF BEEF**

Served pink and carved at the buffet  
Decorated with watercress

**VEGETARIAN SELECTION OF:**  
**PEPPERS FILLED WITH** roasted aubergine and coriander

**TOMATOES FILLED WITH** asparagus risotto rice

#### **VINE RIPENED TOMATOES**

Drizzled with balsamic oil and layered with spring onion, feta and fresh basil

**CELERY, APPLE AND GRAPE SALAD**  
In lemon infused mayonnaise dressing topped with pine nuts

#### **PASTA SHAPES WITH MUSHROOMS**

Marinated in virgin olive oil and tarragon

#### **ROCKET, SPINACH AND HERB LEAVES**

### **HOT NEW POTATOES**

Tossed in butter

### **ALL ACCOMPANIED BY A SELECTION OF DRESSINGS**

\* \* \*

#### **RED FRUIT FLAN**

With a light sponge and shortcrust base  
Topped with seasonal red fruits

#### **TARTE AU CITRON**

A light lemon topping on a shortcrust base

#### **CHOCOLATE AND HAZLENUT MERINGUE ROULADE**

#### **STRAWBERRY AND REDCURRANT CHEESECAKE**

**ALL SERVED WITH DOUBLE JERSEY CREAM**

\* \* \*

### **FRESHLY PERCOLATED COFFEE**

Served with mint chocolates and truffles

# MENU

## *COLD BUFFET MENU K*

### **SELECTION OF BREADS**

Served with butter roses and olive oil

\* \* \*

#### **ROAST ENGLISH SIRLOIN OF BEEF**

Cooked pink and carved at the buffet

#### **WHOLE HAM ON THE BONE**

Carved at the buffet

#### **CRAYFISH TAILS AND TIGER PRAWNS**

Served on a bed of rice spiked with coriander and fresh lime

#### **ROAST LOCAL TURKEY CROWN**

Decorated with cranberries and carved at the buffet

### **VEGETARIAN SELECTION OF:**

#### **GRUYERE AND SHALLOT TARTLET**

**BEEFSTEAK TOMATO FILLED WITH** roast vegetables and mozzarella

#### **RED AND GREEN SEASONAL LEAVES**

**POTATO AND RED ONION SALAD** mixed with a light mayonnaise and yoghurt dressing

#### **VINE RIPENED TOMATOES**

With goats cheese and basil

#### **BASMATI AND WILD RICE SALAD**

Spiked with peppers and courgettes

### **PASTA SALAD**

With tomato salsa

**ALL ACCOMPANIED BY A SELECTION OF DRESSINGS**

\* \* \*

#### **PROFITEROLES FILLED WITH CHANTILLY CREAM**

And topped with chocolate syrup

#### **FRESH SEASONAL FRUIT SALAD**

Served in a wine syrup

#### **FRUITTI DI BOSCO**

A shortcrust pastry based filled with cream and topped with mixed red berries

#### **CHEESEBOARD SELECTION**

Offering a range of English and Continental Cheeses served with a selection of oatcakes and grapes

**ALL SERVED WITH DOUBLE JERSEY CREAM**

\* \* \*

### **FRESHLY PERCOLATED COFFEE**

Served with mint chocolates and truffles