



Wedding Menu Ideas



Mid Sussex
Catering & Hog Roast
— ESTABLISHED 2013 —



Here you'll find a selection of menu examples and menu ideas.

We're really flexible and can tinker our menus to suit what you're after. After all it's your big day and we'll work with you to deliver food that you want and will be excited to have served for your guests. All these examples come with delicious alternatives for vegetarians, vegans and any other dietary requirements. Just let us know and we'll be happy to tailor and build menu that you want.

Chris and the team





Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.



Wedding Menu packages

Some of our most popular menu ideas.

Premium Wedding Menu

Canapēs

Presented on stylish wooden or slate boards, with attractive garnishes

- Tomato Bruschetta.
- Tempura battered prawns with sweet chilli dip.
- Garlic mushrooms on toast.
- Marinated chicken skewers.
- Butchers cocktail sausages with a honey glaze.

Salads

- Roasted red onion, butternut squash, pine nuts and tahini salad.
- Homemade rainbow slaw.
- Heritage tomato salad
- Roasted new potatoes with garlic and rosemary
- Homemade rosemary focaccia breads

Wedding Breakfast

Served semi-sharing style - plated meals brought to the tables, with bowls of salads on the tables for self service.

- Slowly cooked pork shoulders with either old English seasoning or smokey marinade and crackling
- Cajun and lime chicken, marinated for 2 days and cooked on coal
- Smoked garlic and thyme sirloin steaks, pan sealed and finished with Salsa Verde
- Mediterranean tart with cajun halloumi and BBQ jackfruit.

Salads , desserts and evening food on the next page.

Premium Wedding Menu

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Desserts

Set up as a sharing buffet table or plated and brought to tables individually.

- Freshly made Eaton Mess.
- Ultimate Chocolate Brownie.
- Lemon tart.
- Pecan tart.
- Apple and Apricot Tarte Tatin.
- Sticky toffee pudding.

Teas and coffees set up and presented as a buffet with after dinner chocolates.

Evening catering

A choice of...

- Traditional Spanish chicken and chorizo Paella.
- Traditional Spanish vegan Paella..
- Greek mezze with lamb koftas, pitta breads, humus, dips and salad.
- Ploughman's Supper - A selection of fresh breads, delicious cheeses, cured meats and chutneys.
- Butchers cheese burgers and chips.
- Bacon rolls.
- Our famous chilli bar.

Wedding Menu One

Canapēs

- Butchers cocktail sausages with a honey glaze.
- Garlic mushrooms on toast.
- Tempura battered prawns with sweet chilli dip.
- Tomato Bruschetta.
- Tempura battered vegetables.

Main Course

Slow cooked lamb in our home made Moroccan marinade served with fruity couscous, mango and lime salad, falafel , home made flat bread, humus.

Desserts

A choice of...

- Lemon and lime posset with raspberry coulis.
- Fruit pavlova.



Wedding Menu Two

Canapēs

- Butchers cocktail sausages with a honey glaze.
- Garlic mushrooms on toast.
- Tempura battered prawns with sweet chilli dip.
- Tomato Bruschetta.
- Tempura battered vegetables.

Main Course

Slow-cooked Pork Belly served with dauphinoise potatoes, crackling, butternut squash puree, caramelised apple, charred red onion, sausage meat stuffing and greens with a rich pork sauce.

Mushroom Wellington served with butternut squash puree, caramelised apple, charred red onion and greens.

Desserts

A choice of...

- Chocolate brownie served with cream.
- Lemon tart with raspberry coulis.



Wedding Menu Three

Canapēs

- Garlic mushrooms on toast.
- Mozzarella skewers.
- Tomato Bruschetta.
- Duck parcels.
- Chorizo in red wine.

Main Course

Beef sirloin and beef topside served with roasted potatoes, cauliflower cheese, pickled red cabbage, greens and Yorkshire puddings.

Desserts

Sticky toffee pudding with vanilla clotted cream or cream.



Wedding Menu Four

Canapés

A choice of...

- Tomato Bruschetta on a garlic ciabatta with a rocket salad.
- Wild mushrooms in white wine sauce on grilled breads.

Main Course

A choice of...

- Rump of lamb with herb crust, dauphinoise potatoes, roast parsnips and a roasted vegetable medley.
- Slow cooked pork belly, bubble and squeak, black pudding fritter, sausage meat stuffing with pickled red cabbage and greens.

Desserts

A choice of...

- Sticky toffee pudding.
- All butter lemon tart.



Wedding Menu Five

Canapés

A choice of...

- Roasted red pepper soup with parmesan croutons.
- Asparagus wrapped in parma ham with a free range poached egg and micro herbs..

Main Course

Fillet of beef wellington wrapped in fresh puff pastry and filled with mushrooms. Served with rosemary roasted potatoes, honey roasted parsnips, sweet carrot puree, tender stem broccoli and beef sauce.

Desserts

A choice of...

- Eaton mess cheesecake.
- Winter crumble.



Three Course Meal ideas

A selection of starters mains and desserts that you can put together to create a menu that you and your guests would enjoy.

Starters

Tomatoes bruschetta with vine ripped tomatoes and fresh basil on grilled sour dough

Our very special Home made scotched egg with pickles and micro salad

Smoked salmon with cappers, creme fresh, parsley oil and micro salad

Pickled beetroot with grilled goats cheese

Deep fried camembert with roasted red pepper jam

Tempura battered courgette fritter with paprika mayo finished with parmesan

Caramelized red onion and goats cheese crocket

Individual deli platter with cured meats, olives, grilled bread and sundried tomatoes

Parma ham and roasted pear salad finished with fetta

Seared scallops, smoked bacon crumb, parsley and garlic butter

Main Courses

Seared Rump of lamb served with dauphinoise potatoes, fresh greens, garlic and lemon and thyme panko crumb and lamb sauce.

Slow roasted pork belly served with bubble mash, black pudding crocket, pickled red cabbage, spiced carrot and butternut squash puree, buttered greens and cider apple sauce.

Pan sealed fillet of salmon, served with crushed new potato cake, hollandaise sauce.

Beetroot and butternut squash wellington, roasted new potatoes, carrot and saffron puree.

Slow roasted shin of beef in red wine with charred shallots with horseradish mash potatoes and greens.

Pan roasted cod, smoked tomatoes sauce, char roasted sweet potatoes.

Sirloin of beef roast served with beef fat miniature roast potatoes, cauliflower cheese puree, pickled red cabbage, Yorkshire pudding and beef sauce.

Pan sealed free rage chicken supreme with a tarragon and chicken sauce, served with crushed new potatoes, asparagus wrapped in param ham, heritage carrots, charred tender stem broccoli and a sausage meat fritter.

Main Courses

Trio of butchers sausages, garlic mash with charred red onions relish and crispy sage.

Moroccan slow roasted lamb, home made falafel, couscous, roasted vegetable salad, smoked harissa hummus and home made flat bread.

Slow roasted lamb shanks, served with roasted medley of vegetables, garlic mash and lamb sauce.

Beef wellington served with dauphinoise potatoes, buttered greens, cauliflower puree with beef sauce.

Fillet of sea bass, sweet potato puree, pancetta, soy tender stem and roasted cherry tomatoes.

Roasted fillet of beef with roasted garlic and parsnip purée, parsnip crisps, oyster mushrooms, beef sauce and fondant potato

Rump of lamb, petit pois and mint purée, roasted garlic crumb serviced with dauphinoise potatoes, roasted chantenay carrots and a lamb sauce.

Desserts

Lemon and lime posset topped with fresh fruits and served with short bread biscuits

Chocolate brownie with salted caramel ice cream

Eaton mess cheese cake and fresh berries

Sticky toffee pudding with home made vanilla custard

French apple tart with whipped vanilla fresh cream

White chocolate, brioche bread and butter pudding

Pistachio cake



Canapé Ideas

A selection of delicious canapés that we can bring around for guests as people arrive and mingle.

Meat

- Butchers cocktail sausages with honey mustard glaze.
- Marinated chicken skewers.
- Mini beef burger sliders with pickles and cheese.
- Pork belly bites with bbq sauce or cajun spice.
- Hoisin duck parcels.
- Roast beef Yorkshire puddings.
- Lamb cigars with mint garlic yogurt.
- Black pudding and pulled pork bon bon with apple puree.
- Pigs in blankets with cranberry.

Vegetable

- Tomato and basil bruschetta.
- Garlic mushrooms on toast.
- Halloumi fries with smoked harissa.
- Hummus and sundried tomatoes on mini toasts.

Fish

- Tempura battered prawns with a sweet chilli sauce.
- Smoked salmon mini bagels.



Sharing and Platters

Perfect to be center stage for tables so guests can pick and share.

Meat

- Smokey marinated pulled pork served with crackling with sea salt and black pepper.
- Pulled Moroccan lamb shoulders.
- Marinated Greek chicken skewers with garlic aioli.
- Butchers sausages with caramelised burnt red onion chutney.
- Flame cooked lamb koftas with mint dip.
- Seared rump of lamb with salsa verde, served whole or carved.
- Topside of beef, cooked with garlic, fresh rosemary.
- Lamb chops with Greek seasonings, cooked on coal.
- Chicken legs slow cooked with lemon and garlic.
- Slowly cooked pork and chorizo with cannelloni beans and tomato sauce.
- Slow cooked lamb shanks with red wine sauce and roasted vegetables.

Vegetable

- Halloumi with roasted red peppers.
- Smokey vegan bbq Jack fruit burgers.
- Roasted cauliflower steaks with BBQ sauce.
- Halloumi burgers with pesto and roasted red peppers and sundried tomatoes.
- Roasted aubergine with tomato and mozzarella.

Fish

- BBQ cooked Prawn skewers with lime.
- Sea bream with almonds and fresh dill.
- Sardines with smoked tomato sauce.
- Cod style green curry with coconut rice.





Side Dishes and Salads

No meal is complete without extra sides and fresh colourful salads.

Side Dishes

- Jersey royal potato salad with fresh chives.
- Baby new potatoes with capers, lemon juice and rocket.
- Parmentier potatoes with garlic butter, parsley and rosemary.
- Roasted whole radicchio with sunflower seeds, chilli flakes and balsamic glaze.
- Cesar salad with garlic crotons and shavings of fresh parmesan.
- Charred leeks.
- Red onion and garlic stuffing.
- Bubble and Squeak.
- Patatas bravas.
- Dauphinoise Potatoes.
- Roasted Sweet potato wedges.
- Baby gem lettuce with avocado, pomegranate and garlic dressing.
- Charred purple broccoli with lemon dressing.
- Griddle cooked Greek flat breads.



Salads

- Green bean and toasted pine nut salad with mixed pickled olives and garlic
- Rainbow salad.
- Greek salad with pomegranate.
- Pickled garden vegetable salad .
- Butter bean salad with smokey tomato sauce.
- Fetta, pomegranate and roasted artichoke salad .
- Stuffed roasted peppers with creme fresh and fetta.
- Roasted Mediterranean vegetable medley with lemon and herb dressing .
- Fruity Moroccan cous cous.
- Rocket, roasted bell peppers and sundried tomatoes.
- Dressed beef tomatoes with mozzarella and pesto.
- Iceberg wedges with honey mustard dressing and crispy onions.
- Pickled red cabbage with sultanas and star anise.



Evening Food.

Make sure no guest leaves hungry with our delicious evening options.

- Smoked Bacon baps.
- Traditional chicken and chorizo paella.
- Beef and veggie chilli nachos bar with dips and grated cheese.
- Greek mezze - lamb koftas, pittas , salada , babaganoush , humuss , olives and grilled chicken.
- Ploughmans Supper - fresh breads, cheeses, meat and chutneys.
- Butchers hot dogs with fried onions and sauces.
- Butchers Cheese Burgers with salads and slaw.
- Smokey Mac N Cheese wings and pulled pork with spicy slaw.
- Freshly made sandwich buffet.
- Chicken enchiladas.
- Pulled pork soft tacos with pomegranate slaw.
- Pulled beef brisket quesadilla.
- Spicy fish tacos.



Desserts.

Make sure those with a sweet tooth are happy guests.

Jars of Delights - White and milk chocolate mousse, with black cheery compote and popping candy

Sticky Toffee Pudding with a rich butterscotch sauce, clotted cream and honey comb crumb

Vainlla Panacotta, served with fresh rhubarb and raspberries

Pistachio Cake with a pistachio sauce, a pistachio crumb and salted carmel ice cream

Baked Peacan Pie with fruit compot and clotted cream ice cream and honey comb

Crème brulee topped with a passion fruit puree

Classic Tiramisu

Chocolate Orange Ganache with caramelised orange and raspberry sauce

Poached pears with toasted almonds and cherry sauce

Puff pastry and crème pat stack with elderflower and raspberry sauce

Ginger and Syrup Cheese Cake

Fruit Millefeuille



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