

The Flavour Trailer



WEDDING MENU

PLEASE CHOOSE 3

CANAPE SELECTION

SALMON JERKY

Marinated salmon fillet air dried with dill mayonnaise

GAMMON CROQUETTES

Gammon, parsley, mash and cheddar bread crumbed and deep fried

CAULIFLOWER CHEESE CROQUETTES

Cauliflower cheese panko bread crumbed and deep fried

BABY BRUSCETTA

Vine tomatoes a in sweet balsamic marinade on crostinis with fresh basil

SALMON GRAVLAX

Salmon fillet cured in beetroot and gin on cucumber

PORK SHOULDER SLIDERS

Pulled pork and apple slaw in a toasted mini brioche

MUSHROOM VOLOVENTS

Button mushrooms braised in a cream reduction on puff pastry

SMOKED MACKEREL PATE

Smoked mackerel pate with lime and pickled ginger en croute

BACON STRAWS

Smoked bacon, mustard and cheddar in a puff pastry straw with a sour cream dip

CHICKEN LOLLIPOPS

Fried chicken lollipops with a savoury satay sauce

CHEESE STRAWS

Mustard and cheddar in a puff pastry straw with a sour cream dip

CAJUN PRAWN COCKTAIL

Cajun spiced king prawn, iceberg and 1000 island in a pastry case

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WEDDING MENU

PLEASE CHOOSE 1

STARTER SELECTION

ASPARAGUS, HOLLANDAISE AND POACHED HENS EGG

Asparagus wrapped in parma ham with rich hollandaise sauce, sourdough toast and a poached free range egg

ANTI PASTI

Large black and green olives, a selection of cured meats, mozzarella balls, roast cherry tomatoes, artisan sourdough bread, balsamic and olive oil

GAZPACHO

Cherry and heritage tomato gazpacho garnished with basil oil, chives, bacon crumb and sourdough toast

GOATS CHEESE SALAD

Torched goats cheese with garden leaves, buttered walnuts, and a honey mustard dressing

GRILLED FIGS, PROSCIUTTO AND BURRATA

Succulent honey glazed grilled figs with creamy burrata, Italian prosciutto, rocket and red pesto

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B B Q S H A R I N G B O A R D S

PLEASE CHOOSE 3

BEEF BRISKET

28 day dry aged brisket, rubbed with spices and smoked over oak and charcoal

LAMB BELLY

14 dry aged lamb breast marinated and smoked over oak and charcoal

SMOKED OLD SPOT SAUSAGE

Made by our butcher with dry aged free range pork

BEEF SHORT RIB

28 dry aged beef rib rubbed with spices and smoked over oak and charcoal

BEER CAN CHICKEN

Free range chicken marinated and smoked on top of an IPA to keep it super juicy

PORK RIBS

Pork ribs rubbed with mustard and spices and smoked over oak for 12 hours

B B Q S H A R I N G S I D E S

PLEASE CHOOSE 3

BUTTER MILK SLAW

Red, white and savoy cabbage and carrots julienne in a buttermilk dressing

NEW POTATO SALAD

Charlotte potatoes in a rich chive, parsley and roast garlic mayonnaise

PANZANELLA

Heritage tomatoes seasoned dressed in Italian olive oil, fresh basil and balsamic

BIG GREEN SALAD

Sugar snaps, green beans, broad beans, and peas with lots of mint and dill dressed with olive oil and parmesan shavings

CHARRED CORN

Corn on the cob lightly smoked with chilli butter

SWEET POTATO LENTIL

Sweet potatoes, puy lentils, caramelised red onions, and feta in a honey mustard dressing

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M A I N S V E G A N A N D V E G E T A R I A N

WHOLE SMOKED CAULIFLOWER

White cauliflower smoked until crispy on the outside and soft in the centre. Dressed in coconut yogurt, pomegranate seeds and thai basil

SMOKED BUTTERNUT SQUASH ARANCINI

Smoked squash, thyme, garlic and rosemary risotto, panko bread crumbed and deep fried

GAZPACHO

Cherry and heritage tomato gazpacho garnished with basil oil, chives, bacon crumb and sourdough toast

SOY GLAZED PORTOBELLO MUSHROOMS

A portobello mushroom marinated for 24 hours in a spiced soy stock. Then charred to perfection and topped with a sticky soy glaze, toasted almonds and coriander

SMOKED BABY AUBERGINE

Baby aubergines smoked over oak with tahini dressing, fresh cranberries, toasted pistachios and fresh coriander.

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DESSERT COLLECTIONS

THE BEST CHOCOLATE BROWNIE EVER

Decadent and indulgent chocolate brownie topped with orange and cardamom infused whipped cream

APPLE CRUNCH

Fiery whiskey and ginger braised apples topped with cinnamon crunch crumb, vanilla cream and caramel dust

CHEESE BOARD *

Danish blue, aged havarti, mature cheddar, brie, pecans, walnuts, fruit, home made chutney, crackers and artisan bread

BALSAMIC STRAWBERRY CHEESECAKE

Strawberries marinated in balsamic with a buttery shortbread base and cream cheese mascarpone topping with notes of basil

HAZELNUT AND CHOCOLATE MERINGUE

Hazelnut meringue and rich chocolate cream stacked in a elegant tower shape with hazelnut praline

*£1 suppliment per portion