

BOWTELL'S EVENT CATERING

T: 01420 588418 · E: toby@bowtellseventcatering.co.uk

Wedding Breakfast

Drinks

Jugs of Sangria with fruit
Jugs of Elderflower Cordial with lemon and ice

Canapés

A selection of dips and crudités
These will include cherry tomatoes, olives and houmous
Blinis topped with smoked salmon and horseradish cream
Baby Isle of Wight tomatoes and mozzarella balls marinated in pesto
Bowtell's mini chipolatas in a honey and sesame seed glaze
Crostini topped with local paté and a sliver of gherkin
Home made potato wedges served with garlic mayonnaise

Wedding Breakfast

Bowtell Pulled Pork served with a redcurrant jus
(Individual Lyburn Cheese and onion quiches
will be available for vegetarians)

Salads

Mixed Leaf Salad with home made vinaigrette
Multicoloured
cherry tomato, red onion and basil salad with balsamic vinegar dressing
Hot New potatoes dressed with butter and chives
Red and white coleslaw with apples and sultanas

Puddings

Gooey Chocolate Brownies
Bowls of local strawberries and blueberries
All served with Jersey Cream
Tea, Herbal and Fruit Tisanes and Coffee

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Wedding Party Evening

This will be laid out for guests to help themselves

Platters of Bowtell Roast Beef and Ham
A selection of Breads (to include olive, tomato and cheese)

Cheese Plate

Somerset Brie

Dorset Connoisseur's Cheddar

Smoke Applewood

Local Stilton

Selection of locally sourced Goats' Cheeses

Accompanied by Real Ale Chutney

Celery, Grapes, Figs and Biscuits

Slices of Wedding Cake

Bowls of Strawberries and Chocolate Brownies

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Wedding Picnic

Drinks and Canapés

Drinks served by waitresses at the bar

A selection of dips and crudités

These will include cherry tomatoes, sticks of carrot and celery, olives and houmous

Crostini topped with local pate and a sliver of gherkin

The Hamper

One vegetarian quiche (dependent upon what is in season)

Mini Scotch eggs

Bowtell's Chipolata sausages

Bowtell's Ham slices

Salads

Mixed Leaf Salad with homemade vinaigrette

Multicoloured

Isle of Wight cherry tomatoes

New potato salad with chives, mayonnaise and mustard

Cheese

Somerset Brie

Dorset Connoisseur's Cheddar

Real Ale Chutney

Accompanied by Grapes, Pickled Onions,
Mustard, French Stick and butter

Dessert

Brownies

Strawberries

Jersey Untreated Double Cream

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Wedding Breakfast

Drinks

Jugs of Pimms
Jugs of Elderflower Cordial

Canapés

A selection of dips and crudités
These will include cherry tomatoes, olives and houmous
Blinis topped with smoked trout and horseradish cream
Baby Isle of Wight tomatoes and mozzarella balls marinated in pesto
Locally sourced Fennel and Aniseed Saucisson
Bowtell's mini chipolatas in a honey and sesame seed glaze

Wedding Barbecue

Platters of meat to include
Chicken breast on a skewer marinated in a blend of herbs and spices
Spicy Lamb koftas
Bowtell beef patties
Pork and herb sausages

Vegetarian option

Individual Lyburn cheese and onion quiche
All the above to be served in a selection of locally baked rolls

Salads

Mixed green leaves with lemon and olive oil
Multicoloured
cherry tomato and basil salad with balsamic vinegar dressing
New potato salad with chives, mayonnaise and mustard

Homemade relishes and sauces

To be served with your barbecue meats
Tomato Ketchup
Dijon Mustard
Mayonnaise

Pudding

Homemade meringue nests topped with seasonal berries to be served with jugs of
Jersey pouring cream

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Wedding Breakfast

Drinks

Prosecco

Jugs of Pimms

Jugs of Elderflower Cordial

Jugs of Orange Juice and Lemonade

Canapés

A selection of dips and crudités

These will include cherry tomatoes, olives and houmous

Blinis topped with smoked salmon and horseradish cream

Baby Isle of Wight tomatoes and mozzarella balls marinated in pesto

Bowtell's mini chipolatas in a honey and sesame seed glaze

Locally sourced Fennel and Aniseed Saucisson

Wedding Breakfast

The Main Event

Bowtell Pork Ribs with a dry spicy rub

Ramekins of dipping sauce and Tomato Ketchup

Skinny Fries

Homemade

Coleslaw

Pudding

Goey Chocolate Brownies

Lemon Drizzle Cake

Local Strawberries

to be provided by Bowtell's