



Let Pimento Catering reassure you that the food on your big day will be as special and memorable as the day itself.

We provide the waiting staff and chefs along with all the cutlery, crockery, glassware and linen.

Bar staff are also available.

(Please note our menus are samples only and are to act as a guide)

Our Head Chef would be delighted to meet with you to discuss your wedding breakfast personally, to ensure that we are capturing the essence of your day in the tastes and flavours of your menu.

Having an informal day? Try our amazing *sharing platters* or our *themed menus*

Wedding Breakfast

Menu One

Canapé Selection

Roasted Vine Tomato and Basil Soup with Focaccia Croutons

Chicken Supreme stuffed with Mozzarella and Fire Roasted Peppers, Wrapped in Parma Ham, Basil Mash and Caramelised Shallots

Lemon and Lime Panna Cotta with Raspberry Sorbet and Shortbread

Fresh Filter Coffee with Fine Belgian Chocolates

Menu Two

Canapé Selection

Lobster Cocktail in a Lime, Chilli and Basil Dressing with Ciabatta Crostini

Tournedo Of Prime Scottish Beef, Potato Rosti, Buttered Curly Kale and Red Wine Sauce

Raspberry Pavlova with Sparkling Fruit Terrine

Fresh Filter Coffee with British Cheeseboard

Menu Three

Canapé Selection

Goats Cheese, Beetroot, Rocket and Pine-Nut Salad with Aged Balsamic

Crispy Saffron Snapper Fillet, Crushed Aioli New Potatoes, French Beans and Vichy Carrots

Tiramisu Hazelnut Roulade

Fresh Filter Coffee and Exotic Fruit Platter

Pimento Catering ~ 07526 780311 / 01932 851131

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Sharing Platters

(A Pimento speciality. Let us take you on a culinary exploration of the globe with our great tasting platters served on bamboo boards)

Anti Pasti Sharing Platter

Parma Ham with Melon
Crispy Polenta and Salami Cakes
Plum Tomato and Basil Bruschetta
Marinated Olives

Asian Sharing Platter

Chicken Satay Skewers and Peanut Sauce
Root Vegetable Bhajis
Pumpkin and Cashew Samosas
Poppadoms with Various Dips and Chutneys

Meze Sharing Platter

Mini Lamb Koftas with Minted Yoghurt
Toasted Pitta with Roasted Aubergine Puree and Houmous
Crunchy Falafel
Marinated Olives with Feta

Tapas Sharing Platter

Chicken and Chorizo Skewers
Patatas Bravas
Fried Squid with Garlic and Parsley Mayo
Marinated Olives

Themed Menus

Italian Themed Menu

Starters

Anti Pasti (meats bread oils olives grilled veggies etc)
Classic Minestrone with Fresh Basil Pesto
Avocado Marinara (Avocado Prawns Salmon salad)
Risotto (any flavour you would like with Roasted Vegetables Pine-Nuts Parmesan
Seafood Chicken Herbs Pumpkin etc) **V**
Grilled Polenta (Corn Meal) with Two Cheeses and Fresh Tomato Sauce **V**
Ravioli (Spinach/Crab/Sundried Tomato/ Olives)
Bruschetta (Italian Toast with garlic Tomatoes Basil Mozzarella Grilled Vegetables etc) **V**

Mains

Penne Bolognese al Forno (twist on Lasagne and Bolognese Baked in the Oven
great with a Big Salad)
Pollo Milanese (Breaded Chicken Escalope with Spaghetti and Tomato Sauce)
Saltimbocca a la Romana (Veal with Sage, Parma Ham and Butter sauce)
Luganica al Vino Rosso (Italian Braised Sausage with Red Wine)
Tonno Con I Peperoncini Rossi ed il Limone (Tuna with Chilli and Lemon)

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Hand Stretched Pizza (of your choice Napolitana Genovese Milanese etc)
Canneloni (Pasta tubes w Spinach and Ricotta/Roasted Peppers) **V**
Gnocchi (Potato Dumplings with Blue Cheese / Tomato Sauce/ Rocket Pesto) **V**

Sides

Sauteed Potatoes
Stuffed Tomatoes
Wilted Greens with Garlic
Broad Beans with Ham
Mixed Salad
Oil and Vinegar

Desserts

Classic Tiramisu (Boozy Coffee, Cream and Sponge Fingers)
Gelato with Biscotti (Italian Ice Cream with Biscuits we can make the Ice Cream on the day any flavour you would like)
Crostat al Cicolata e Arance (Chocolate Orange Tart)
Cannoli's (Tubes of Pastry filled with Ricotta and Lemon/Chocolate Chips/ Dried Fruits)
Zabaglione (Boozy Frothy Custard with Warm Sticky Fruits like Peaches or Plums)
Pannacotta (Italian Cooked set Cream Vanilla with Raspberries or White Chocolate with Raspberries)

French Themed Menu

Starters

Canapé Selection
Melted Goats Cheese Salad
Double Cooked Cheese Soufflé
Chicken Liver Parfait with Toasted Brioche and Onion Compote
French Onion Soup with Gruyere Croute
Scallops with Confit Potatoes and Veloute
Salmon Mousse with Salad

Main Courses

Boeuf Bourguignonne (Classic Gutsy Beef Stew with Bacon Onions Mushrooms etc)
Sole Veronique (Delicate Poached Fillets of Sole with a White Wine and Grape Sauce)
Coq Au Vin (Classic Chicken and Wine Casserole)
Tuna Nicoise Salad (Grilled Tuna Salad)
Tapenade Roasted Chicken with Potato Galette and Tomato Coulis
Puy Lentil and Toulouse Sausage Cassoulet
Confit of Duck with New Seasons Vegetables and Flageolet Beans

Sides

Sautéed Greens
Vichy carrots
Mange Tout
Boulangere or Dauphinoise Potatoes

Desserts

Clafoutis with Cherries and Crème Anglaise
Classic Chocolate Profiteroles with Warm Chocolate Sauce
Tarte au Citron with Seasonal Berry Compote and Crème Chantilly

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