



FOSTERS

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## Weddings Sample Menu

### Selection of Canapés

Falmouth Bay scallops with smoked pork belly & honey glaze (h)

Mini cone of fish & chips with Cornish sea salt and tartare sauce (h)

Belly of pork and vanilla apple on a black pudding crostini (h)

Cerney goats cheese and crispy brioche with honey and red wine roast fig and confit onion (c)

Devilled Paxcroft Farm quails egg with beetroot, parsley and Sharpham Park spelt blini (c)

### Sharing Starter

Cured Dorset charcuterie, Laverstoke Park mozzarella, marinated tomatoes, Mediterranean vegetables with garlic and thyme, pitted olives, extra virgin olive oil with balsamic vinegar and artisan bread

### Main Course

Confit of Merrifield Farm duck leg, creamed peas and broad beans, caramelised pear, buttered spinach and roast sweet potato

*Menu continued on next page...*

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### **Assiette of Miniature Puddings**

Raspberry meringue mille feuille with rosewater cream

Chilled vanilla risotto with cherries and Cointreau and orange ice cream

Chocolate pots with honeycomb and salted caramel

### **To Finish**

Freshly filtered coffee (Fosters own blend) and loose leaf teas served with homemade clotted cream vanilla fudge & Turkish Delight

### **Evening Food**

Thoughtful bread company flat bread filled with pulled pork and jerk salsa

Large wooden boards of British cheeses, artisan breads, biscuits, grapes, celery & chutney,  
Burt's chips & nuts

*To download a full copy of our menus please visit our [website](#)*