

Crumbbs

Training for independence

Tel: 01202 519320 Email: bakery@crumbs.org.uk

Wedding Menu

A bespoke menu unique to your wedding

We're ready to help in any way we can. Please call Erika Sloper on 10202 519320 or Email erika@crumbs.org.uk to discuss your ideas and requirements.

Starters

Slices of Paté with 3 brioche slices, garnished with mixed leaf salad with diced cucumber, concasse tomato tossed in French dressing

Warm goats cheese with caramelised onion chutney

Mushroom tartlet with garnish as on paté

Main Course

Whole chicken breast wrapped in parma ham/prosciutto, stuffed with sundried tomato, spinach and feta cheese, topped with vine tomatoes served in a boat

Salmon fillet skin on fillet face up set on vegetable garnish with dill sauce served in a boat

Vegetables served in ceramic servers

Long stem broccoli

Asparagus

Braised red cabbage with red currents

Dauphinoise Potato

Crushed new potatoes with basil

Dessert

Dessert trio served on slate: Meringue with strawberries and cream, chocolate dipped strawberries (milk and white chocolate) and profiteroles

Please Note – our products may contain nuts, fish, eggs, milk, wheat and soya and may not be suitable for those suffering with allergic reactions.

If you have specific dietary requirements, please contact us.

All Platters must be returned or collected or will be charged.