

menu
Inspiration

WISECATERING



Canapé Reception

Maple Glazed Ham Hock
Roulade
Rosemary Crostini, Piccalilli Gel

Hampshire Beef Carpaccio
Horseradish Scone, Watercress Pesto

Smoked Salmon, Buttermilk Blini
Beetroot Jam

Rosary Goat's Cheese &
Candied Walnut
Parmesan Shortbread, Fennel Cress (V)

3 canapé items £9.90 per person*

The above canapes are just a small collection from our Full Menu Portfolio

Drinks Collection

Prosecco
drinks reception

Kir Royale
drinks reception

Lanvin Brut Champagne
drinks reception

Millstream
Chenin Blanc & Cinsaut
Ruby Cabernet
1/2 bottle per person to enjoy
during your meal

Las Ondas
Sauvignon Blanc & Cabernet
Sauvignon
1/2 bottle per person to enjoy
during your meal

Chablis, J Moreau et Fills &
Chateau de L'Abbaye Fleurie
1/2 bottle per person to enjoy
during your meal

Iced Water

Still & Sparkling Mineral Water

Still & Sparkling Mineral Water &
Elderflower Cordial

£20.90 per person*

£26.40 per person*

£38.50 per person*

Glass Hire & Bar Services

Supplying your own drinks? We offer a range of glass hire & service options.

As well as beautiful food, we are also able to supply a bar services for your event, please ask for more details.

Our prices vary depending on venue and location, please ask for a quotation

* Our prices are exclusive of VAT & subject to change

Menu Collection

Roasted Plum & Sun-Blushed Tomato
Soup (v)
Basil Puree



Chargrilled Chicken Supreme
Baby Carrot, Courgette & Aubergine,
Garlic & Thyme Roasted Parisienne Potatoes,
Sauce Vierge

Pumpkin & Porcini Mezzaluna
Wilted Baby Spinach, Pickled Porcini, Roasted
Garlic & Sage Cream (v)



Lemon Posset
Candied Lemon & Lemon Curd, Summer Berry
Compote, Vanilla Shortcake

£37.60 per person*

Including coffee & chocolate to finish

Maple Glazed Ham Hock Terrine
Soused Vegetables, Toasted Brioche,
Micro Cress



Hampshire Lamb Duo
Lamb Rump, Lamb Shank Shepherd's Pie,
Roasted Cauliflower, Spinach & Leeks,
Dauphinoise Potato, Madeira Jus

English Asparagus & Sweetpea Risotto
Finished with Truffle Oil & Parmesan Tuile (v)



Summer Berry Eton Mess Jam Jar
Double Butter Shortbread,
Honeycomb Crumb

£41.85 per person*

Including coffee & chocolate to finish

Lobster & Crayfish Jam Jar
Bloody Mary Sauce, Cucumber & Tomato Salsa,
Wholemeal Bread



Beef Fillet & Braised Ox Tail
Grilled Baby Artichoke & Beets, Thyme Fondant
Potato, Morel & Port Reduction,
Horseradish Foam

Sweet Potato & Artichoke Pithivier
Coriander & Cumin Spiced Aubergine,
Tomato Ragù (v)



Dark Chocolate Torte
Chocolate Soil, Nougatine Crunch,
Crème Fraiche Chantilly

£50.60 per person*

Including coffee & chocolate to finish

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