



STELLA GROVE
Personal Chef - Fine food for all occasions
www.stellagrove.co.uk

PREVIOUS WEDDDING BREAKFAST MENUS

[1] - May

Canapés

*Sweet potato with Lemon & herb marinated prawns and a pea guacamole
Orange, feta and rosemary polenta cakes topped with tapenade and roasted red peppers
A shot of Gazpacho*

Dinner

Home-cured Gravlax with char-grilled asparagus & a lemon and dill hollandaise

*Roast Turbot served on white beans with fresh herbs
Chargrilled courgettes, roasted red peppers, red onions*

(Children - tomato/vegetable lasagne)

A medley of miniature Desserts:

*Amaretto choc truffle torte
Raspberry & Elderflower Jelly
Lime & Ginger Cheesecake
Rhubarb Ice-cream (in an oatmeal pastry case)*

VEGAN MENU OPTION

Asparagus Salad with a lemon & dill vinaigrette

*Mediterranean Vegetable Galette with a fresh tomato & basil sauce with rocket & toasted
pine nuts*

Cous cous pudding with early summer berries



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[2] - May

134 Guests (126 adults / 8 children)

Canapés

Smoked venison with creamed horseradish in a garlic croustade
Smoked salmon on Swedish dill bread with lemon & black pepper
Wild mushroom tartlets with thyme pastry & truffle oil

Swedish Smorgasbord

Gin & Juniper cured Gravlax with a grainy mustard & dill sauce
Sherry Pickled herrings
Swedish style roast chicken on a bed of spiced apple rice salad
Elk meat balls with lingon
Bowl of fresh Prawns

Baby New Potato Salad with chives & light mayonnaise
Swedish Cucumber Salad
Beetroot with horseradish, sour cream & Dill

Served with a selection of Swedish style Breads:
Cornbread, flatbread & Rye bread on the tables

Strawberries & Cream

Later in Evening Coffee, cheese & biscuits available from a side table



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[3] - June

Canapé

*Mini Yorkshire puddings with rare roast beef with a hint of Thai
Cucumber cups with Peking duck
Prism skewers of Char-grilled courgette, buffalo mozzarella, Pesto and sun-blush
tomato
Monkfish wrapped in pancetta on a rosemary skewer
Herb crostini with beetroot & goats cheese
Cocktail sausages in honey & mustard*

*Open lemon & tarragon scone topped with horseradish crème fraiche, watercress &
smoked trout served with a lemon & caper dressing*

Vegetarian alternative:

(4 people)

Broad bean, pea & mint risotto topped with rocket

Roasted Fillet of Beef served sliced on roasted Mediterranean vegetables

Accompanied with in dishes/platters at the table:

Dauphinoise potatoes

Salad of Red chard, rocket, tomatoes, fine beans, parmesan & pine nuts

Vegetarian alternative:

*Mediterranean vegetable Galette with buffalo mozzarella & basil with pesto
dressing and vine tomatoes (roasted)*

Dessert

*Chocolate Amaretto mousse/sponge (Layered) wedding cake
(with raspberry coulis on the plate)*

*XI 10" round on display (on wooden platter painted with dark chocolate [with
rectangular ones cut to squares to serve from the kitchen as dessert])*

Served with a duo of ice-cream:

Oatmeal praline ice-cream & rhubarb-vanilla ice-cream

Served on glass platters with

Berries being supplied from family farm!

Coffee (served with dessert)

Evening Buffet table:

*Cheese & Chunky Bread and biscuits, 3 types of pickles
Bowl of cherry tomatoes and Pork Pie!*



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[4]
August

Canapés

Skewered chicken infused with Thai fragrances with a chilli dip
Peking duck Pancakes with fresh mango
Parmesan tartlet with rocket, artichoke, tapenade, Cherry tomato & pesto

Starter

Smoked fish terrine with a watercress & avocado salad
Served with Swedish Dill bread

Fillet of Beef with red wine and thyme jus
Served with roasted Mediterranean vegetables and new potatoes

Vegetarian Option Main Course

Spinach, mushroom, aubergine, leek, tomato and basil lasagne topped with a parmesan and rocket salad

A medley of miniature Desserts:

Chocolate truffle torte
Summer puddings
Lemon & Ginger cheesecake
Pistachio meringue with lime cream



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[5] - August

Thai infused chicken skewers with a fragrant dip
Courgette involtini with artichoke hearts, rocket, buffalo mozzarella & roasted red pepper

Rosemary and black olive shortbreads with pesto, roast cherry tomato
Beetroot rosti topped with a horseradish crème fraise and flaked smoked trout & watercress
Sweet potato topped with an avocado salsa and crayfish tails

STARTER:

Fig Flower with a mild goat's cheese wrapped in parma ham on a baby leaf salad with balsamic vinegar and toasted pine nuts. Served with Ciabatta.

Vegetarian starter option:

Mediterranean vegetable & mozzarella terrine with a salad of rocket, artichoke & parmesan, pesto dressing

From the Buffet:

(Served from 2 stations, the hog roast being sliced and served from the buffet stations, with regular top ups for freshness!)

Pork Spit Roast
Summer lemon & basil chicken salad
Roasted new potato salad with peas and a mint dressing
Tomato, kalamata olives, feta, red onion salad
Roasted Mediterranean Vegetables with pine nuts
Mizuna, rocket, red chard and baby spinach salad

A selection of breads

DESSERT - PLATED:

Minted chocolate mousse cake
Lemon & ginger cheesecake
Seasonal berries

Coffee/Tea

To be available for the rest of the evening:

A selection of British cheese, with bread, biscuits, grapes, celery, cherry tomatoes and pickles



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[6] - September

Canapés:

*Mini Yorkshire puddings with rare roast beef and a hint of Thai
Cucumber cup with Peking style duck*

Skewered chicken infused with Thai fragrances with a chilli dip (hot)

Baby Bagel crisps with smoked salmon & dill hollandaise

*Lemon & tarragon scones with horseradish cream, flaked smoked trout and
watercress*

Zucchini involtini with buffalo mozzarella, basil and sun-blush tomato

Parmesan & black olive shortbreads with basil pesto and slow roasted cherry tomato

Wedding Breakfast:

Speeches

*Roasted butternut squash soup topped with rocket & parmesan salad and basil
pesto*

*Moroccan Lamb Tagine with pomegranate & pistachio cous cous,
Glazed cumin carrots and minted peas*

Vegetarian Option

*Mediterranean Vegetable Galette with Kalamata olives & feta. Served with a tomato
and basil sauce*

*Apple & blackberry crumble with lashings of custard (in jugs)
(Served in 2 large oval dishes at the tables)*



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[7]
September

“Bollywood Feast”

*Spiced prawns with coconut wrapped in char grilled courgette
on a prism stick
Tandoori chicken on a skewer [2 ways]
[Aloo Ki Tikki] Potato patties with a mint & cilantro dip
Onion Bahjis
[Seekh kebab] Minced lamb balls*



*Mini Poppadoms, Naan Bread & Pathiri (rice flour bread)
served with Mango Chutney, Tomato Ka Kut (tomato relish) &
Kichadi (cucumber & yoghurt relish)*



*Adraki Chaamp, Jeera Aloo & Lucknowi Baingan
(Lamb cutlets with ginger, potato with cumin & aubergine topped
with tomato chutney)*



*Saeb Ka Somosa
(Apple pastry triangle with vanilla cream)*



*Coffee/tea with chilli chocolate truffles, Florentines, chocolate
mint cups
& wedding cake*