



Weddings

H&A Catering are delighted to offer you a variety of catering packages to both reflect the style of your wedding and to help create that truly perfect day.

With carefully selected, tried and tested menus for you to choose from, we provide a variety of options starting with delicious canapés through to a sumptuous wedding breakfast, with evening reception catering options also available.



Canapes

Our delicious - and visually stunning - canapés can be served, along with reception drinks*, following the ceremony whilst photographs are being taken and your guests are chatting and mingling. Please choose one option from each heading below:

Meat options

- Roast beef & horseradish Yorkshire pudding
- Honey glazed sausages with sesame seeds
- Chicken tikka skewers
- Sticky BBQ belly pork skewers
- Chicken baskets with coriander mayonnaise & fresh mango
- Filo tartlets with Asian been salad
- Lamb kofta, tzatziki dip
- Italian style meatballs with Parmesan & chilli.

Vegetarian options

- Mozzarella, basil & sundried tomato skewers
- Black olive tapenade crostini with red bell pepper & dill
- Mini baby jackets with sour cream & chive
- Beetroot hummus baskets with toasted seeds

- Vegetable Pakora with mango chutney
- Cauliflower buffalo wings with ranch dressing
- Spanish tortilla with leek & potato, pesto dressing.

Tartlet options

- Blue cheese tartlets with red onion compote
- Goats cheese tartlets with chilli jam
- Feta, olive & rosemary tarts
- Tomato, cheddar & Dijon tart.

Bruschetta options

- Crostini with apple slaw & prosciutto
- Bruschetta with tomato, olive oil & basil
- Red pesto & salami crostini
- Crostini with cannellini bean dip
- Chicken liver pate & caramelised onion
- Courgette, lemon, garlic & parsley bruschetta.

Seafood options

- Smoked salmon & cream cheese blini
- Thai style fish cakes
- Prawn cocktail
- Prawn & chorizo puff pastry cases
- Crab & avocado crusade with lime & coriander
- West Country crab cakes.



Sharing Platters

Sharing platters will be served to the middle of the table for guests to help themselves; they are a wonderful way to break the ice and offer an informal, family style, dining experience. A sure way to get your guests talking at the table and feeling relaxed!

In addition to the choices below, if required and on request, we are able to offer vegetarian and vegan sharing platters. Special dietary requirements can also be catered for with advance notice; guests will be served their own individual plate/board, dependant on choice.

Starters

- A trio of homemade houmous; including caramelised onion houmous, beetroot houmous and Lebanese style houmous. Served with a selection of breads & sour doughs, mixed marinated olives & fattoush salad
- Anti pasti boards offering a selection of cured meats; Serrano ham, chorizo & salami, marinated olives & sundried tomatoes, olive oil & balsamic split & a selection of rustic breads
- Baked Camembert cooked with fresh herbs & garlic served with crusty bread
- Burrata with vine grown tomato salad, red pesto & garlic toasts
- Pate platter offering a smooth chicken liver pate & a traditional French coarse country pate, served with caramelised onions, apple & sultana chutney with a selection of crusty breads
- The fruits de mer platter; deep fried whitebait, mackerel & horseradish pate, shell on king prawns, deep fried calamari, served with dill mayonnaise & homemade tartare sauce, lemon wedges & crusty bread
- Deconstructed bruschetta, oven baked ciabatta toasts served with 4 toppings; olive tapenade, salsa verde, vine tomato, basil & olive oil & creamy garlic mushrooms for guests to top themselves.

Main course sharing platters

Option 1: 'Ultimate Steak & Chips'

Roast sirloin of beef served with roasted tomatoes, flat field mushrooms, seasoned wedges, mange tout and petit pois, served with Peppercorn & Béarnaise sauce.

Option 2: 'The Hog Roast Roast'

Hog Roast sharing platters (minimum 100 guests) so good we named it twice! A locally reared Devon hog served as a 'Roast' dinner to the table on sharing platters. Served with roast potatoes, sage and onion stuffing, crispy crackling, apple sauce, roasted root vegetables and red wine gravy.

Option 3: Summer Roast

A selection of locally reared joints, served with roast potatoes, roasted summer vegetables a selection of breads, accompanying sauces and three salads.

- Roast Beef Topside with herb & chilli marinade
- Slow cooked shoulder of pork with fennel seed, salt & pepper crust
- Roast turkey with sage butter
- Roast gammon with honey glaze.

Please select three to accompany your meal below:

- Rustic apple & red cabbage slaw
- Roasted sweet potato salad, crumbled feta, beetroot pine nuts & toasted seeds with cucumber shavings
- Tabbouleh salad with fresh mint, parsley, spring onion, cucumber & cherry tomatoes, fresh citrus dressing
- Spiced coronation rice salad, crunchy vegetables in our homemade Coronation dressing
- Vine tomato & mozzarella salad, fresh basil leaves, balsamic glaze & extra virgin olive oil dressing
- Roasted root vegetable salad dressed with rocket & coriander, toasted pumpkin seeds & honey dressing
- Moroccan style cous cous with chick peas & sultanas in our own spice blend with sweet mango dressing
- New potato with herb vinaigrette, red onion & parsley dressed with a lemon & Dijon dressing
- Green salad with baby leaves, tender stem broccoli, sugar snap peas with basil oil dressing & Parmesan shavings
- Asian style noodle salad with crunchy vegetables, fresh ginger, soy & sesame dressing
- Orzo Pasta salad, basil oil, roasted red peppers & mozzarella salad, dressed with rocket.



Dessert sharing platters

A trio of miniature desserts:

- Chocolate brownie
- Tart citron
- Fresh strawberry pavlova
- Sweet fruit tartlets
- Macarons
- Citrus cheesecake
- Vanilla cheesecake
- Chocolate tart
- Crème Brulee
- Caramel beignets
- Intense chocolate pots & raspberry coulis
- Eton mess
- Treacle tart
- Cherry & almond frangipane tart
- Sicilian lemon pot.

Churros

A traditional Spanish style dessert tossed in icing sugar or cinnamon sugar, similar tasting to a doughnut and fantastic for dipping and sharing, served with all three of the following sauces:

- Chilli chocolate
- Dulce de leche
- Mango & lime.

3 Course Plated Menu

A choice of two options from each course offered to a wedding party, plus one vegetarian / vegan option on request. Menus can be adapted to suite dietary requirements.

Tea, coffee and petit fours can be served to your guests after your meal.

Starters

- Chicken liver pate, crostini toasts, caramelised onion chutney, pickled gherkin
- Soup of the season served with crusty bread & butter (V) (VG on request)
- Classic prawn & crayfish cocktail, brown bread & butter
- Capresse salad, vine tomatoes, buffalo mozzarella olive oil & balsamic dressing (V)
- Devon blue cheese, pear & walnut salad, toasted crostini, honey & mustard dressing (V)
- Crab & lobster tortellini, lemon butter sauce
- Smoked chicken breast salad, avocado mayonnaise, mango salsa
- Duck bon bons, spiced plum jam, micro salad
- Cumin & lentil spiced bites, panko breadcrumbs, salad leaves tomato salsa (V) (VG).



Main Course

- Chicken supreme stuffed with mozzarella & semi dried tomatoes, dauphinoise potatoes, red pepper & tomato sauce, roast vine cherry tomatoes
- Slow cooked pork belly, fennel seed salt & pepper crackling, sautéed potatoes, braised red cabbage, maple glazed carrots & red wine gravy
- Roast sirloin of beef, Yorkshire pudding & horseradish cream, roast potatoes, seasonal green vegetables, red wine gravy
- Eight hour braised lamb shoulder, creamed mashed potato, seasonal green vegetables, and lamb jus
- Creamy Seafood chowder with catch of the day, served with crusty bread & butter.
- Stuffed field mushroom with petite ratatouille, cheddar & fresh breadcrumbs, sautéed potatoes & seasonal green vegetables (V) (VG)
- Wild mushroom stroganoff, whiskey sauce capers & basmati rice (V)
- Sticky onion tart, buttered new potatoes & seasonal vegetables (V)
- Coconut spiced chick pea & potato curry, basmati rice, coriander flat bread (V) (VG).

Desserts

- A trio of desserts – Tart citron, chocolate brownie & crème brulee
- Chocolate torte, sweet beetroot glaze, fresh raspberries
- Strawberry & white chocolate brulee cheesecake
- Layered fruit berry stack, raspberry, blackcurrant & lemon finished with forest fruits
- Tart citron & berry coulis, clotted cream
- Eton mess, fresh fruit, cream & meringue
- Treacle tart, hint of ginger, lemon zest & clotted cream (Vegan on request)
- Irish cream liquor bread & butter pudding, served with custard
- Seasonal fruit crumble & custard (Vegan custard on request)
- Chocolate chip & orange pudding, chocolate sauce (Vegan custard).

Tea, Coffee & Petit Fours:

To complete your three-course wedding breakfast, our team will serve your guests with a choice of tea or coffee at their table, accompanied with petit fours.

High Tea Menu

Our delicious High Tea includes a selection of finger sandwiches, wraps, quiches and vol-au-vents, along with sausage rolls and cheese straws; and no High Tea would be complete without a wonderful selection of cakes and these include: scones with clotted cream and jam, coffee and walnut cake, Victoria sponge, chocolate brownies and lemon tart, with tea and coffee served throughout.

Finger Sandwiches:

We offer a selection of finger sandwiches on white and granary bread. Please select 5 from the following:

- Prawn Marie rose
- West Country crab & lemon mayonnaise
- Tuna, mayonnaise & cucumber
- Smoked salmon & cream cheese
- Roast beef & horseradish mayonnaise
- Local ham & Dijon mustard
- Chicken, smoked bacon & mayonnaise
- Local cheddar & chutney
- Somerset brie & cranberry
- Egg mayonnaise & cress.

Wraps

Our High Tea includes both of the following wraps:

- Coronation chicken
- Falafel, houmous & roasted red pepper.

Vol-au-vents:

Three delicious varieties are included as follows:

- Mozzarella, basil pesto & vine cherry tomato
- Prawn Marie Rose, avocado, lemon & chilli flakes
- Smoked chicken breast, fresh mango & coriander mayonnaise.

Savoury

The savoury delights continue with a mixture of the following:

- Caramelised onion & cheddar quiche
- Smoked bacon & leek quiche
- Sausage rolls & cheese straws.

Cakes:

Our sumptuous cake selection includes a mixture of the following:

- Scones with clotted cream & strawberry jam
- Miniature coffee & walnut cake, with coffee butter-cream & frosting
- Miniature Victoria sponge
- Double chocolate brownie
- Lemon tart, fresh raspberries.

To Drink:

Tea and coffee will be served to your guests throughout the High Tea as standard.



Contact us:

To discuss your requirements, please email or call Helen at H&A Catering. helen@hacatering.biz or call 07580 255 791.

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