

URSULA'S KITCHEN

Bespoke Wedding Buffet with Cheese Board

Rotollos (Wrap portions)

Smoked Salmon & Creamed Horseradish

Spicy Chicken Fajita & Lime

Goats Cheese & Roasted Vegetables

Sides/Salads

Serrano Ham, Olives & Feta on a bed of Rocket Platter

Tomato, Buffalo Mozzarella, Red Onions and Basil Platter with Herb Oil Drizzle

Dishes of Caper Berries, Piquante Peppers, Chargrilled Artichokes, Olives

Mediterranean Flavours Stuffed Chicken Breast Slices

German Potato Salad (Vegetarian & Dairy Free Option also)

Chickpea, Herb and Vegetable Salad with Chilli Chorizo (Vegetarian version also)

Large Cheese Platter – Parmigiano Grana Padano, Manchego, Italian Brie, Soft Mild Goats Cheese

Selection Of Luxury Crackers, Figs, Physillium

Rustic Breads & Butter

Desserts

Double Chocolate Brownies Squares Topped with Fresh Raspberries or Salted Caramel

Pavlova topped with Mascarpone Cream, Mango & passion Fruit

Pavlova topped with Mascarpone Cream, Strawberries, Raspberries & Blueberries

Lemon Drizzle Squares

£ 16.50 p person

