

Victoria Moore Catering

Canapés Selection

Stilton & Apricot Parcels

Tortilla Wraps

Mini Chicken Satay

Smoked Salmon & Dill Bûlinis

Caramelised Onion & Goats Cheese Puffs

Mushroom Palmiers

Prawn Cocktail Puffs

Cucumber Rounds with Herbed Cream Cheese

*Parmesan Shortbread with Red Onion
Marmalade & Goats Cheese Topping*

Spinach Cream Cheese Whirls

Mini Spring Rolls

*Cocktail Sausages drizzled in Honey & sesame
seeds*

Salami, Sundried Tomato & Basil

Mini Vol-au-Vent

Mini Quiches

*Mini Baked Potatoes with Blue Cheese, Mature
Cheddar or Smoked Salmon*

Parma Ham & Melon

Rocket & Parmesan wrapped in Italian Ham

*Carrot & Coriander Scones with Roasted Red
Pepper*

Herb Scones with Smoked Salmon

*A selection of the above could accompany
reception drinks on arrival, number of items
to suit your requirements*



Victoria Moore Catering

Wedding Fork Buffet One

*Swedish Chicken Salad
Sausage Plait
Homemade Quiches
Selection of Cold Meats
Herb Scones with Smoked Salmon
Variety of Interesting Salads
Cheese Board
Basket of breads
Fresh Fruit Platter*

A Selection of Homemade Desserts

Wedding Fork Buffet Two

*Whole Baked Salmon dressed with Prawns,
Cucumber & Lemon
Swedish Chicken, Chicken and fruit in a
creamy mayonnaise dressing with a hint of
curry
Gruyere Roulade with Avocado filling
Sausage and Herb Plait
Platter of Home Cooked Meats
Seafood Vol-au-Vents
Celery & Cream Cheese Boats
A Variety of Interesting Salads & Breads
Platter of Cheese and Fruits*

A Selection of Homemade Desserts

*Includes China, Cutlery, Napkins, Linen style
covering for tables and a Waitress to serve*

Victoria Moore Catering (01225) 760568



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Wedding Hot Buffet Menu

Somerset Pork

Chicken Tarragon

Beef in Red Wine

Vegetable Chilli (V)

*All served with a choice of
New Potatoes & Rice
Roasted Vegetables and
Salad Table*

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Raspberry Meringue Roulade

Apple Flan

Fresh Fruit Salad

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*Includes Crockery, Cutlery and Laid Tables
with Linen Style Covering and Napkins.*



Victoria Moore Catering

Wedding Meal

Melon Fan with Raspberry Coulis

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Chicken Breast in a Cream & Tarragon Sauce

New Potatoes

A Selection of Fresh Seasonal Vegetables

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Homemade Cheesecake
Fresh Fruit Salad

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Cheese Course optional

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Coffee or Tea & Mints

*Includes China, Cutlery, Napkins, Linen style
table covering and full Waitress service*

*Napkin colours can be provided to suit colour
schemes, samples available*

Evening Reception Buffet

A Selection of Sandwiches

Mini Quiches

Sausage Rolls

Cheese and Pineapple

Vegetable Samosas

Chicken Pieces

Crisps & Nibbles

Evening Hog Roasts

Hog Roasts available

*Includes Rolls, stuffing, apple sauce
Plus small salad selection*



Victoria Moore Catering

Wedding Menu Two

Tomato & Basil Soup

Avocado, Tomato & Mozzarella Salad

Caramelised Red Onion & Goats Cheese Tart

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Roast Beef with Yorkshire Puddings

Cashew Nut Roast

Roast & New Potatoes

Selection of Fresh Vegetables

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Vanilla Cheesecake with Summer Fruits Coulis

Chocolate Roulade

Eton Mess

Fresh Fruit Salad

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Cheese Course optional

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Coffee / Tea & Mints



Victoria Moore Catering

Wedding Menu Three

Chilled Avocado Soup

Chicken, Parma Ham & Jarlsberg Salad
*Garlic Mushroom, Cherry Tomato & Goats
Cheese Filo Tart*

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*Roasted Lamb Rump with Red Wine &
Redcurrant Gravy*

*Spinach & Hazelnut Encroute with Red Wine &
Juniper Gravy*

Minted New Potatoes
Selection of Fresh Vegetables

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White Chocolate & Raspberry Cheesecake
Meringue Nests with Strawberries & Cream
Summer Pudding with Clotted Cream

Fresh Fruit Salad

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Cheese Course Optional

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Coffee / Tea & Truffles