



Samantha Johnson

Fine Cuisine Catering



Wedding and Dinner Menu Selection 1

Choose one menu from each of the following to create your menu

A vegetarian option can be added also

Prices can be subject to increases and will be confirmed when your booking is made

Starter Choice

A selection of chef's homemade soups: The choice is yours:
Warm Mediterranean roasted vegetable tart-mixed leaves & balsamic drizzle
Classic prawn cocktail served in a glass
Chef's chicken and brandy parfait, mixed leaves and onion marmalade
Duo of melon with fresh berries and raspberry drizzle
Brie parcel wrapped in filo with red onion marmalade

All starters are served with baskets of bread

Main Course Choice

(All Served With Veg & Potatoes)

Slow Roast brisket, yorkie pudding & red wine gravy
Roast lemon & thyme chicken breast and golden gravy
Slow cooked belly of pork in cider on creamy mash
Roast loin of pork, stuffing, baked apple and rich gravy
Sautéed chicken supreme served with creamy tarragon & lemon
A trio of locally made sausages on creamy cheddar mash with onion gravy
Slow cooked rib of (Nailsea) beef in thyme, red wine & roast shallots & mushrooms
Poached salmon fillet served with a creamy watercress sauce
Sautéed chicken breast server with a marsala wine & cream sauce

Chef's Individual Pie Selection

Steak & Somerset ale on creamy mash & onion gravy
Chicken, leek & mushroom
Roast butternut squash, mushroom & spinach

All served on mash potato with onion gravy and fresh vegetables

Dessert Choices

Chef's vanilla crème Brûlée and shortbread biscuit
Warm chocolate brownie, chocolate drizzle and vanilla ice cream
Lemon Posset with mixed berry compote and biscuit
Cream filled profiteroles, chocolate sauce and cream
Fresh strawberries and cream
Warm sticky toffee pudding, toffee sauce and vanilla ice cream
Classic sherry trifle topped with whipped cream and toasted almonds
Warm apple crumble tart and vanilla ice cream or cream
Summer mixed berry pudding and clotted cream
Cheese board with biscuits, grapes and celery
To finish coffee & chocolate mints



2 Courses from £25 3 Courses from £38

Staff and equipment are all priced separately



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Wedding and Dinner Menu Selection 2

Prices can be subject to increases and will be confirmed when your booking is made

Starter Choice

Poached salmon terrine, baby shoots, cherry tomatoes and dill dressing
Warm goat's cheese and onion marmalade tart, baby leaves and balsamic drizzle
Ham hock terrine, piccalilli, watercress and warm seeded roll
Smoked trout, roasted beetroot, baby shoots and cherry tomatoes
Duo of melon and parma ham
Avocado and prawn timbale, dill and baby pea shoots
Smoked salmon, served with dill & lemon rocket

All starters are served with freshly made bread

Main Course Choice

Pork fillet, cider brandy, mushrooms and creamy grain mustard sauce
Seared duck breast with a redcurrant jus
Lamb shank, slow cooked with rosemary, mint and red wine on creamy mash
Beef medallions served with a creamy green peppercorn sauce
Fillet of sole filled with a salmon mousse served with a cognac & seafood sauce
Rump of lamb with a redcurrant gravy
Salmon en crouete with a creamy watercress sauce
Sea bass fillets with roasted vegetables

All dishes are served with fresh seasonal vegetables & potatoes in dishes

Dessert Choices

Chef's Greek lemon cheesecake with honey & toasted nuts
Chocolate, brandy & cointreau pots - biscuit
Prosecco & elderflower jelly with cream & berries
Warm pear & almond tart
White chocolate & raspberry crème brûlée
Chef's Italian boozy tiramisu
Chocolate & Ginger Torte
Vanilla cream terrine with mixed berries compote
Lemon tart with raspberries & cream
Cheese platter, chutney, biscuits & grapes

To finish coffee & mints

2 Courses from £27 3 Courses from £37

Staff and equipment are all priced separately according to venue

All prices are subject to increases



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Vegetarian dishes are available and can be added as a choice

Stuffed squash with spinach, tomato, cheese & mushrooms
Savoury cheesecake with courgette roast carrot and pumpkin seeds
Roast vegetable and lentil wellington
Warm stilton, spinach and pine nut tart
Squash, spinach, red pepper and chickpea tagine
Celeriac and leek au gratin
Mushroom lasagne - spinach
Roasted vegetable strudel - mustard sauce
Mushroom and pea risotto

Dietary needs can be catered for (Gluten Free, Lactose Free, Vegan & all allergies)
Children's menus & prices on request

If there are dishes you would like that are not on any of the menus or already have your own menu, that's no problem, please ask and we can accommodate.

Please contact me to discuss your requirements, I am always happy to come & see you

(All our meats & poultry are locally sourced)

Evening Food (Prices on Request)

Freshly prepared rolls hot or cold, sausage, onion and bacon
Pulled pork baps and tangy slaw
Traditional cheese board with chutneys from
Ploughman's platters
Finger buffets
Knife & fork buffets (Cold or Hot)
BBQs
Hog roasts (whole hog) with salads

Staff, china, cutlery, napkins, table linen, tables, glasses...all that is needed, supplied at an additional cost

Weddings

Prices are subject to change with inflation so please contact me for current pricing

At Fine Cuisine our wish is to provide you with a personal touch to your wedding. We will meet with you to discuss your requirements to develop your bespoke wedding menu. From canapés, sharing platters, three course served meals to barbecues and hog roasts.

Anything is possible, so please feel free to enquire and we can create together, the menu that you have in mind.

No event is too big or small and we have the expertise to cater in all sorts of venues from church halls to marquees in the middle of a field!

