



Herb & Spice *Wedding Pack 2012*

Herb & Spice has now been established for nearly 14 years. We have worked extremely hard to keep **Herb & Spice** at the cutting edge of culinary expertise and pride ourselves on the highest possible quality of food and service.

We understand that organising a Wedding can be a daunting task, so our specialist Wedding Co-ordinator is on hand to assist you with any aspect of your Wedding.

We aim to combine our considerable knowledge, with the flexibility to ensure that we give you not only a day to remember, but also one which you will feel is really yours. In the weeks leading up to the wedding we will always be on hand to offer guidance and reassurance.

There are many options available to you and we would be more than happy to advise and help you with any ideas that you may require to make your day even more memorable for you and your guests.

Our suggestions and our Menus can be adapted to suit all tastes, dietary requirements and more importantly your budget. Once you have decided on your Wedding Breakfast Menu we offer you a complimentary tasting to ensure that you are happy with your choice of Menu.

We are also able to offer advice on many other aspects of your Wedding - from Marquee Hire, Themes & Linen to Entertainment should you require it. We work with a number of very reliable suppliers and have built up a strong rapport with them over the years, and we would be more than happy to recommend them to you.

Wedding Starters

Meat Suggestions

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### **Smoked Chicken Caesar Salad (a)**

Smoked Chicken Breast, Romaine Lettuce, Anchovies, Parmesan Cheese  
& fresh Croutons and Home-made Caesar Dressing

### **Duck & Cranberry Pate (b)**

Homemade Duck Liver & Cranberry Pate served with Herb Crostini on a  
bed of Rocket & Cherry Tomato Salad

### **Chicken Liver Parfait (a)**

Served on a Toasted Brioche with Onion Confit

### **Parma Ham and Goats Cheese Tartlet**

With a dressed salad garnish

### **Chicken, Bacon & Basil Terrine (b)**

Served with a Red Onion Chutney and Mixed Leaves

### **Carpaccio of Beef**

with Roasted Red Pepper & Pimento Chutney & Deep Fried Onion  
Rings

### **Local Black Pudding (a)**

Served on a Potato Scone with an Apple Compote

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## *Seafood Suggestions*

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Prawn, Mango & Apple Cocktail (b)

Dublin Bay Prawns, diced Mango, Apple, Onions & Cherry Tomatoes
Served on a bed of mixed Leaves with a fresh Coriander Mayonnaise
Dressing

Cheshire Smoked Scottish Salmon (c)

on Blinis with Cream Cheese, Chives & fresh Lime, sat on a Bed of mixed
Leaves drizzled with a Dill, Honey & Whole Grain Mustard Dressing

Avocado & Smoked Salmon Mousse (b)

served with a Lime & Dill Dressing

Cheshire Smoked Salmon & Asparagus (c)

served with Poached Egg & Hollandaise Sauce

Caribbean Crab Cakes (a)

Roasted Peppers, Paw-Paw Relish, Pineapple & Mango Salsa

Salmon & Haddock Fishcakes (b)

served with a Pineapple & Mango Chutney & Red Onion Salsa

Seared Tuna Nicoise Salad (a)

Served on a bed of mixed Leaves

Specialities

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**Herb & Spice Smorgasbord ( c )**

Chef's selection of Smoked Fish, Grilled Vegetables & stuffed Vegetables

**Trio of Seafood ( c )**

White Crab Meat with a Dill & Lime Mayonnaise, Smoked Halibut Parcel  
with Olive Duxell and Shrimp Torte

Served with a Mandalined Nest of Cucumber, Carrot & Beetroot  
marinated in Lemon, Rice Vinegar, Virgin Olive Oil, Fresh Dill and Sea  
Salt Dressing

**A Warm Smoked Haddock, Leek and Chive Tartlet ( b )**

Topped with a Poached Egg and served with a Hollandaise Sauce

*Vegetarian Suggestions*

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Wild Mushrooms in a creamy White Wine & Tarragon Sauce (b)
Served on Brushetta

Goats Cheese Cheesecake (b)
baked Goats Cheese accompanied with a Vine Tomato Chutney

Avocado, Feta, Sweet Pepper & Olive Terrine (b)
With a dressed Salad garnish

Asparagus Salad (c)
Fresh Asparagus Spears, on a bed of leaves and topped With Crème
Fraiche & a Red Wine Vinegar Dressing

Home-made Four Cheese Tartlet (b)
Pastry Case filled with Roquefort, Smoked Wensleydale, Mozzarella &
Parmesan Cheese, finished with a Mango Compote

Tomato Mozzarella & Basil Capresse Salad (a)
Italian Beef Tomatoes & sliced Mozzarella Cheese with chopped Basil &
drizzled with Balsamic Dressing

Roasted Mediterranean Vegetable Terrine (a)
served with a Goats Cheese & Chive Dressing

Goats Cheese & Roasted Mediterranean Vegetable Salad (b)
Roasted Mediterranean Vegetables served on a bed of Saffron Rice
topped with Goats Cheese & drizzled with a Garlic & Olive Oil dressing

Herb & Spice Fresh Soups

All served with freshly baked deli breads

Minestrone (b)

Cream of Watercress (b)

Celery & Stilton (b)

Fresh Basil & Tomato (a)

Tomato, Red Pepper & Lentil with Fresh Basil (a)

Cream of Mushroom (a)

Homemade Leek & Potato (a)

Classic French Onion (b)

Cream of Vegetable (a)

Gazpacho (cold soup) (b)

Lobster Bisque (b)

Cream of Potato & Parsnip (a)

Cream of Pea & Ham (b)

Green Lentil (a)

Wedding Mains

Perfect for your Wedding Breakfast.

All Served with your choice of Potatoes and a Panache of Fresh Seasonal Vegetables

Beef Suggestions

Roasted Rib-Eye of Beef (b)

Cooked to your liking served with a Port, Shallot & Button Mushroom Demi-Glaze

Traditional Sirloin of Beef & Yorkshire Pudding (b)

Served with a creamed Horseradish Sauce

Beef Wellington (b)

Finest Fillet encased in Pastry & served with a Wild Mushroom Ragout

Carbonnade de Boeuf (b)

Finest Beef sautéed with Shallots & Mushrooms served with a Rich Red Wine & Meaux Mustard Sauce

Braised Steak (a)

Cooked slowly with Shallots, Baby Carrots & Mushrooms in a tasty Madeira Sauce with creamy whole Grain Mustard Mash

“Anybody can make you enjoy the first bite of a dish, but only a real chef can make you enjoy the last.”

Francois Minot

Lamb Suggestions

Individual Rack of Lamb (c)
Roasted with fresh Thyme & a Mint Jus

Lamb Tagine (b)
Succulent Chunks of Lamb cooked with Dates,
Apricots & a Tomato Concasse

Lamb Shank (b)
Slowly cooked Lamb Shank in a Rosemary & Garlic Redcurrant Jus

Roasted Leg of Lamb (b)
Served with Minted Yorkshire Puddings & a Rosemary Jus

Peppered Lamb Fillet with a Mint & Caper Sauce (c)

Cheshire Breast of Lamb (a)
Cheshire Reared Breast of Lamb stuffed with Apricot & Chestnut
Stuffing served with Flageolet Beans, Minted New Potatoes
& Rosemary Jus

Seafood Suggestions

Pan Seared Sea Bass (c)
on a bed of Roasted Provençal Vegetables

Salmon Wellington (b)
encased in Puff Pastry & served with a Champagne & Caper Sauce

Honey & Mustard Glaze Grilled Salmon (b)
With roasted Fennel & New Potatoes

Pan- fried Cod (b)
Served on Stir-Fried Spinach & Garlic Mash with a Tartare Dressing

Fillet of Monkfish (c)
With a Lemon & Thyme Stuffing

Parmesan crusted Swordfish (c)
Served with a Spicy Sweet Pepper Salsa & a Herb infused oil

Monkfish wrapped in Parma Ham & Watercress (c)
With crushed new Potatoes with a Mushroom & Brandy Cream Sauce

Baked Fillet of Cod (b)
Topped with a Citrus Crust & served with a White Wine Sauce

Pork Suggestions

Fillet of Pork (c)
Stuffed with Courgette, Apricot & Sausage with a Wild Berry & Merlot
Sauce

Sirloin of Pork (b)
Marinated in Chilli & Lemongrass

Free Range Roast Pork Belly (a)
Served with Cheddar and Leek Mash, Caramelized Red Cabbage and a
rich Demi Glaze

Chicken Suggestions

Traditional Oven Roasted Chicken (a)
Herb Crusted Chicken Breast served with a Smoked Bacon & Mushroom
Veloute Sauce

Mediterranean Chicken (a)
Chicken Breast Stuffed with Spinach, Cream Cheese, Sun-dried
Tomatoes, Garlic & Olives and finished with a Creamy Wine Sauce

Chicken Basque (b)
Chicken Breast casseroled with the finest Spanish Tomatoes, Paprika,
Chorizo Sausage, Red Wine, Peppers Onions & Garlic
All served with a Panache of Seasonal Vegetables & Potatoes

Please refer to the Banqueting Tariff for costings

Specialities

Venison Sausage Casserole (b)

Finest Local Venison Sausages slowly cooked with Red Wine, Chestnut Mushrooms and Juniper Berries served with a Root Vegetable Mash

Veal Milanese (c)

Breaded Veal, sautéed & topped with a creamy Mushroom, White Wine & Prosciutto Ham Sauce

Crispy Duck (b)

Ginger & Coriander coated Duck Breast served with crispy Julienne Vegetables & a tasty Plum Sauce

Oven Roasted Guinea Fowl (c)

in a Port Wine, Shallot, Baby Carrot & Wild Mushroom Broth

Welsh Saltmarsh Lamb (c)

with Pickled Damsons, Black Mountain Liqueur and Garlic Mash

Seared Cheshire Reared Duck Breast (c)

With Rosti Potatoes, Wilted Greens & a Wild Blackberry and Vodka Jus

Vegetarian Suggestions

Vegetable Wellington (b)

Creamy Chevre Goats Cheese & Balsamic Roasted Mediterranean Vegetables in a Light Puff Pastry with a Tomato & Basil Sauce

Feta, Spinach, & Wild Mushroom Filo Parcels (b)

Greek Feta & Fresh Spinach, in a Creamy White Wine Sauce
Wrapped in Filo

Ratatouille (a)

Chunks of Aubergine, Courgette, Vine-Ripened Tomatoes & Sweet Red Pointed Peppers cooked with Fresh Herbs & Extra Virgin Olive Oil

Stuffed Peppers (a)

Roasted Red Peppers stuffed with Thyme, Lemon, Garlic, Cous-Cous, Tomato & Balsamic Dressing

Grilled Tagine (Moroccan -style Casserole) (b)

Grilled Aubergines, cooked with Lemon, Coriander & toasted flaked Almonds & bound in a Tomato Pepper Sauce

Roasted Pepper & Courgette Risotto (b)

Peppers & Courgettes with Oven Dried Tomatoes

Wild Mushroom & Parmesan Risotto (b)

Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper

Wild Mushroom Stroganoff & Saffron Rice (b)

Stilton Stuffed Portobello Mushrooms

Served with a Cranberry Coulis (a)

Wedding Desserts

Trio of Chocolate Ganache, Forest Fruit Sorbet (c)
and Lemon Shortbread

Homemade Treacle Tart (a)

Chocolate Marquise (b)
light delicate Chocolate Mousse served with a creamy Vanilla Sauce

Classic French Strawberry Tart (b)

Caramelised Lemon & Lime Tart (b)
served with Fresh Berries

Crème Brulee (b)
Rich Cream dessert flavoured with Orange Liquor & finished with
caramelised sugar

Chocolate Pear Brulee (a)

Home-made Chocolate Profiteroles (a)
Choux Pasty Buns stuffed with Cream and covered with Chocolate Sauce

Dubarry chocolate mousse (b)
served with White flaked Chocolate & chopped Strawberries

Lemon & Lime Cheesecake (a)
Biscuit base traditional Cheesecake with a tangy Citrus Edge

Home-Made Bailey's Irish Cream Cheesecake (b)

Bitter Chocolate Tartlet, Vanilla Sauce (c)
Fresh Raspberries & Raspberry Coulis

Apricot Franzipan with Caramel Syrup (a)

Hot Desserts

Royal Bread & Butter Pudding (a)

Old English favourite served with Custard, Cream, or Ice Cream

Home-made Traditional Apple Pie (a)

Sticky Toffee Pudding & Caramel (b)

Homemade Rhubarb & Ginger Crumble (b)

Bramley Apple Pudding (b)

Traditional Apple Crumble made with Bramley Apples

Steamed Lemon & Rhubarb Sponge (b)

Chocolate Bread & Butter Pudding (b)

Hot Desserts are served with Custard, Cream or Ice Cream

Extras .

Traditional & Continental Cheese Platter £3.95 per person

A fine selection of English & Continental Cheeses served with a selection
of Biscuits, Fruit, & Celery

Freshly Brewed Tea & Coffee £2.50 per person

served with Chocolate Mints

Herb & Spice
Menu Costing 2011

Please note the following charges are based on a kitchen being available for us to use. Additional charges will apply for the set-up of a marquee kitchen.

Wedding Starters

Price Band A - £5.10 per person

Price Band B - £5.70 per person

Price Band C - £6.30 per person

Wedding Main Courses

Price Band A - £17.95 per person

Price Band B - £19.25 per person

Price Band C - £20.35 per person

Wedding Desserts

Price Band A - £4.75 per person

Price Band B - £5.50 per person

Additional Charges

We provide Complimentary Crockery, Cutlery and White High Quality Paper Napkins.

If you require a specific colour of Paper Napkin there will be an extra charge – see table below.

We also have a selection of specialist Crockery, Cutlery, & Glassware available for hire, list on request.

Staff		
Waitress & Bar Staff (in uniforms minimum 4 hours)	£50.00	Per person
additional hours @ £12.50 per hour		
Coloured Napkins – High Quality Paper	£10.00	Per 50
Linen		
White or Ivory 5’ Round (118’’)	£13.50	Each
White or Ivory 6’ Round (130’’)	£14.50	Each
Service Cloths for Tables	£8.50	Each
Linen Napkins	£2.00	Each
Skirts for table’s	£15.00	Each
Glass Hire (breakages will be charged extra)	£7.20	Per 10

We are able to offer an extensive selection of other Linen requirements.

Furniture

A comprehensive selection of furniture is available for hire, for example:

Tables & Chairs

Round Tables

Garden Bistro furniture Tables & Chairs

Poseur Tables and Stools

Garden Heaters

Bar Counters

Bottle Fridges

Delivery & Collection charges may apply for furniture delivered

