

WEDDING BREAKFAST 2025 | 2026

VITTLE AND SWIG
EVENT CATERING

Starters

Pressed Ham Hock, Sweet Pickled Cucumber, Carrot Ketchup, Mini Brioche
Crispy Poached Egg, Chorizo Jam, English Summer Pea Salsa, Parmesan
Scotch Beef Carpaccio, Sweet Mustard, Pickles, Radicchio, Truffle & Parmesan Dressing
Scottish Salmon Rilette, Fennel, Cucumber, Radish, Avocado Mousse, Lemon Dressing
Hand Picked Crab Caesar, Aged Parmesan, Marinated Anchovy & Croutes
Hot Smoked & Torched Mackerel, Marinated Tomato, Siracha Spiced Buttermilk & Dill
Cured Trout Tartar, Tri Colour Beets, Granny Smith Apple, Jalapeno Zhoug & Watercress
Heritage Tomato Salad, Burrata, Wild Garlic Pesto, Apple Balsamic
Heirloom Beetroot, English Goats Curd, Green Apple, Truffle Honey, Kataifi Pastry

Main Course

English Lamb Shoulder, Roasted Garlic Dauphinoise, Asparagus,
Crushed Peas & Button Onion Jus
Free Range Pork Belly & Crackling, Duck Fat 'Hash Brown', Glazed Carrot & Puree,
Broad Beans, Grainy Mustard Jus
Honey Glazed Duck Leg, Smoked Pancetta & Butter Bean Cassoulet, Salsa Verde
Free Range Chicken Breast, Crushed Jersey Royals,
Garlic Creamed Spinach, Charred Corn & Herby Tomato Salsa
Scotch Beef Shin, Oxtail Bon Bon, Sesame Asian Slaw, Wild Garlic Salsa Verde
Back To Front Wellington
Scotch Beef Fillet, Dauphinoise & Mushroom Duxelles Pithivier, Roscoff Onion,
Green Peppercorn Sauce £6 Supplement
Grilled Courgette, Asparagus, Pea & Sundried Tomato Tart Tatin,
Whipped Feta & Rocket
Black Dhal, Satay Roasted Cauliflower, Carrot & Kohlrabi Pickle,
Pomegranate Yoghurt & Burnt Lime

Pudding

Can Be Served As A Plated Trio or A Designated Pudding Table (Choose 3)
Tonka Bean Cheesecake, Strawberry Compote, Roasted White Chocolate
Whipped Cheesecake, Grilled Peach, Roasted White Chocolate
Kentish Berry Pavlova, Pistachio Mascarpone, Amaretti Crumble
Summer Berry & Pimm's Jelly, Elderflower Curd
Sangria Jelly & Lemon Posset
Set Lemon Curd, Kent Raspberries, Meringue
Seasonal Fruit Eton Mess, Raspberry Meringue, Elderflower Curd & Mint
Rhubarb & Custard Tart Brulee
Key Lime Pie, Torched Meringue
Cappuccino Chocolate Pots, Amaretto Cream
Chocolate Mi Cuit, Lime Crème Fraiche
Golden White Chocolate Mousse, Cointreau Orange, Coco Nib Tuile
Chocolate Cremeux, Toffee Popcorn, Banana Butterscotch, Chocolate Soil
Chocolate Pave, Poached Cherries, Coffee Mousse

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements