



a n i s e e d
c a t e r i n g & e v e n t s

Aniseed's Wedding Menu Pack

At Aniseed Catering we understand that every couple have their own ideas, needs and requirements for their perfect day.

We offer a bespoke service, inviting our potential couples to meet our experienced Chef and Events Manager to discuss favourite foods and flavours, to design a menu around your budget.

With creative thinking combined with extensive knowledge, our Chef has designed a wedding pack which provides you with ideas of what we can do...

Canapé Menu (p2)
Sit Down Menu (p3-6)
Buffet Menu (p7-9)
BBQ Menu (p10-13)
Evening Menus (p13)

All prices are exclusive of VAT

There may be a price increase from the initial costing date to the date of your wedding which would be due to cost inflation of the ingredients.

Canapé Menu

4 canapés ~ £6.80pp / 6 canapés ~ £9.60pp / 8 canapés ~ £12.00pp

Meat

- Rare roast beef in Yorkshires with red wine jus & horseradish emulsion (h)
- Crisp roasted pork belly on an apple potato rosti with a pear & ginger glaze (h)
- Filo tartlets with roast chicken, cos lettuce, parmesan dressing & garlic croutons (c)
 - Thai chilli beef salad with toasted sesame seeds (c)
- Black forest ham & asparagus rolls with peppered cream cheese (c) (**seasonal**)
 - Chicken liver parfait & onion jam on toasted brioche (c)
- Smoked ham hock terrine on walnut bread & mustard pickle butter (c) (**contains nuts**)
 - Cumin scented lamb koftas with minted yoghurt dip (h)
- Coconut & lime marinated chicken satay & spiced peanut dipping sauce (h) (**contains nuts**)
 - Smoked ham, tarragon & grain mustard cream pancake rolls (c)

Fish

- Breaded goujons of whiting in paper cones with pea puree & tartar sauce (h)
 - Aniseed's salmon Gravadlax blinis with sour cream & chives (c)
 - Salt cod croquettes with saffron aioli (h)
- Smoked mackerel pate & horseradish butter on a granary crouton (c)
 - Dill scone topped with smoked trout & cream cheese mousse (c)
- Tempura battered Thai fishcake popsticks & chilli dipping sauce (h)
 - Retro prawn cocktail served in croustade cups (c)
- Smoked salmon with stem ginger & lemon butter on rye bread (c)

Vegetarian

- Parmesan & black olive short breads with parsley pesto, soft goats cheese (c) (**contains nuts**)
 - Minted feta & pine nut filo parcels with lemon aioli (h) (**contains nuts**)
 - Basil & parmesan scones with brie & sun blushed tomatoes (c)
 - Sweet potato curry samosas with chilli & yoghurt dip (h)
 - Wild mushroom, garlic & thyme bouches (vol-au-vents)
 - Potato, onion, spinach & Monchego tortilla
 - Beetroot & Somerset brie arancini popsticks

Desserts

- Caramelized lemon tartlets with vanilla crème fraîche (c)
 - Dark chocolate cups & raspberry mousse (c)
 - Cones of sea salt & caramel popcorn (c)
 - Churros with cinnamon sugar & chocolate sauce (h)
 - Hazelnut & raspberry meringue kisses (c) (**contains nuts**)
 - Devonshire cream tea scones with blackberry preserves (c)
 - White & dark chocolate truffles (c)
 - Honey nut crisp pastry bites (c) (**contains nuts**)
- (h=hot / c=cold)

Sit Down Menu

3 courses starting from £25.95 per person excluding vat

Prices depend on your chosen menu, please enquire for more information

All crockery, cutlery and chefs for preparation and on the day included in 3 course menu price

SOUPS

Cream of watercress, leek & potato with herb croutons & crème fraiche (V)

Roasted vegetable minestrone with soft goats cheese croutons (V)

Sweet potato & coconut with Thai pesto (V) **(contains nuts)**

Bouillabaise – a rustic fish soup with saffron rouille & a gruyere cheese crouton

Pea & ham soup, pancetta dusted croutons with grain mustard, peppered cream foam

PLATED STARTERS

Tomato tart with glazed Abergavenny goat's cheese, basil olive oil & balsamic syrup (V)

Roulade of smoked salmon & avocado mousse with a creamy coriander dressing

Salad of marinated sweet & sour vegetables with crispy smoked chicken strips

Pressed terrine of chicken, oyster mushrooms with confit cherry tomato & a grain mustard emulsion

Warm tart of broad beans & white Cheshire in a thyme crust with a tomato dressing (V)

Pressed smoked ham hock terrine with crunchy piccalilli & walnut, apricot bread

(Contains nuts)

Ceviche of natural smoked haddock with chilli, lime, coriander & mango salsa

Terrine of chicken laced with pistachio nuts, wrapped in streaky bacon with an apricot & ginger relish **(contains nuts)**

Smoked salmon pate with a pickled radish, cucumber salad & Melba toast

Provençal vegetable compression with a sweet red pepper mousse & an oven roasted tomato, basil & walnut oil dressing (V) **(contains nuts)**

Pressed terrine of pork rilette with a spiced apple chutney & sage onion bread

Spiced tuna ceviche with an avocado, lime & coriander salsa

Deconstructed feta & red onion tart, fennel crust, black olive tapenade with a roasted red pepper dressing (V)

Dressed salad of Cornish crab, avocado with sesame filo wafer & a gazpacho dressing

Salmon gravlax marinated with tarragon & orange with an asparagus salad & a brandy dill dressing

Salad of smoked duck breast, fine beans & toasted cashew nuts with a raspberry dressing **(contains nuts)**

Fresh bread and butter served with suitable starters.

ALTERNATIVE STARTERS & SHARING PLATTERS

Greek

Taramasalata, mixed olives, feta, tomato & cucumber salad, lamb kofta balls, skordalia & pitta bread

Provençal

Brandade (salt cod mousse), black olive tapenade, gruyere & courgette tart, salad nicoise & baguette

Catalonian

Marinated baby squid, tortilla, chorizo croquettes, chargrilled aubergine salad & grilled tomato toasts

English

Broad bean & cheddar tart, crab pate, Melba toast, summer vegetable remoulade, smoked ham hock terrine, piccalilli & cream cheese courgette muffin

Vegetarian

Broad bean & cheddar tart, skordalia, chargrilled aubergine salad, cream cheese courgette muffin & spinach tortilla

Additional Course

Amuse Bouche

A 'Mouth Amuser' tailored to suit your menu choices

Sorbet course

A palate cleanser in anticipation of main course or dessert. Flavour tailored to suit your menu selection

MAIN COURSES

Breast of corn fed chicken roasted with basil, lime butter, potato rosti & a red wine thyme jus

Fillet of salmon laced with mushroom duxelle baked in a puff pastry lattice, new potatoes & a citrus, chive butter sauce

Handmade pork & apple sausages with creamy mash, caramelised apples & a cider, grain mustard sauce

Salmon & smoked haddock fish cakes with wilted spinach, new potatoes & a dill, white wine butter sauce

Chicken, leek & ham pie, buttered mash with a white wine mushroom sauce

Breast of corn fed chicken laced with wild mushroom duxelle wrapped in pancetta, potato fondant & a red wine jus

Glazed belly of pork, potato rosti, caramelised apple & grain mustard tarragon cider sauce

Oven crisped duck confit with dauphinoise potatoes & a red wine thyme jus

Wild mushroom & spinach wellington with tarragon, grain mustard sauce (V)

Roast leg of lamb studded with rosemary & garlic, dauphinoise potatoes & a red wine, red currant jus

Pan fried breast of corn fed chicken, Cornish crab tortellini, vegetable spaghetti & crab velouté

Sticky toffee pork belly, braised bok choy, coconut steamed rice with sticky roasting juice
Sautéed guinea fowl breast with an apricot, tarragon stuffing wrapped in serrano ham & Madeira jus

Seared breast of duck, aniseed poached pear, lime scented potato cake & vanilla jus

Slow braised lamb shank in red wine, with a cannellini bean vegetable broth, turned potatoes; oven dried cherry tomatoes & toasted cashew nuts (**contains nuts**)

Baked fillet of salmon with a lemon grass crust, wild rice pilaf & wok fried greens & Thai pesto (**contains nuts**)

Pan fried fillet of halibut, mussel & clam chowder with smoked bacon foam

Fillet of beef laced with camembert, potato galette, glazed apples & Somerset cider brandy jus

Twice baked goats cheese, thyme soufflé with a cherry tomato compote (V)

Wild mushroom risotto cakes, Somerset brie & asparagus with a warm tomato, walnut dressing (V) (**contains nuts**)

Butchers Block

Starting from £15.50 per person excluding vat

Add some theatre to your day with our butcher's blocks where we supply whole joints of meat. We provide each table with a chef's hat, apron and retro carving sets, ready for a host of each table to carve.

Choose from:

Roast Loin of pork

Sage & onion stuffing, pork scratchings, duck fat roasted potatoes, apple sauce & cider gravy

Peppery parmesan-cruste roast topside of beef

Roasted potatoes & red wine gravy & watercress pistou (**contains nuts**)

Roast saddle of lamb

Laced with apricots & rosemary, dauphinoise potatoes & a red wine, red current jus

Lebanese style roast chicken

Spiced aubergine pilaf & roasting juices

Honey glazed baked ham

Buttered new potatoes & a parsley sauce

All dishes accompanied by seasonal vegetables

Vegetarian and other meat options are also available.

DESSERTS

Chocolate custard tart, honeycomb & a Greek yoghurt ice cream
Raspberry & white chocolate crème brûlée with almond tuile biscuit (**contains nuts**)
Seasonal fruit Pavlova with vanilla cream & passionfruit syrup
Brandy snap basket, dark chocolate mousse with Cointreau anglaise
Glazed lemon tart with lime marmalade ice cream
Chocolate, banana & walnut brownie with salted caramel ice cream (**contains nuts**)
Eton mess; sticky meringue, strawberries, vanilla cream & raspberry coulis
Baked vanilla cheese cake with hazelnut crust & a blood orange caramel (**contains nuts**)
Strawberry short cakes, elderflower ice cream with strawberry fluid gel
Iced mango & passionfruit ripple parfait with a mousseline sauce

TRIO DESSERTS

Strawberry shortcakes / elderflower ice cream / raspberry jelly & mousseline sauce
White chocolate mousse / raspberry milkshake / lemon pistachio biscotti (**contains nuts**)
Toffee apple brûlée / roast apple sponge / honeycomb ice cream
Dark chocolate mousse / chocolate walnut brownie / salted caramel ice cream (**contains nuts**)
Glazed lemon tart / raspberry sorbet / lime macaroon crumbled raspberry compote

Additional Courses

Table Cheese Board £7.00pp

A selection of West Country and Welsh cheeses, oatcakes, walnut bread, homemade chutneys, grapes, celery

Petit Fours £2.00pp

Selection of handmade petit fours served with coffee

Free Tea & Coffee

We would like to offer you and your guest's complimentary tea and coffee with every 3 course sit down meal

Children's Meals

Children under the age of 5 eat for **free** from a child's menu

Children from age 6 to 11 are charged half price / half portion of the adult dishes

Supplier's Meals

Don't let your photographer, the Band or any other of your suppliers go without, we can easily cater for them as well. Please discuss your requirements

Buffet Menus

Option A- COLD BUFFET

All prices excluding vat

Choose 1 main dish, 1 vegetarian and 2 salads for £14.95 pp

Choose 2 main dishes, 1 vegetarian and 3 salads for £19.95pp

Choose 3 main dishes, 1 vegetarian, 4 salads and 1 dessert option for £24.95pp

MAINS

Honey baked Gloucester ham
Poached salmon fillets with lemon mayonnaise
Roast beef with horse radish cream
Tandoori style chicken thighs
Potato, onion & roasted garlic tortilla (V)
Roasted vegetable & goat cheese quiche (V)
Selection of sliced Salami's
Smoked salmon & dill quiche
Chicken & pistachio terrine wrapped in streaky bacon (**contains nuts**)

Please enquire for additional options

SALADS

Greek salad
Moroccan spiced couscous, fruit, nuts & coriander (**contains nuts**)
Marinated mushroom & sweet pepper salad
Five bean salads toasted pine nuts & basil pesto (**contains nuts**)
Traditional chunky coleslaw
Tomato, red onion & basil
Green leaf salad with parmesan dressing & garlic croutons
Grated beetroot, dill crème fraiche dressing
Cucumber & grapes minted yoghurt
Penne pasta, roast vegetables with basil pesto (**contains nuts**)
Thai salad with cashew nuts & coconut shavings (**contains nuts**)
Artichoke, green beans & mushroom salad with an herb dressing
Red slaw with apples & sultanas
*Roasted sweet potato salad with spring onions & a whole grain mustard dressing

*New potato salad with a water cress mayonnaise
*Curried potato salad with sultanas
*Potato salad with tarragon mayonnaise
*Minted new potato salad

Additional salads may be added for £1.50pp

Option B – HOT BUFFET

£9.95 per person excluding vat

Each main course comes with a complimenting side dish and a vegetarian version of each is available.

Please choose 1 dish from below;

Beef chilli con carne with rice
Shepherd's pie with buttered peas & carrots
Beef lasagne with tomato, basil salad (**contains nuts**)
Chicken curry with pilaf rice & poppadum's
Bangers & mash with onion gravy, buttered peas & carrots
Fisherman's pie with a cheesy topping & buttered peas
Thai green chicken curry with sticky lime rice

Option C – HOT BUFFET

Starting from £19.95 per person excluding vat

Prices depend on your chosen menu, please enquire for more information

All main courses are served with a complementing starch dish and seasonal vegetables; we will let you know what the sides will be when you have made your main course selection.

Please choose 2 main courses and 1 dessert

Meat

Braised beef with button mushrooms, silver skin onions in a red wine sauce
Braised shoulder of lamb with garlic & rosemary in a red wine, red current sauce
Chicken fricassee with button mushrooms in a white wine cream sauce
Pork & apple casserole in a cider tarragon sauce
Lamb Tagine with almonds & honey (**contains nuts**)
Chicken Coq au vin with smoked bacon, mushrooms & red wine
Spicy beef, potato & pepper stew with sour cream

Fish

Fish ball Tagine in a spiced tomato, coriander sauce
Smoked haddock & prawn kedgerree with a lemon butter sauce
Salmon filo pastry pie with a dill cream sauce
Salmon fish cakes with a citrus chive butter sauce

Vegetarian

Turkish style ratatouille with sweet potato & butternut in a coriander tomato sauce
Aubergine, Mozzarella, tomato & basil bake with a parmesan crust
Mushroom & pepper Stroganoff with gherkins & smoked paprika
Feta cheese, spinach & toasted pine nut filo pastries with a cherry tomato compote
(**Contains nuts**)

BUFFET DESSERTS

We can do a split of desserts dependant on numbers

Tiramisu slice, light coffee sponge layered with amaretto flavoured cream & topped with
cocoa

Black forest slice, layers of kirsch soaked chocolate sponge, cream, cherries & chocolate
flakes

Vanilla cheese cake raspberry glaze

Treacle tart

Profiteroles with chocolate sauce

Lemon tart with crème fraiche

Fruits of the forest slice, chocolate sponge, red berries & cream layers

Chocolate brownie with vanilla cream

Normandy apple tart

FINGER BUFFET

£12.95 per person excluding vat

A selection of finger sandwiches, 4 savouries and seasonal vegetable crudities and dips.

Please choose from the following savoury items:

Mini pork pie with pickle

Mini scotch eggs

Sausage rolls

Tandoori style chicken portions

Quiche halves (meat & vegetarian)

Potato & roasted vegetable tortilla (V)

Vegetable samosas with mint raita (V)

Basil marinated bocconcini & cherry tomato skewers (V)

BBQ chicken wings

Falafel balls & cucumber dip (V)

Cheese scone halves with ham & red onion chutney

Vegetable pakoras with a spiced peanut dip (V) (**contains nuts**)

Ham & Dijon mustard mini puff pastry croissants

Mini courgette muffins with herb cream cheese (V)

Cumin scented lamb kofta balls with a chilli yoghurt dip

Cheddar cheese & thyme puff pastry twists (V)

Smoked salmon on pumpernickel with a dill mustard sauce

You can add an extra savoury item for **£1.50pp** or a sweet option for **£2.00pp** from the
following cake items:

Chocolate éclairs, carrot cake, fruit & seeded flap jack, banana bread, mini blue berry muffin,
chocolate brownie

BBQ Menu

Aniseed caterings all fired up, we're all about fire, real flames & flavours there's not a gas BBQ in sight.

We provide a relaxed "help yourself" buffet service, our chef's cook throughout the meal ensuring you and your guests have freshly cooked hot and flavoursome food!

Option A - BASIC BBQ

£15.95 per person excluding vat

Basic BBQ comes with all meat dishes below and a choice of 3 salads.

Meat

4 oz. 100% handmade beef or lamb & mint burgers cooked to your liking with caramelised onions

Locally produced pork & apple sausages with a cider glaze

4oz. Chicken thigh skewers marinated in a variety of ways...

(Lemon, thyme & honey / Ginger, soy & lime / Peri Peri)

Vegetarian

Vegetarian sausage with a cider glaze

Vegetable burgers served with caramelised onions

Rosemary & garlic marinated Halloumi & summer vegetable kebab

All BBQ items come with floured baps or artisan bread and a selection of sauces

All food is served on/in quality disposable plates or bowls, wooden cutlery and paper napkins

Option B - NOT SO BASIC BBQ

Starting from £24.95 per person excluding vat

Prices depend on your chosen menu, please enquire for more information

Please choose 3 BBQ items and 3 salads:

Chicken

Harrissa basted chicken skewer

Jamaican spiced Jerk chicken skewer

Chicken skewer with a hoisin, five spice glaze

Tandoori chicken skewer with coriander minted raita

Chicken and lemon grass skewer with a sweet chilli glaze

Portuguese Peri-Peri chicken skewer

Pork

Cider marinated pork belly skewer with a cider glaze
Caribbean spiced pork & pineapple skewer
Pork & apple sausage with a honey mustard glaze
Pork belly skewer with a sweet and sour glaze
Sweet and sticky spare ribs
Gammon steak with an apricot glaze
Boerewors with chakalaka salsa **(supplement)**

Beef

Handmade beef burger with onion relish
Marinated beef and red pepper kebab
Peppered steak kebab with smoked paprika aioli
Red stripe marinated minute steak with garlic chilli butter **(supplement)**
Rib eye steak with monkey gland sauce **(supplement)**

Lamb

Lamb & feta cheese burger
Lamb kofta with mint and lime yoghurt
Lamb cutlet marinated in mint & garlic
Lamb steak with lemon & rosemary **(supplement)**

Seafood

Sticky lemon & lime salmon fillet
Devilled mackerel fillet
Thai spiced fish burger with sweet chilli sauce
Tiger prawn skewer in a spiced lime & coriander marinade
Char grilled sardines with lemon & parsley butter
Marinated chargrilled squid with chilli lemongrass glaze
Chargrilled sword fish kebab with a roasted red pepper & coriander salsa **(supplement)**

Vegetarian

Falafel burger with minted yoghurt relish (v)
Aubergine & mozzarella rolls with sun blush tomatoes & olives (v)
Corn on the cob with favoured butters (v)
Butter Flavours;
(Chilli & coriander/garlic & chive/roasted garlic & smoked paprika)
Tofu & vegetable skewers with basil pesto (v)
Rosemary & garlic marinated Halloumi and summer vegetable kebab (v)

All not so basic BBQ Items come with floured baps or artisan breads and a selection of sauces.

All not so basic BBQ Items are served with real crockery/cutlery and linen 'feel' paper napkins

Please enquire to add additional BBQ items.

SALAD SELECTION

Greek salad with minted yoghurt

Moroccan spiced couscous, fruit, nuts & coriander (**contains nuts**)

Roasted sweet potato salad, spring onions, wholegrain mustard dressing

Marinated mushroom & sweet pepper salad

Five bean salads, toasted pine nuts & basil pesto (**contains nuts**)

Traditional chunky coleslaw

Tomato, red onion & basil salad

Green leaf salad, parmesan dressing & garlic croutons

Grated beetroot, dill crème fraiche dressing

Penne pasta, roast vegetables, pesto (**contains nuts**)

New potato, spring onions & watercress mayonnaise

Oriental sweet & sour noodle salad

Red slaw with apples & sultanas

Sweet & sour noodles

Summer Tabouleh

Beetroot & yoghurt

Slow roasted tomatoes with garlic & balsamic

If you would like other salad selections please don't hesitate to ask

You can add extra salads for £1.50 per person

DESSERTS

Add a BBQ Dessert for £2.50 per person excluding vat

Fruit kebabs, honey glaze

Melon balls in Aniseed syrup

Summer berry Pavlova with whipped cream & passion fruit coulis

Seasonal fruit salad, lemongrass syrup

Profiteroles with a hot chocolate sauce

Vanilla cheesecake with strawberry glaze

Sticky meringue with strawberries, whipped cream & raspberry coulis

Traditional English fruit trifle

Lemon tart, Crème fraîche

Chocolate brownie, vanilla whipped cream

Summer berry compote with elderflower cream

Dark chocolate curd cake with orange Chantilly cream

ALTERNATIVE OPTION

Lamb Spit Roast

Our team roast and carve the meat in front of you and your guests to deliver a bit of theatre on your memorable day

Please make an enquiry to ask about flavours, packages and prices

Spit roast machine hire at £230

Evening Menus

Grab a Roll ~ £3.50pp

Bacon & sausages in floured baps or crusty baguettes with brown & red sauce
(Vegetarian option available)

Pig in a Bap ~ £7.50pp

Pulled roast pork, stuffing, crackling & apple sauce served in soft floury baps
(Vegetarian option available)

Ploughman's ~ £8.50pp

Slices of honey baked ham, farmhouse cheddar, mini porkpies, French stick & walnut bread with butter, plum tomatoes, pickled onions & homemade chutney.

For alternative options please enquire.

Additional Costs:

Drinks Service at £4.00 per person (includes chilling of drinks before & on the Big Day, glassware for reception & tables & also disposal of all empties)

Service Staff £13.00 per hour on the day

Linen at £10.00 per cloth and napkins at £1.00

Full kitchen hire equipment starting from £300.00, prices may be less depending upon venue amenities and number of guests.

Travel costs may incur outside of Bristol.



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