

Wedding reception information

Call the Al Fresco Team who specialise in Marquee wedding receptions, we offer the complete solution to provide a fine dining experience wherever and whatever the location, within a marquee, at home or a hired function room.

Planning your wedding reception meal.

Below is a selection of menus taken from previous weddings, we designed the menus around the clients' personal choice, their budget and the number of guests attending.

We have further menu ideas available upon request, alternatively let us know your budget per person and we'll suggest a few ideas.

We can meet with you without obligation to discuss your plans in detail, offer further ideas and costs and will arrange a food taste to determine menu choice.

Dinner party menus are also available for wedding receptions of smaller numbers with prices per head on application, Ask to see further menus.

2-course hot carvery served buffet style

£18.00 per head,

*A carved selection of Herb crusted strip-loin beef,
Roasted turkey crowns, whole Honey soaked hams.*

*Served with roasted goose fat potatoes, choice of seasonal vegetables
Yorkshire puddings & a home-made sausage, onion & cranberry stuffing*

Summer fruit pudding with cassis

3-course set plated meal

£21.50 per head,

Potato & Leek soup with ciabatta croutons

*Chicken supreme topped with flaky pastry served with a chestnut
mushroom & tarragon sauce with new potatoes and seasonal veg*

Orange & meringue roulade

3-course set meal to include family service

£26.00 per head,

*Smooth duck pate served with a herb leaf salad,
Onion chutney, orange segments & warm bakers' basket.*

*Chicken supreme with lemon & chorizo farce
Served with a crushed new potato cake, fine beans and baby corn*

Passion fruit bavorais

4-course set meal

£32.00 per head

Avocado, Mozzarella & Tomato stack with a balsamic & olive oil dressing

Chicken supreme wrapped in Smoked Bacon served with Classic Bacon Lardons, baby onions, mushrooms & Chicken Jus.

(V) Wild Mushroom Filo Parcel

Champagne & Strawberry cheesecake dressed with fresh berries & apricot coulis

Table Cheese board selection with apricot & grapes

4-course set menu

£37.70 per head,

Smoked salmon on a bed of saffron new potato & chive salad, served with a cucumber & tomato relish.

Lemon sorbet with Zest

Braised Beef Steak with caramelized onions and a parsnip puree on a bed of savoy cabbage with fondant potato

Passion fruit crème brulee with heart shaped shortbread biscuit

Coffee

3-course choice menu with Vegetarian option available

£42 per head

Salmon roulade parcel filled with cream cheese & prawns, mixed green salad leaves, a drizzle of classic marie-rose sauce.

Or

Smoked duck on an oriental salad with a ponzu dressing

Chicken supreme stuffed with a Wild Mushroom Mousse served with a Mild Brandy Sauce on a champ mash

Or

Classic Pork Fillet served with creamed savoy cabbage and a light cream sage jus.

Bailey's croissant bread and butter pudding with café au lait

Or

Warm Chocolate Fondant with dairy ice cream

Freshly brewed Coffee

4-course choice menu with Vegetarian option available

£54 per head,

Prawn & poached Salmon tian bound with a lemon mayonnaise, a soft herb salad & classic Vinaigrette.

Or

Duck foie gras cider chutney served with melba toast

Mulberry wine sorbet

Fillet of pork medallions, pan-fried with garlic & Roquefort served with Apple crisps.

Or

Herb Crusted Supreme of Salmon, crushed new potato cake with Lemon & Garlic Butter.

Apple tartan with cinnamon and ginger ice cream

Or

*Creamed filled Profiteroles with a warm Belgium chocolate sauce
Coffee & Truffles*

Allow us to entertain your guests on arrival with a few exquisite canapés, served with a light cava or pimm's while your photographer captures the moment; please ask to see our canapé menus.

5-course set menu

£63 per head

Leek & potato soup with a watercress crème freiche

Pink Grapefruit & Kiwi sorbet

Prime scotch fillet topped with a wild boar pate & rich Madeira jus

Rich chocolate mousse, tequila soaked oranges sweet filo crisps

Coffee & Cheese

The cost per head will include the relevant number of chefs; a complete mobile kitchen set-up to include refrigeration all we require is power and water.

Subject to final menu choice and the number of guests attending, please allow up to £4.00 per head based on 3 courses to cover tableware hire.

Table linens are also charged separately with price on application. We use contemporary plain white Churchill china, a tall stem elegant glass which is all available for inspection.

The final cost per head is determined by the final menu choice as well as the number of guests attending, we do where we can build the service cost into the cost per head but subject to final numbers and requirements. Further menu choice is welcome, to cater for lesser numbers and to offer more than one choice per course the final cost per head will be subsidised, details on request.

We are available without obligation to meet and discuss the finer points of your plans, view the intended venue if possible and offer advice where we can. Through selected partnering we can also help with the hiring of a marquee, and the provision of other arrangements please ask for further details. We reserve the right to change the published menu selection and or cost per head without prior notice.

Vegetarian, Vegan, Gluten free and other dietary requirements catered for, please discuss this when booking.

