



DAYER'S WEDDING PACKAGES

At Dayer's we provide innovative, top quality food with a professional yet friendly service for all your catering needs. We can cater for all occasions ranging from weddings to private dining. Using only the best quality ingredients and fresh produce, every dish is carefully prepared in our dedicated kitchens.

We exercise a high degree of flexibility and offer a complete tailor made service. You will also have access to our list of preferred suppliers which will include professional cake makers, state of the art DJ's, florists and entertainers. We are banqueting, function and event management specialists and can advise you on every aspect of your event to make your celebrations, truly memorable.



PLATINUM MENU COLD FORK BUFFET

Our expert team of chefs will hand carve:

- Carved peppered sirloin of beef •
- Carved Wiltshire ham •
- Carved smoked turkey breast •
- Feta cheese, sun blushed tomato & caramelised onion tartlets •
- Prosciutto ham & stilton tartlets •
- Smoked salmon canapé or salmon fillet pan fried with pesto oil & dill •
- Cajun chicken brochettes with green peppers & red onion •
- Beef & green pepper brochettes with thai green marinade •
- Tomato baskets filled with crayfish tails & sweet chilli jam •
- Roquefort & walnut salad •
- Hot new potatoes with mint & butter •
- Coronation rice salad made with etc •
- Crayfish & caramelised pineapple with crème fraiche •
- Continental bread platter •



£25.00 per person



PLATINUM MENU

GALA 5 COURSE HOT SIT DOWN MENU

Chefs appetiser

- Wild mushroom soup sip

Starters

Choose 1 of the following

- Smoked salmon parcels stuffed with a crab mousse accompanied with oat cakes & a rocket, parmesan & toasted pine nut salad •
 - Sweet potato & roasted red pepper soup served with cheese baked crouton slices •
 - Melon & prosciutto fettuccini served with raspberry coulis •
 - Crayfish & thai pepper jelly salad with red onions, sun blushed tomatoes & lime and dill dressing •
- Pan roasted quail stuffed with lemon & thyme farce served on sweet potato & fennel rosti with plum & apple jus •
- Parmesan dressed flat mushrooms, roasted in thyme infused olive oil, served with wild rocket & pancetta salad •
 - Pan seared chicken livers served on toasted brioche with port roasted figs & onion marmalade •

Refresher course

- Mango/champagne sorbet •

Main course

Choose 1 of the following

- Roast rib eye beef, rosemary roast potatoes cooked in goose fat, oven roasted seasonal vegetables •
 - Salmon fillet wrapped in parma ham served with a lemon & dill beurre blanc •
 - Baked chicken breast stuffed with goats cheese & spinach •
- Wrapped in parma ham served on roasted balsamic vegetable salad with creamy dauphine potatoes •*

- Pumpkin risotto •

Roasted pumpkin & sweet potato risotto topped with melted gorgonzola & rocket

- Tenderloin of pork •

Crispy belly of Hampshire pork served on butternut squash, puree with caramelised apple & crispy bacon sauce

- Coriander & honey glazed supreme of duck •

Confit of duck served on braised red cabbage & apricots with Potato & white truffle puree & a creamy wholegrain mustard sauce

- Steamed lemon sole fillet with julienne of vegetables •

Served on a leek & potato rosti with a lemon & dill beurre blanc

Desserts

- Praline chocolate tart •
- Profiteroles •
- Peach & champagne tarte •
- Strawberry & chocolate brownie brochette's •
- Baileys crème brulee •

Petite fours & coffee

Optional cheese board

£3.00 per person

£40.00 per person





EVENING BUFFET MENU

- Stilton & caramelised onion brochettes •
- Pancetta & red onion brochettes •
- Feta cheese with sun blushed tomatoes filled tartlets •
- Smoked bacon & cheddar filled tartlets •
- Cajun salmon kebabs •
- Smoked salmon & cream cheese pin wheels •
- Parma ham & melon sticks with raspberry dressing •
- Mozzarella, black olives & pesto fingers •
- Lime & tarragon chicken fillets •

£15.00 per person

CHILDREN'S MENU

- Sicilian pizza fingers •

Perfectly sized fingers of authentic pizza base topped with mozzarella & tomato and ham & pineapple

- Cocktail sausages •

Pork & beef bite sized sausages

- Cocktail sausage rolls •

Pork sausage meat wrapped in puff pastry

- Cheese tartlets •

Mild cheddar cheese filled savoury tartlets

- Selection of children's crisps •

- Fresh fruit brochettes •

Seasonal peeled and prepared fruit sticks

- Crudities •

Selection of cucumber, carrot & courgette fingers

£8.00 per child





DIAMOND MENU

GALA 3 COURSE HOT SIT DOWN MENU

Starters

Choose 1 of the following

- Duck parfait served with melba toast •
- Salmon mille feuillet •

Warm mille feuillet of salmon crab & spinach served on chive beurre blanc

- Roasted butternut squash soup with pesto basted crouton wedges •
- Tomato & buffalo mozzarella •
- Goats cheese tartlet •

Main course

Choose 1 of the following

- Braised lamb cutlets •
- Braised lamb cutlets in rich red wine, rosemary & redcurrant Jus •
- Italian baked chicken •
- Baked chicken breast stuffed with goats cheese & spinach •

Wrapped in parma ham, served on roasted balsamic vegetable salad with creamy dauphine potatoes.

- Salmon fillet •
- Salmon fillet wrapped in parma ham served with a lemon & dill beurre blanc •
- Scottish beef wellington •

Desserts

- Italian panna cotta with •
- Baileys parfait with banana & hazelnuts •
- Profiteroles •
- Rich chocolate fondant •

£26.00 per person





DIAMOND MENU

COLD FORK MENU

Our expert team of chefs will hand carve:

- Carved peppered sirloin of beef •
 - Carved Wiltshire ham •
- Carved smoked turkey breast •
 - Savoury filled tartlets •
- Feta cheese & sautéed onion •
 - Smoked ham & tomato •
- Smoked salmon roulade •

Cream cheese wrapped in finest Scottish smoked salmon with fresh dill

- Hot minted new potatoes with butter •

- Finest creamy coleslaw salad •

Carrots, white cabbage & onions mixed in our finest mayonnaise with cracked black pepper

- Garden salad •

Mixed continental leaves, vine tomatoes, cucumber, red onion & sliced peppers

- Coronation rice salad •

Tender chicken breast, sultanas & spicy rice marinated in a creamy coronation mayonnaise.

- Italian tuna pasta salad •

Seasoned tuna flakes with mixed sweet peppers, red onion, sweet corn, black olives & fresh dill with extra virgin olive oil

£22.00 per person

