

Wedding Menus

2025



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CATERING

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CANAPES

*Kick off your celebrations with a glass of fizz and some bite size canapes .
Choose 4 items (additional choices available).*

MEAT

Aromatic Confit Duck, Soft Pancake Roll, Spring Onion, Cucumber & Hoi Sin Sauce

Sticky Korean Glazed Pork Belly, Toasted Seeds

Venison, Redcurrant & Sage Sausage Roll

'Steak & Chip'; Jenga Style Crisp Potato, Seared Fillet of Beef, Dijon Mayonnaise

Greek Lamb Bite; Marinated Pulled Lamb Shoulder, Potato Cup, Greek Salad

Chicken Liver Parfait, Brioche Toast, Usk River Figgy Plum Chutney

'In House' Korean Fried Chicken, Gouchujang Ketchup

FISH

Cod Cheek Tempura, Tartare Sauce

Thai Prawn, Chilli & Mango Cup

Classic; Smoked Salmon, Cream Cheese Blinis with Dill Pearls

Curried Crab Cakes, Coriander

Crayfish & Lime Vol au Vent

Smoked Mackerel Mousse, Pickled Cucumber, Flower Case

VEGETARIAN/VEGAN

Smoked Cheddar & Jalapeno Croquette, Sweet Chilli Jam

Bang Bang Cauliflower, Spicy Sweet Sauce (Vg)

Whipped Goats Curd Tart, Caramelised Red Onion & Beetroot

Butternut Squash Arancini, Chilli Relish (Vg)

Vegan Tart, Roasted Red Pepper Hummus, Crispy Onions, Coriander Oil (Vg)

Halloumi Chip, Black Olive Tapenade, Truffle Honey



BIGGER BITES

Depending on your wedding timings, you may desire some bigger bites which are circulated on trays to keep your guests going until the wedding meal.

FILLED SOFT ROLLS

Roasted Beef, Horseradish Mayo

Thickly Sliced Ham & English Mustard

Smoked Salmon & Cream Cheese

Egg Mayo & Baby Watercress

Cheese & Pickle

‘CARB’ PIT STOP

Warm Sausage Rolls - Pork or Vegan

Cheese & Onion Slice

Cornish Cocktail Pasties

Steak Slice

Hand Held Pizza Slices; Margarita or Pepperoni



STARTERS

VEGETARIAN

Spiced Parsnip Soup, Onion Bhaji Fritter, Coconut Cream

Salad of Heritage Tomatoes, Burrata, Basil, Slow Roasted Shallots, Black Olive Croutons

Gruyere, Leek & Thyme Tartlet, Pickled Red Onion & Micro Herb Salad

Salad of Crumbled Welsh Perl Las Blue Cheese, Pear, Fennel & Caramelised Walnuts

Beetroot Carpaccio, Rocket, Goats Cheese Pearls, Orange Vinaigrette

FISH

Home Cured Salmon, Celeriac Remoulade, Cornichons & Dill, Rye Toasts

Pan Fried Cornish Scallops, Twice Cooked Pork Belly, Cauliflower Puree, Black Pudding Crumb

Fillet of Sea Bass, Fennel Jam, Lobster Bouillabaisse, Saffron Aioli

Cornish Mackerel Escabeche, Rocket Salad, Olive & Tomato Tapenade

Tian of British Crab, Mango & Chilli, Avocado Cream, Cucumber Ribbons

MEAT

Trealy Farm Smoked Duck, Candied Beetroot, Micro Herb Salad, Plum Ketchup

Pig Cheek Croquette, Apple Puree, Crackling Crumb, Apple Slaw

Ham Hock & Pea Rilette, Usk River Pear-Lili, Pea Shoots, Sourdough Toasts

'Ceasar' ; Crisp Cos, Smoked Chicken, Parmesan Pannacotta, Crispy Pancetta, Sourdough Crisps, Deep Fried Anchovies, Dressing

Moroccan Inspired Lamb Kofta, Flatbreads, Chunky Tzatziki



MAINS

MEAT

Italian Inspired Sage & Lemon Slow Roasted Porchetta, Truffle Mashed Potato, Braised Cabbage & Fennel, Roasted Carrot, Angioletti Cider Jus

Pan Roasted Supreme of Chicken, Crispy Skin, Potato Fondant, Roasted Root Vegetables, Chicken Jus

Chicken Kyiv with Le Gruyère, Rosemary & Sea Salted Potatoes, Salad of Green Beans, Rocket & Spinach

Traditional Fillet of Beef Wellington, Potato Terrine, Carrot Puree, Seasonal Greens, Red Wine Jus

Duo of British Lamb; Braised Shoulder, Rack of Lamb, Dauphinoise Potatoes, Minted Pea Puree, Roasted Carrots, Port & Redcurrant Jus

Fillet Steak, Potato Fondant, Roasted Cherry Vine Tomatoes, Tender stem Broccoli, Peppercorn Sauce

FISH

Pan Fried Fillet of Hake, Sicilian Caponata, Potato Rosti, Basil Oil

Poached Darn of Salmon, Crushed New Potato Cake with Capers & Dill, Pea & Leek Fricassee, Hollandaise Sauce

Roasted Cod, 'Crispy Scraps', Preserved Lemon, Pak Choi, Crispy Parmentier Potatoes, Warm Tartare Sauce

VEGETARIAN / VEGAN

Sweet Potato & Butternut Squash Wellington, Roasted New Potatoes, Braised Red Cabbage, Vegetable Jus (Vg)

Roasted Cauliflower Cheese Steak, Jenga Chips, Roasted Vine Tomatoes, Garlic Crumbed Portobello Mushroom

Giant Stuffed Crispy Arancini of Peas, Mint & Leek, served on a Roasted Tomato & Basil Sauced. Rocket & Parmesan Salad

Spicy Bean Pie, Olive Oil Mash, Tender Stem, Roasted Red Pepper Coulis (Vg)



DESSERTS

INDIVIDUAL

Sticky Toffee & Date Pudding, Butterscotch Sauce, Clotted Cream Ice Cream

Coffee Crème Brûlée, Poached Orange, Amaretti Biscuit

Caramelised Lemon Tart, Raspberries, Pouring Cream

Chocolate Truffle Brownie Torte, Blood Orange Sorbet (Gf, Vg)

Burnt Basque Cheesecake, Blackcurrant Coulis

Triple Chocolate Brownie, served warm with Cherry & Clotted Cream Ice Cream

Rhubarb & Custard Pannacotta, Crumble Top, Poached Rhubarb

Chocolate Chip & Orange Brioche Bread & Butter Pudding, Cornish Clotted Cream

TRIO

Choose three from some suggestions below or add your own:

White Chocolate Cup filled with Raspberry Mousse

Carrot Cake with Frosted Icing

Macaroons - various flavours

Apple Crumble Pots

Chocolate & Raspberry Brownie

Poached Pear in Mulled Wine

Bakewell Tart with Clotted Cream

Summer Berry Pavlova

Rosewater & Vanilla Cheesecake

Traditional Sherry Trifle

Vanilla Creme Brûlée with Biscuit Thin

Sticky Toffee & Date Pudding, Butterscotch Sauce

Chocolate Choux Bun filled with Cream



CHILDREN'S MENU

Served up to age 12 - children may eat from the wedding menu with smaller portions served. Alternativley choose from the menu below (2 options only)

CANAPE TIME

Served to the younger ones at the same time as canapes

Child Box - filled with a small roll (cheese, ham, jam, egg), fruit shoot, pom pom bear crisps, yo yo bear fruit pack, mini gingerbread man

Child Canape - mini pots of carrots, peppers, cucumber, cheese wedge, breadsticks & cheese puffs

SIT DOWN MEAL

Starters:

Roasted Tomato Soup with Bread Roll

Mixed Breads & Butter

Prawn Cocktail with Bread

Mains:

Penne Pasta Bolognaise Bake with Grated Cheese

Chicken Breast - sliced, served with Potatoes, Peas, Carrots & Gravy

Locally Made Pork Sausages, Mashed Potatoes & Beans

Cod Goujons, Wedges & Peas

Vegetable Lasagne with Wedges & Baby Toms

Desserts:

Warm Chocolate Brownie & Ice Cream

Jelly, Fruit & Ice Cream

Meringue topped with Cream & Berry Compote



EVENING FOOD

A great way to heed those late night cravings! and to satisfy evening guests. You have numerous options, choose from foods being circulated on trays, grazing tables to taking your guests outside!

CIRCULATED FOODS

Servers circulate amongst guests with some tasty hot grabs:

Local Thick Cut Smoked Bacon & Pork Sausage Sandwiches served with Heinz Tomato Sauce & HP

Fish Finger Sandwiches with Tartare Sauce

Cornish Cocktail Steak Pasties & Sausage Rolls

GRAZING TABLES

Cheese

A selection of 4 British Cheeses - soft, cheddar, blue and smoked - cut into bite size pieces with Grapes, Figs, Celery Sticks, Homemade Chutney, Selection of Crackers, Butter

Continental

A selection of European bite size cheeses, cured meats, mixed olives, balsamic onions, stuffed peppers, grapes, figs, celery, melon, membrillo, crusty bread, crackers, breadsticks, hummus with harissa, nuts and dried fruits.

OUTSIDE DINING

Wood Fire Pizzas - authentic wood flavoured pizzas from specialist supplier

Hog Roast - whole pig roasted on a spit and served to your guests in baps, sauces and stuffing from a specialist supplier

Paella - giant pans set up serving traditional paella with crusty breads

Food Trucks - choose from an American Chevrolet or a Citroen HY Van serving foods from around the world i.e. Mexican Fatijas & Nachos, Mac n Cheese Bar, Dawgs & Burgers, Loaded Fries, Melting Toasties, Asian inspired Pad Thai & Bao Buns to Greek Gyros & Stuffed Pittas

All outside dining options are subject to availability

