



WEDDING MENU : SAMPLE AUTUMN MENU

Canapés

Oyster mushrooms on toasted bites
Roasted butternut squash & thyme vol au vents

Home-marinated olives & antipasti

Mains

Seasonal roasted vegetable & roasted potatoes in a Mediterranean tomato & olive sauce - served with chunky artisan sourdough bread
Stuffed courgettes with tahini sauce

Beetroot & potato gratin (gluten free)

Salads and Side Dishes

Italian rice salad
Bavarian green bean salad

Crudités & fresh tapenade & spring onion dip

Dessert

Mint chocolate mousse
Mango fool
Autumn berry trifle

prices start at £17.00 per head (plus VAT)

Visit changekitchen.co.uk to read about our food, our philosophies & our people.

Or give me a call to talk through menu options and ideas. Sit down, sharing platters or buffet menus - I'd love to talk food with you!

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