



Weddings & Celebration Menus 2016/17

Canapés -

(ingredients and availability varies seasonally)

Crostini

- smoked salmon, creme fraiche, lemon, dill
- smoked mackerel, horseradish
- rare roast beef, mustard
- garlic mushroom, tarragon
- ploughmans (ham & pickle or cheddar & pickle)
- crushed black olives, lemon zest, edible flowers
- beetroot tzatziki, lemon zest, edible flowers

Tortilla chip 'crostini'

- crushed avocado, lime juice, coriander, red chilli
- tomato & red pepper salsa
- Spicy re-fried beans, sour cream, coriander

Fried

- hush puppies (deep fried cornmeal & cheese balls), spring onion
- courgette & feta fritters, creme fraiche & lemon dip
- mini fish cakes, tartare dip
- organic sausage, red onion marmalade
- sweet potato baked falafel, tahini dressing

Tartlets

- sweet onion & cheddar
- goat cheese & sundried tomato
- swiss chard & gruyere

- hommy (potato, onion & cheddar)
- wild & field mushroom

£1.65 each take away
£2.00 each onsite
(Minimum order applies)

Spring/summer

Starters

- Gazpacho (chilled spiced tomato & pepper soup)
- Courgette & Parmesan soup
- Salad of baby leaves, sprouting beans, peas, broad beans, mint, lemon dressing
- Heritage tomato, buffalo mozzarella, basil, extra virgin olive oil
- House cured meats (bresaola, salt beef), pickles

Mains

- Organic pork sausage & mash, crunchy seasonal salads, home made ketchup
- Fish pie - smoked and fresh fish, leeks, white wine, cream with green salad
- Barley 'risotto' with peas, courgettes, summer squash with ground & toasted almonds (vg)

Puds

- Summer Mess - rose meringues, cream, berries
- Summer pudding
- Rhubarb & custard crumble

- Chocolate brownie, chantilly cream

Autumn/winter

Starters

- Oxtail soup
- Roast carrot & fennel soup
- Game terrine, pickles
- Wild & field mushroom barley risotto, parmesan
- Sweet potato falafel, tahini dressing

Mains

- Organic pork sausage, mash, slow roasted onions, gravy, cavalo nero
- Organic lamb hot pot, greens
- Stuffed red onions (with Wensleydale cheese, apples & nuts), mash, greens (veggie - can be vegan)

Puds

- Bread & butter pud, cream
- Baked stuffed apples, custard
- Chocolate baked pudding, cream

2 courses £19
3 courses £25

Spike Island Café & Bar

The Cooking Company Ltd, Spike Island Café
133 Cumberland Road, Bristol BS1 6UX
Tel: 0117 908 5035

Email: spikeislandcafe@gmail.com Web: coming soon



Sample menus

1. A buffet of sandwiches and pastries £16

A selection of sandwiches (home-cooked ham, rare beef, smoked salmon), home-made pastries (sausage rolls, goats cheese and vegetable pasties). With two seasonal salads.

And one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

2. A simple but delicious cold buffet £19

Main course: Cold roast chicken a la mayonnaise, smoked fish terrine, seasonal vegetable tart, three seasonal salads, home-made bread

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

3. Three course wedding or celebration buffet £25

Starter of little nibbles: Smoked salmon blinis, deep-fried goujons of & tartare, tomato & boccancini, chicken liver pate, goats cheese & beetroot, tapenade

Main course: Warm roast Sicilian chicken salad (made with pinenuts, raisins, fennel & green beans), asparagus tart, three seasonal salads, home made bread

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

4. A Persian Wedding Feast £35

Starter of little nibbles: wood-roast flat breads of peppers, tomatoes, fresh sheep's cheese, pomegranate & smoked fish

Main course: Persian Wedding Rice: traditional Persian wedding dish of slow-roast lamb with rice. The rice is cooked with spices, sour-berries, herbs, yoghurt, sweet onion & garlic, and the whole dish is served with olives and apricots

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses with biscuits & fruit

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Terms & conditions

Most of the ingredients in our food are certified organic. We are committed to working with as many local producers as possible and putting the quality and provenance of the food above all else.

Our menus are seasonal and we depend very much on what is available at any given time so ingredients may be substituted without notice, although we always try to keep you informed of any major changes.

This quote does not include hire & delivery of crocks, glasses etc. should they be required.

Deposit of 20% payable two weeks before event date, and becomes non-refundable one week prior to the event .

Delivery cost is dependent on location of event.

Service is not included in our quotes. Any gratuities for the staff are gratefully received.

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