



# Rustic Weddings & Celebration Menus 2016

## 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
- hommit (potato, onion & cheddar)
- wild & field mushroom
- 

**£1.45 each take away**

**£1.80 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

<b>2 courses</b>	<b>£19</b>
<b>3 courses</b>	<b>£25</b>

## Folk House Café & Bar

The Cooking Company, The Folk House Café,  
40a Park Street, Bristol BS1 5JG  
VAT number 9258732 94  
Tel: 0117 908 5035

Email: [food@folkhousecafe.co.uk](mailto:food@folkhousecafe.co.uk) Web: [www.folkhousecafe.co.uk](http://www.folkhousecafe.co.uk)

#### 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.  
Staff cots added to offsite events.

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.

**VAT included.**

## *Folk House Café & Bar*

The Cooking Company, The Folk House Café,  
40a Park Street, Bristol BS1 5JG  
VAT number 9258732 94  
Tel: 0117 908 5035

Email: [food@folkhousecafe.co.uk](mailto:food@folkhousecafe.co.uk) Web: [www.folkhousecafe.co.uk](http://www.folkhousecafe.co.uk)