



WEDDING SAMPLE MENU

EVERYBODY'S BIG DAY IS UNIQUE & THAT'S WHY WE OFFER A COMPLETELY BESPOKE WEDDING CATERING SERVICE DESIGNED FOR YOU.

Your big day is a representation of you as a couple; we listen to your needs & design the menu around you. We specialise in a more relaxed dining experience, full of flavour & colour. We design the menu around your likes, loves, budget & style.

Whether you are having a formal three-course meal for 25 people or feeding 180 people in a field, ask how we can make your day as relaxed & stress-free as possible.





CANAPE MENU

Meat

Flat Iron Beef Tatiki topped with Black Sesame Seeds
Smoked Bacon & Apple Sausage Rolls served with Onion Chutney
Chicken Marinated in Lemon Yoghurt with Spicy Chutney
Thai-Style Pork Tenderloin Skewers served with Coriander Yoghurt
Beef & Parmesan Pops with Rich Tomato Sauce
Sweet Sticky Pulled Pork & Crunchy Slaw Tartlet
Lamb Kofta Pops with Mint Yoghurt Dip
Butternut Squash & Chorizo Skewers
Chicken Tikka & Mango Skewers

Fish

Prawn & Asian Slaw Tartlets
Zesty Prawns with a Sweet Chilli Dip
Salmon & Dill Roulade served on Toasted Rye Bread
Smoked Mackerel Tart with Lemon & Horseradish Cream
Salmon & Lemon Cream Cheese Tartlet

Vegetarian

Stilton & Caramelised Onion Tart
Artichoke & Feta Tartlet with a Basil Puree
Spinach Frittata with Goats Cheese & Slow Roasted Tomato
Marinated Halloumi Skewers with Caramelised Red Onion Dip
Pea & Mint Puree served on Toasted Rye Bread topped with Goats Cheese
Roasted Beetroot served on Flat Bread topped with Lemon Yoghurt & Toasted Walnuts

Vegan

Pea & Mint Croquettes
Creamy Mushroom Bruschetta
Beetroot, Walnut & Dill Tartlets
Confit Tomato Crostini with Basil Puree
Avocado Nori Rolls with Wasabi Dip
Mediterranean Vegetable & Pesto Crostini
Caramelised Shallot & Pecan Stuffed Medjool Dates
Vegetable Lettuce Cups with Tahini & Pomegranate

Sweet

Chocolate Orange & Almond Bites
Carrot, Coconut & Pistachio Bites with Rose Water Cream
Chocolate & Raspberry Tartlets
Chocolate Pistachio Truffle
Chocolate Strawberries
Luxury Fudge Bites



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SUMMER SHARING

Sharing Boards to Start

Pick four dishes to make a sharing platter.

Red Pepper & Feta Frittata
Ham Hock Terrine
Bagna Cauda & Cruditees
Padron Peppers
Houmous & Flat Bread
Charcuterie
Anti Pasti
Vine Leaves
Olives

Sharing Plates

Pick three dishes to make the perfect summer sharing feast.

Hot dishes

Slow Braised Lamb Shoulder in White Wine served with Mint & Pistachio Gremolata
Lemon, Garlic & Thyme Roasted Chicken
Slow Braised Ox Cheek in Red Wine
Beef Brisket served with Horseradish Gremolata
Roasted Stuffed Butternut Squash

Sides

Warm Potato Salad with Basil, Lemon & Extra Virgin Olive Oil
Greek Salad – Feta, Tomato, Cucumber & Red Onion
Green Bean, Petit Pois & Creme Fraiche
Green Pistachio & Rocket Couscous
Rice Salad with Shredded Carrot, Red Onion, Parsley & Lemon
New Potato & Mint Salad
Potato & Wholegrain Mustard Mayonnaise Salad
Green Bean, Mangetout Orange & Dukkha
Roasted Sweet Potato, Pomegranate Molasses & Pumpkin Seed

Served with Green Leaf Salad, Fresh Bread & Butter



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PERSIAN STYLE SHARING

Pick two tagines

Lamb Tagine

Diced Lamb slow cooked with Dates, Saffron, Sweet Potato & Mixed Peppers

Chicken Tagine

Harissa & Preserved Lemon Chicken with Sweet Potato & Peppers

Vegetarian Ghormeh Sabzi

Kidney Beans, Spinach & Portobello Mushrooms with Dried Lime

Chickpea & Aubergine

Aubergine & Chickpea served in an Aromatic Tomato Sauce

Apricot & Vegetable Tagine

Root Vegetable, Chickpea & Apricot slow cooked with Aromatic Spices

Pick a side salad

Tabbouleh

Giant Couscous, Carrot & Cabbage Salad

Roasted Butternut Squash & Red Onion served with Tahini & Za'atar

Courgette Salad with Lime, Chilli & Mint Dressing

Chargrilled Broccoli, Lemon & Tahini Dressing

Cucumber, Tomato & Preserved Lemon Salad

Roasted Cauliflower, Chickpea & Harissa Salad

Pick three dips

Houmous

Cucumber & Mint Yoghurt Dip

Baba Ganoush

Beetroot Borani

Spinach Borani

Smoked Red Pepper

Served with Fresh Bread, Saffron Rice & Kookoo Sabzi (herb frittata)

Additional Side Dishes

Chicken Kebab - Marinated Chicken Thigh, Mixed Peppers & Red Onion finished with Za'atar

Lamb Kofta Kebabs with fresh Coriander, Mint & Spices

Beef Meatballs with Broad Bean and Lemon

Falafel with Crunchy Slaw & Tahini Dressing

Vegetable Samosa & Mango Dip



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ITALIAN STYLE SHARING

Sharing Boards to Start

Charcuterie

Artichoke Hearts

Marinated Courgette

Olives

Mozzarella Balls

Sharing Plates

Hot Dishes

Osso Buco - Braised Beef in White Wine & Gremolata

Beef & Parmesan Meatballs in a Rich Tomato Sauce

Chicken, Lemon & Asparagus Risotto

Pumpkin, Lemon & Rocket Risotto

Pick two sides

Pan fried Aubergine, Pine Nut & Balsamic

Potato Salad with Fresh Basil Pesto

Green Bean with Lemon & Capers

Panzanella Salad

Caprese Salad

Served with Green Leaf Salad with Toasted Seeds, Edible Flowers & Fresh Focaccia

Dessert

Tiramisu

Orange Polenta Cake

Sticky Chocolate & Amaretto Torte

Amaretti Peaches with Honey & Chocolate



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THAI STYLE SHARING

Pick two hot dishes

Beef Massaman Curry
Vegetable Thai Green Curry
Chicken Thai Red Curry

Sides

Chicken & Lemongrass Wontons
/ or /
Mushroom & Ginger Wontons
Served with Chilli Dipping Sauce

Spicy Beef Salad
/ or /
Thai Pork Patties with Cucumber Dipping Sauce

Served with

Green Papaya Salad
Coconut Rice

Dessert

Coconut Key Lime Pie
Pineapple, Coconut & Mango Eton Mess
Pineapple Posset with Coconut Shortbread
Tropical Sharing Pavlova



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LATIN AMERICAN STYLE SHARING

To Start

Dips Trio

Guacamole / Pico de Gallo / Puré de Pallares – Bean Dip

Served with Tortilla Chips

/or/

Empanada Trio

Black Bean & Corn / Sweet Potato & Lentil / Mushroom & Kale

Served with Green Salsa

Pick two hot dishes

Slow braised Beef Brisket & Chimichurri

Coconut & Lime Chicken Curry

Beef Brisket Enchiladas

Plantain & Coconut Curry

Sides

Warm Potato Salad

White Bean, Tomato & Cucumber Salad

Coconut Rice

Tortillas

Dessert

Dulce De Leche Brownies

Dulce De Leche Sticky Toffee Pudding

Tres Leches Cake



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LUXURY AFTERNOON TEA

Pick three sandwich flavours

Honey Roast Ham, Cheddar & Mustard Mayonnaise

Pastrami, Gherkin, Wholegrain Mustard & Rocket

Smoked Salmon, Cream Cheese, Lemon & Rocket

Roast Beef & Horseradish

Luxury Cucumber

Cheddar, Red Onion, Chutney & Baby Gem

Egg Mayonnaise, Spring Onion

Houmous, Carrot, Pesto

Mozzarella, Roasted Pepper & Basil

Pick a pastry

Parmesan & Chive Scones topped with Salmon & Cream Cheese

Sausage, Smoked Bacon & Apple Rolls

Sweet Potato & Caramelised Onion Rolls

Beetroot, Goats Cheese & Walnut Cups

Pick a fresh

Squash Frittata, Pea Puree & Roasted Tomato

Roasted Butternut Squash & Chorizo Skewers

Marinated Halloumi, Basil & Red Pepper Skewers

Olive, Tomato & Feta Skewers

Roasted Red Pepper & Sweet Potato Frittata & Goats Cheese Bites

Pick a salad pot

Greek Salad – Feta, Tomato, Cucumber & Red Onion

Nicoise Salad

Green Bean, Mangetout Orange & Dukkha

Pick two sweets

Carrot Cake Bites

Chocolate Orange & Almond Bites

Strawberries & Cream Chocolate Cups

Macarons

Chocolate Truffle Selection

Served with Iced Tea



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PIE AND MASH

These can be served “family style” with sharing platters or plated individually. You can have a choice of creamy mashed potato or new potato & parsley, served with peas & red wine onion gravy.

Menu

Choice of Pie

Mashed Potato // or // New Potato & Parsley

Mushy Peas & Mint // or // Mushy Peas

Onion Gravy

Sample pie flavours

14-hour Braised Beef & Ale

Classic Lancashire Cheese & Onion

Roast Chicken & Potato Hash

Beetroot, White Cheshire, Apple & Orange

Creamy Chicken & Tarragon

Saag Paneer

Minced Beef & Bovril

Steak, Ale & Oxtail

Cheshire Blue, Leeks, Apple, Spiced Walnut Breadcrumbs

Goosnargh Chicken, Stornoway Black Pudding, Apple & Mustard

All of our individual pies are from the multi award winning Great North Pie Company.

Bespoke pie flavours can be requested to your taste.



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WEDDING PICNIC

Picnics are served in your choice of picnic baskets or fruit crates.

They are a great choice for a relaxed dining experience.

Choose a picnic pie

Chicken & Chorizo Pie

Pork, Sage & Apple Pie

Butternut Squash, Mediterranean Vegetables & Goats Cheese

Potato, Cheese & Onion Pie

Sweet Potato, Fennel & Cherry Tomato Pie

Choose a salad

Green Pistachio & Rocket Couscous

Rice Salad with Shredded Carrot, Red Onion, Parsley & Lemon

New Potato & Mint Salad

Potato & Wholegrain Mustard Mayonnaise

Green Leaf Salad served with Toasted Mixed Seeds

Roasted Sweet Potato, Pomegranate Molasses & Pumpkin Seed

Served With

Breads

Cheese Board, Chutney, Crackers & Seasonal Fruit

Charcuterie

Red Pepper & Feta Frittata



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DESSERT MENU

A Dessert Table can also be created by selecting three desserts.

Classic Puddings

Sticky Toffee Pudding
Dulce De Leche Sticky Toffee Pudding
Pain au Chocolate Bread & Butter Pudding
Seasonal Fruit Crumble

All Puddings served with Warm Custard

Cakes

Chocolate Orange & Almond Cake served with Crème Fraiche
Carrot, Pistachio & Coconut Cake served with Rose Water Cream
Lemon & Almond Drizzle Cake

Tarts

Pumpkin Pie
Sticky Chocolate & Amaretto Tart
Blackberry, Coconut & Pecan Tart
Manchester Tart
Bakewell Tart
Treacle Tart

All Tarts served with Clotted Cream

Cheesecakes

Set Lemon & Lime Cheesecake served with Raspberry Coulis
Burnt Spanish Cheesecake with Seasonal Fruit Coulis
Baked American Style Cheesecake with Seasonal Fruit Coulis

Desserts

Sticky Chocolate Brownie
Dulce De Leche Brownies
Classic Strawberry Eton Mess
Maple Syrup, Pistachio & Rose Baklava
Pineapple, Coconut & Mango Eton Mess
Rosemary Posset, Smashed Blackberries & Almond Shortbread
Pineapple Posset & Coconut Shortbread

To Share

Seasonal Fruit Pavlova



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ADDITIONAL INFORMATION

Additional Costs

Crockery & cutlery are charged at 50p per item.

Napkins are charged at 95p each.

Tablecloths start at £12 each.

Staff are charged at £15 per hour per staff member. The number of staff will depend on what style of food service you choose.

Clients must pay for any additional catering equipment hire, depending on venue.

Bespoke Service

Taste the Love offers a bespoke service, please get in touch for a personalised menu or quote.

Testimonials

“Sarah was a dream to work with for our wedding. She listened to exactly what we wanted, she was so knowledgeable & offered excellent advice.”

“The food was amazing & the price was beyond reasonable. Thanks for helping us achieve our perfect day!”

“Sarah was an excellent communicator, very flexible with our changing arrangements, the food was presented beautifully but, most importantly, it tasted delicious”



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