



# WEDDING BREAKFAST 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 and design the menu around your likes, loves, budget & style.

See our sample menus of the wide range of wedding breakfast styles we can create.

We specialise in a more relaxed dining experience, full of flavour & colour.

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







# CANAPE MENU

## **Meat Canapes**

Butternut Squash & Chorizo Skewers  
Flat Iron Beef Skewers with Herb Pesto  
Pea, Ricotta & Feta Crostini with Prosciutto  
Sweet Sticky Pulled Pork & Crunchy Slaw Tartlet  
Flat Iron Beef Tataki topped with Black Sesame Seeds

## **Hot Meat Canapes**

Bacon wrapped Medjool Date  
Korean Spiced Chicken Skewers  
Lamb Kofta Pops with Mint Yoghurt Dip  
Orange, Honey & Thyme Chicken Skewers  
Beef & Parmesan Pops with Rich Tomato Sauce  
Smoked Bacon & Apple Sausage Rolls served with Onion Chutney

## **Fish Canapes**

Zesty Prawn Skewers with Sweet Chilli Dip  
Smoked Salmon & Cream Cheese served on Toasted Rye Bread  
Smoked Mackerel Tart with Lemon & Horseradish Crème Fraiche

## **Hot Fish Canapes**

Teriyaki Salmon Skewers  
Tandoori Prawns with Mint Yoghurt Dip  
Lime, Coriander & Ginger Spiced Salmon Skewers

## **Vegetarian Canapes**

Stilton & Caramelised Onion Tart  
Basil Marinated Halloumi Skewers  
Pea, Ricotta & Feta on Rye Bread  
Herb Frittata topped with Goats Cheese & Slow Roasted Tomato  
Roasted Beetroot served on Flatbread topped with Lemon Yoghurt & Toasted Walnuts

## **Hot Vegetarian Canapes**

Coriander Spiced Paneer Skewers  
Stilton & Caramelised Onion Tart  
White bean, Roasted Pepper & Manchego Quesadillas

## **Vegan Canapes**

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





# SUMMER SHARING

## Sharing Boards to Start

Pick four dishes to make a sharing platter

Ham Hock Terrine  
Antipasti & Olives  
Charcuterie Selection  
Stuffed Vine Leaves  
Roasted Vegetable Tart  
Bagna Cauda & Crudites  
Deep Fried Padron Peppers  
Red Pepper & Feta Frittata  
Roasted Pepper Dip & Flatbread  
Beef Skewers with Pistachio Pesto  
Smoked Bacon & Apple Sausage Rolls

## Sharing Plates

Pick three dishes to make the perfect summer sharing feast

## Hot Dishes

Rainbow Vegetable Filo Pie  
Feta & Couscous Stuffed Romano Peppers  
Beef Brisket served with Horseradish & Parsley  
Orange, Lemon, Garlic & Thyme Roasted Chicken with Za'atar  
Slow Braised Ox Cheek in Red Wine with Bone Marrow Gremolata  
Slow Braised Lamb Shoulder in White Wine served with Mint & Pistachio Gremolata  
Roasted Stuffed Butternut Squash topped with Almond Breadcrumbs & Blue Cheese

## Sides

Feta, Tomato, Cucumber & Red Onion  
Potato & Wholegrain Mustard Mayonnaise  
Warm New Potato, Parsley & Lemon Salad  
Green Leaf, Courgette & Red Pepper Salad  
Potato Salad with Chipotle, Tahini & Yoghurt  
Tomato, Mozzarella & Basil with Balsamic Dressing  
White Bean, Baby Gem, Cucumber & Tahini Dressing  
Green Bean, Mangetout Orange & Toasted Hazelnut  
Roasted Sweet Potato, Pomegranate Molasses & Pumpkin Seed  
Giant Couscous with shredded Carrot, Red Onion, Parsley & Lemon

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 & Apricot 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

Kookoo Sabzi (herb frittata)

Giant Couscous, Carrot & Cabbage Salad

Cucumber, Tomato & Preserved Lemon Salad

Chargrilled Broccoli, Lemon & Tahini Dressing

Roasted Cauliflower, Chickpea & Harissa Salad

Courgette Salad with Lime, Chilli & Mint Dressing

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

## Pick Three Dips

Houmous

Baba Ganoush

Beetroot Borani

Spinach Borani

Smoked Red Pepper

Cucumber & Mint Yoghurt Dip

Served with Fresh Bread & Saffron Rice

## Additional Side Dishes

Marinated Chicken Kebab with Za'atar

Beef Meatballs with Broad Bean and Lemon

Falafel with Crunchy Slaw & Tahini Dressing

Lamb Kofta Kebabs with fresh Coriander, Mint & Spices



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# ITALIAN STYLE SHARING

## Sharing Boards to Start

Olives  
Charcuterie  
Artichoke Hearts  
Marinated Courgette  
Burrata with Orange & Caper  
Flat Iron Beef with Pistachio & Basil Pesto

## Sharing Plates

Pick one hot dish and two sides to make the perfect Italian sharing feast.

## Hot Dishes

Braised Lamb Shoulder with Garlic Rosemary & Sage Gremolata  
Osso Buco - Braised Beef in White Wine & Gremolata  
Beef & Parmesan Meatballs in a Rich Tomato Sauce  
Pumpkin, Lemon & Rocket Risotto  
Aubergine & Pistachio Chicken  
Spinach & Ricotta Cannelloni  
Sicilian Aubergine Stew

## Sides

Caprese Salad  
Panzanella Salad  
Green Bean with Lemon & Capers  
Broad Bean, Pecorino & Prosciutto  
Potato Salad with Fresh Basil Pesto  
Roasted Pumpkin with Sage & Onion  
Pan fried Aubergine, Pine Nut & Balsamic

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

## Dessert

Tiramisu  
Lemon Tart  
Orange Polenta Cake  
Sticky Chocolate & Amaretto Torte  
Amaratti Peaches with Honey & Chocolate

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# THAI STYLE SHARING

## Pick Two Hot Dishes

Beef Massaman Curry

Chicken Thai Red Curry

Vegetable Thai Green Curry

Whole Baked Stuffed Sea Bass

## Served with

Coconut Rice

Green Papaya Salad

## Pick Two Sides

Thai Pork Patties

Thai Chicken Patties

Chicken Satay Skewers

Spicy Pork Lettuce Cups

Sweet Chilli Prawn Skewers

Mushroom & Ginger Wontons

Chicken & Lemongrass Wontons

Served with Chilli Dipping Sauce & Cucumber Dipping Sauce

## Dessert

Coconut Key Lime Pie

Tropical Sharing Pavlova

Pineapple, Coconut & Mango Eton Mess

Pineapple Posset with Coconut Shortbread



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# LUXURY AFTERNOON TEA

## **Pick Three Sandwich Flavours**

Luxury Cucumber  
Houmous, Carrot, Pesto  
Roast Beef & Horseradish  
Egg Mayonnaise, Spring Onion  
Mozzarella, Roasted Pepper & Basil  
Cheddar, Red Onion, Chutney & Baby Gem  
Pastrami, Gherkin, Wholegrain Mustard & Rocket  
Smoked Salmon, Cream Cheese, Lemon & Rocket  
Honey Roast Ham, Cheddar & Mustard Mayonnaise

## **Pick Two Small Bites**

Pea & Mint Croquettes  
Sausage, Smoked Bacon & Apple Rolls  
Beetroot, Goats Cheese & Walnut Cups  
Sweet Potato & Caramelised Onion Rolls  
Roasted Butternut Squash & Chorizo Skewers  
Marinated Halloumi, Basil & Red Pepper Skewers  
Herb Frittata, Confit Tomato & Goats Cheese Bites  
Parmesan & Chive Scones topped with Salmon & Cream Cheese

## **Pick a Salad Pot**

Classic Caesar Salad  
Green Bean, Mangetout Orange & Dukkha  
Greek Salad - Feta, Tomato, Cucumber & Red Onion  
White Bean, Baby Gem, Cucumber & Lemon Yoghurt Dressing  
Roasted Sweet Potato, Pomegranate & Pumpkin Seed Salad

## **Pick Two Sweets**

Victoria Sponge  
Macaron Selection  
Carrot Cake Bites  
Lemon Drizzle Cake  
Chocolate Truffle Selection  
Chocolate Orange & Almond Bites

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 // Petit Pois

Onion Gravy

### Sample Pie Flavours

Saag Paneer

Steak, Ale & Oxtail

Minced Beef & Bovril

14-hour Braised Beef & Ale

Creamy Chicken & Tarragon

Roast Chicken & Potato Hash

Classic Lancashire Cheese & Onion

Beetroot, White Cheshire, Apple & Orange

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

Potato, Cheese & Onion Pie

Sweet Potato, Fennel & Cherry Tomato Pie

Butternut Squash, Mediterranean Vegetables & Goats Cheese

## Choose a Salad

Caesar Salad

Colourful Coleslaw

New Potato & Mint Salad

Potato & Wholegrain Mustard Mayonnaise

Green Leaf Salad served with Toasted Mixed Seeds & Edible Flowers

Roasted Sweet Potato, Pomegranate Molasses & Pumpkin Seed

Giant Couscous with shredded Carrot, Red Onion, Parsley & Lemon

## Served With

Olives

Charcuterie Board

Fresh Breads Selection

Red Pepper & Feta Frittata

Cheese Selection, Chutney, Crackers & Seasonal Fruit



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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

All Puddings served with Warm Custard

## Cakes

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

## Tarts

Treacle Tart  
Tarte au Citron  
Manchester Tart  
Sticky Chocolate & Amaretto Tart  
Blackberry, Coconut & Pecan Tart

All Tarts served with Clotted Cream

## Cheesecakes

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

## Desserts

Triple Chocolate Brownie  
Classic Strawberry Eton Mess  
Maple Syrup, Pistachio & Rose Baklava  
Pineapple, Coconut & Mango Eton Mess  
Pineapple Posset & Coconut Shortbread  
Rosemary Posset, Smashed Blackberries & Almond Shortbread

## To Share

Seasonal Fruit Pavlova



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# ADDITIONAL INFORMATION

## Additional Costs

Tablecloths start at £12 each

Napkins are charged at 95p each

Crockery & cutlery are charged at 50p per item

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.

Prices are exclusive of VAT

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

## Testimonials

"Taste the Love was a dream to work with for our wedding. They listened to exactly what we wanted, Sarah 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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