



Simply Delicious

Weddings



We understand that your Wedding Day is one of the most important days in your life. Our menus and drinks are designed to give you the very best food and drink for your special day. We even have complete all-inclusive package options to make it easier and have been tried and tested over the years by our talented staff

We can work to customise any ideas you may have. Please take a look at our Brochure and if you have any questions then one of our dedicated team will be on hand to answer any queries you might have.

Terrace Catering ~ Severndroog Castle ~ Castle Wood ~ Shooters Hill ~ London ~ SE18 3RT

www.terracecatering.co.uk

020 ~ 8306 ~ 3166



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Pre Dinner Canapés ~ £8.50 per person

*Canapés are a great way to kick start your wedding and get your taste buds tingling.
We recommend having a canapé and drinks reception to mingle with all your guests.*

(please choose 5 items)

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### Tartlets & Crostini

Wild mushroom and leek, truffle oil and chives (V)

Sun-blushed tomato, olive, pickled garlic and Parmesan (V)

Smoked haddock and Gruyère Shepherd's pie, creamed and buttered mash

Smoked chicken, watercress crème fraîche

Grilled fillet of beef and salsa verde

Smoked salmon blini, dill cream cheese & salmon caviar

Goats' cheese mousse, horseradish with a Parmesan crisp (V)

### Skewers

Crispy risotto balls of sun-dried tomato and Parmesan (V)

Curried lamb with mint yogurt dip

Thai chicken with a sweet chilli glaze

Marinated king prawns, grilled fennel and pea shoots

King prawn tempura

Local pork sausage and onion rings

Spiced sticky chicken with toasted sesame seeds

Deep-fried crispy pork belly, panko breadcrumbs and Chinese five-spice

Bocconcini mozzarella, Parma ham, basil pesto and Parmesan shavings (V)

Baby artichokes, beetroot carpaccio and sage beignet (V)

### Spoons

Prawn and ginger wontons, light soy and sesame oil

Fried Somerset Brie, sesame crust with a red pepper sauce (V)

Deep fried Thai fishcakes with chilli sauce

### Classics

Fried cod and minted mushy peas

Crispy duck spring rolls and hoisin dipping sauce

Mini fish and chips

Mini Yorkshire puddings, roast beef and horseradish

Mini beef burgers with grilled onions



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## Wedding Breakfasts

Your wedding will be the most significant family meal you will ever share.... so let us make it special  
With our Michelin trained chefs and first class service we will make this a meal to remember.

You can choose any of our 3 course menus.  
*If you're a real foodie and want to customise a 3, 4 or 5 course menu, please contact us*

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Simply Classic ~ £50 per person

Starters

Prawn and cray fish cocktail, cos lettuce and Marie Rose sauce

Choice of freshly made soup, crusty bread and butter

Braised Onion and figs tart, feta and fennel seed crust and a cider vinegar dressing

Chicken and duck liver pâté, apricots and thyme, grape and port chutney

Chicken Caesar salad, croutons, shaved Parmesan and classic dressing

With rolls and butter served to the table

Main courses

Shepherd's pie, individual pastry with ground prime lamb; rosemary and carrots, mash and mature cheddar

Pie & Mash with liquor

Kentish beefburger and fries

Traditional roast with all the trimmings, choose one from:

(Sirloin of British beef with Yorkshire pudding, leg of lamb, loin of pork and corn-fed chicken or turkey)

Salmon and cod fish cake, soft-poached egg, lemon and chive butter sauce

Sausages, creamed mash, roast onion gravy

Burgundy chicken, button mushrooms and onions, crisp bacon lardons with a rich red wine jus

With seasonal vegetables served to the table

Desserts

Fruit crumble with vanilla bean custard

Dark chocolate torte with white chocolate sauce

Forest fruit syllabub with a shortbread biscuit

Ice cream sundaes



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Simply Modern ~ £55 per person



Starters

Hot smoked fillet of salmon, spiced cauliflower purée with fennel, pickled radish and cucumber slaw
Terrine of braised ham hock, corn-fed chicken and dry-cured bacon with red onion marmalade
Seared scallops, minted pea purée, crisp pancetta and pea shoots, red wine jus
Thin-sliced poached tomato salad, Parmesan and mozzarella, quail egg, and a pesto vinaigrette (V)
Warm stuffed free-range chicken terrine, baby-leaf salad and creamed Madeira jus
Scotch beef carpaccio with goats' cheese and asparagus spring roll, olive oil and Parmesan
Ravioli of sweet potatoes, ginger and coriander, saffron and garlic cream (V)
Warm tartlet of lobster and king prawns, lemon butter and chive sauce
With artisan bread roll selection and butter served to the table

Main courses

Lamb two ways, braised shoulder and roast cutlets on garlic and rosemary crushed potatoes
Roast butternut stuffed with spiced vegetables, apricots, cumin and couscous with minted potatoes (V)
Grilled fillet of halibut, potato rösti and buttered spinach with a red pepper fondue
Beef two ways, Scotch blade and fillet; potato dauphinoise, butternut squash purée and crisp horseradish
Leek tart, ravioli of peppers and Parmesan, warm asparagus, tomato and basil vinaigrette. (V)
Fillet of beef Wellington, celeriac and potato purée, roast shallots, parsnip crisps & a port jus
Roast Barbary duck, tortellini of slow-cooked leg meat; orange, clove and redcurrant sauce
Pan-roasted monkfish and tiger prawns, nut brown butter, caper berries and flat-leaf parsley
Organic chicken with truffle and morel mousse, broad beans and a Madeira cream sauce

Desserts

Red wine poached pears with mascarpone cream
Apple and blackberry compote with a hazelnut crumb and caramel custard
Caramelised bread-and-butter pudding
Seasonal crème brûlée
White chocolate mousse with cinnamon-spiced almonds and raspberries
Panna cotta and balsamic marinated strawberries
Iced passion fruit parfait with a macadamia-nut biscuit
Cheese plate, biscuits and chutney
Trio of desserts (*Choose any three of the listed desserts to create your own trio*)



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Simply Wow ~ £60 per person

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### Starters

Ballotine of free-range organic chicken, broth of fresh peas and broad beans with a tarragon cream

Terrine of grilled lamb fillets, aubergine, courgettes and peppers with roasted garlic and salsa verde

Pan-fried John Dory, truffle gnocchi and celeriac purée

Grilled fillet of sole with a poached duck egg and sauce mousseline

Grilled fillet of organic salmon with rosemary-scented jus

*With artisan bread roll selection and butter served to the table*

### Main courses

Roast duck two ways, crisp confit leg with panko crumb, sliced breast with juniper red cabbage; salsify, roasted shallot and a redcurrant spiced orange jus

Roast rack of lamb and shepherd's pie of slow-braised shoulder, purée of minted garden peas, buttered English asparagus and rosemary jus

Venison with creamed vanilla mash, roasted heritage carrots, smoked bacon and buttered sprout leaves with a thyme jus

Roast cannon of lamb sautéed with morel mushrooms served with herb-coated lambs' liver, potato croquette with truffle, shallot purée and red wine jus

Slow-cooked 21-day-aged pavé of beef, with truffle and sage dumpling, confit fondant potato and Béarnaise sauce

Roast pork fillet wrapped in Parma ham, with braised oxtail & lentil broth, savoy cabbage and creamed Dijon potato purée

Fillet of Scotch beef and braised veal sweetbreads, with celeriac purée, broad beans and buttered leeks

Grilled Angus entrecôte with Café de Paris butter, tortellini of crayfish and sauté potatoes

*With seasonal vegetables served to the table*

### Desserts

Dark chocolate tart, cherry sorbet on chocolate soil with a pecan salted crumb

Pineapple carpaccio with chilli and lime, served with a lemon sorbet

Chilled summer berry soup with poached meringue and sugared almonds

Dark chocolate mousse with chocolate truffles and coffee macaroons, served with a warm white chocolate sauce

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### Evening Food

*This is a great way to give your evening guests something to eat and keep you day guests topped up. We have some great menus and fun ways to add a talking point to your event from our street food stands to our ice cream carts*

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Street food £18 per person

(Mexican fajitas & burritos, Greek flatbread kebabs, American hot dogs & burgers, Italian pizza, Chinese dim sum, Spanish paella, ice cream carts)

BBQ grill £18 per person

(Ribs, pulled pork, smoked meats, grilled chicken, burgers, vegetable kebabs, salads & breads)

Afternoon tea £15 per person

(a selection of sandwiches, sausage rolls, quiches, biscuits, cakes, scones and pastries, all served with a selection of fruit & herb teas)

Hog roast £18 per person

(Spit roast hog, roast apples, stuffing, breads, salad, crispy crackling & coleslaw)

Finger buffet £12.50 & Fork buffet £17.50 per person

(A selection of hot and cold meats dishes, vegetable, fish & cakes)

Bowl food £18 per person

(A selection of 4 amazing bowls from steak & chips to Thai curry, sausage & mash and even apple crumble)

Ice Cream Cart £8 per person

(a cart full of a world of treats for your guests where they will be able to create their own crazy ice creams with sweets and cakes)

Canapés £15 per person

(A selection of delicious meat, fish and vegetable canapés)



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Afternoon Tea ~ £15 per person

(Please choose any 11 items we recommend 4 sandwiches, 1 sausage roll, 1 quiche, 1 biscuit, 2 cakes, 1 scone and 1 pastry)

Sandwiches

(All made from bread baked in an authentic, long-established Kentish bakery)

Minted cucumber ~ Smoked salmon with cracked black pepper
Rare roast beef & horseradish ~ Home-cooked ham and mustard
Cheese and tomato chutney ~ Egg mayonnaise and cress
Chicken, tarragon and rocket ~ Tuna and roasted vegetables
Red pepper and hummus ~ Tomato, basil and mozzarella

Sausage rolls

(Made with homemade butter pastry and free range pork, our sausage rolls cannot be beaten!)

Sage and onion ~ Sage and apricot ~ Honey and mustard
Vegetarian sausage rolls with lentils and mushroom

Miniature quiche

(Hand made from home-made garden herb butter pastry and using UK cheeses)

Roasted peppers and goats' cheese ~ Bacon and cheese ~ Roasted cherry tomatoes and feta
Smoky mushroom with paprika & thyme ~ Broccoli and Stilton ~ Roasted vegetables and Brie

Biscuits

Home-made biscuits made from real butter that will crunch, then melt in your mouth, just like biscuits should.

Macaroons with a choice of flavours; salted caramel, raspberry,
coconut, blackberry or pistachio
Vanilla shortbread ~ Chocolate chip cookies ~ Florentines dipped in chocolate

Cakes

(Our home-made cakes are best in miniature and are the very definition of luxury afternoon tea catering.)

Miniature fairy cakes ~ vanilla and strawberry ~ chocolate ganache ~ lemon drizzle
Blueberry and mascarpone ~ tray bakes ~ carrot cake ~ coffee and walnut
Dark chocolate brownies ~ white chocolate blondies
Blackberry and apple flapjacks ~ cherry and sultana slice

Scones

(No afternoon tea is complete without freshly baked scones filled with clotted cream and jam.)

Plain, fruit & lavender scones
Savoury cheese scones with cream cheese and sun dried tomatoes

Pastries & tartlets

(Delicate, little works of art ~ Your guests will love them!)

Fresh fruit tartlets ~ lemon meringue tartlets ~ éclairs ~ tarte au citron
Glazed apple pie ~ Bakewell tart ~ almond frangipani tart



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Packages



Our experienced chefs and events team have created some amazing packages to make your wedding and event as simple and enjoyable as possible.

Our packages will include everything you need to hold the perfect event from exquisite food to great drinks

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Packages

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### **Simply Terrace ~ £90 per person**

*All you will need for your perfect day*

#### **Canapé and Champagne reception**

will include a choice of 5 canapés, 2 glasses of champagne, beer or fresh juice  
3 course meal

Half a bottle of wine per person

Tea and coffee

Glass of fizz for the speeches

#### **Evening food**

Fork buffet, street food or BBQ

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Simply Divine ~ £30 per person

A relaxed and affordable option for your guests to enjoy while they mingle and chat

Champagne and drinks reception

a selection of champagne, beer, wines, cocktails and juices

Canapé reception

Selection of 10 canapés including meat, fish, vegetable and dessert

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### **Simply Indulge ~ £35 per person**

*Indulge your guests with a selection of delicious dishes carefully prepared by our experienced chefs*

#### **Champagne and drinks reception**

a selection of champagne, beer, wines, cocktails and juices

#### **Bowl food reception**

Selection of 5 bowls including meat, fish, vegetable and dessert

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Simply Vibrant ~ £40 per person

This is a great option for an informal, perhaps, al fresco wedding or event

Enjoy the exciting tastes of street food, hog-roasts and barbecue

Drinks reception

A selection of Buck's Fizz, Prosecco, wines, beer or juices

Street food

Barbecues, street food stalls, hog roasts & paellas

Ice cream

Selection of various ice creams and toppings



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Bar & Drinks



Our aim at Terrace is to offer you a fantastic range of cocktails, wines and bar services to you at any location within the UK through our mobile cocktail bar hire service. We have different mobile cocktail bar styles and can help from the customisation of your menu to creating the aesthetic you desire. Our mixologists provide high quality cocktails to groups of all sizes, offering a hassle free, all-inclusive service. However if you desire specific aspects of our service please speak to one of our event organisers.



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Bar Hire

(Free on spends over £500)

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All our services include:

Relevant Licences
Traditional or modern bar sections and custom branded bars for corporate events *(additional cost)*
Draft lager and bitter *(ask for options available)*
Top shelf spirits
Bottled lager, white, rosé and red wine
Soft drinks and juices
Fully Trained Staff
Refrigeration, glasses and ice

How it Works

Cash Bar

Your guests pay cash over the bar.
Create your own bar menu to suit your event
You pay a hire fee £100 for bar set up. If your guests spend over £500, the hire is free.
We pride ourselves on our world class service which includes everything you will need.

Prepaid Bar

Your guests drink for free up to your agreed limit.
Hire fee completely free if over £500 spent otherwise a £100 HIRE FEE IS ADDED.
We provide amazing service plus everything you will need.

Managed Bar

We charge you a management fee £80 per bar staff.
We can supply you with drinks on a sale or return basis or you can provide your own
Perfect for high end or corporate events.
We provide amazing service plus everything you will need.

Bar Drink & Prices

(we can create a Bar & Drinks menu to suit your event)

Champagne ~ £6.50 Glass
Prosecco/Sparkling Wine ~ £4.35 Glass
Red, Rosé & White ~ £4.25 Glass
Cocktails ~ £5.00 Glass
Beers & Cider ~ £3.90 Bottle
Spirits ~ £3.80
Mixers & soft drinks ~ £1.80



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Cocktails

"It warms both the soul and body and is fit to be put in a vessel of diamonds"

This sparkling description of a gin cocktail, taken from James Fenimore Cooper's 'The Spy', defines the sheer delight that can be found in a perfectly mixed drink. From long, zesty cocktails filled high with crushed ice, to flutes of delicately fizzing champagne. Flavoured with a tart quenching fruit, we have an exquisite cocktail to suit every event. This season we have infused some of our cocktails with fresh herbs and chillies and others with a selection of delicious fruits, designed to make your mouth water.

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Gin Sin Slings ~ £5

Mojitos ~ £5

(cherry, mint, strawberry)

Martinis ~ £5

(Apple, Espresso)

Elderflower and Lime Margarita ~ £5

Amaretto and Coconut Piña Colada ~ £5

Strawberry Cosmopolitan ~ £5

Peach Bellini ~ £5

Raw Sugar Long Island Iced Tea ~ £5

Grapefruit Picador ~ £5

Godfather ~ £5

Negroni ~ £5

Pimm's ~ £5

Mai Tai ~ £5

Bloody Mary ~ £5

Kir Royale ~ £5

Whiskey Sour ~ £5

Aperol Spritz ~ £5

Bellini ~ £5

Rossini ~ £5

*(Our staff can make any cocktail. If you want a classic or something special, just ask)*

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## Wine List

Our wine list has been designed to complement our menus and represents our standard selection of wine and drinks. If you cannot find a specific wine or drink for your event we will be pleased to provide them upon request. We are in contact with excellent vineyards and wine suppliers so if you want vintage

Champagne or a rare Burgundy we will be happy to help  
*(All bottles are charged on a consumption basis unless stated otherwise.)*

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Sparkling Wine and Champagne

Arcobello Prosecco, N.V. £18
Rosé Arcobello Prosecco, N.V ~ £18 Prosecco La Marca Cuvée ~ £22
Laytons Brut Réserve ~ £28
Pierre Vaudon 1er Cru de Champagne NV Rosé ~ £45
Moet et Chandon Brut Imperial ~ £50
Épernay Veuve Clicquot. Brut Yellow Label ~ £58
Joseph Perrier Blanc de Blancs Vintage '04 ~ £72
Bollinger, Special Cuvée NV ~ £75
Krug Grande Cuvée NV ~ £230

White

Pinot Blanc, Kientzler ~ £18
Muenzenrieder Heideboden Chardonnay, Burgenland ~ £20
Sauvignon Blanc, Marlborough, New Zealand ~ £22
Riesling, Thalberg, Domaine Roland Schmitt ~ £25
Roussanne, Domaine La Croix Gratiot, Pinot Grigio ~ £25
Chardonnay, Domaine du Pélican, Marquis d'Angerville, Arbois, Jura ~ £50
Mas de Daumas Gassac Blanc, Vin de Pays de L'Herault ~ £65

Rosé

Bandol Rosé, Domaine La Suffrène, Provence, France ~ £18
Chapel Down English Rosé ~ £20
Mirabeau Pure Provence Rosé ~ £22
Pinot Grigio Gobelsburg Rosé, Niederösterreich ~ £25
2015 Bandol Rosé, Domaine La Suffrène, Provence ~ £35

Red

Moulin de Gassac, Vin de Pays d'Hérault ~ £18
Primarius Oregon Pinot Noir ~ £20
Ulmen Carmenere-Merlot 2016, Central Valley, Chile ~ £22
Carignan, L'antidote, Dom. Les Terres Promises ~ £25
Dolcetto d'Alba, Priavino, Roberto Voerzio ~ £30
Château des Tours, Côtes du Rhône ~ £50
Château La Croix de Gay, Pomerol ~ £85



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Drinks Packages

We believe that a well-chosen drink makes any wedding or event stand out and our prices and choice offer superb value for every budget.

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### Package one

An arrival glass of Buck's Fizz, Prosecco or juice  
A glass of house wine with the meal  
A glass of house sparkling wine to toast  
£11.75 per person

### Package two

2 arrival glasses of Champagne, Buck's Fizz, bottled beer or juice  
Half a bottle of house wine with the meal  
House Champagne for the toast  
£17.15 per person

### Package three

2 arrival glass of Champagne, Pimm's, bottled beer, cocktails or juice  
Half a bottle of house wine with the meal  
Champagne for the toast  
After dinner cocktail  
£21.15 per person

### Arrival Drinks

Champagne ~ £6.50 Glass  
Buck's Fizz ~ £4.25 Glass  
Prosecco sparkling wine ~ £4.35 Glass  
Brut rosé ~ £4.25 Glass  
Cocktails ~ £5.00 Glass  
Beers & Cider ~ £3.90 Bottle  
House wine ~ £3.90