



WEDDINGS 3-COURSE MENU



Food X *Champs*
WEDDING & EVENT CATERERS

www.foodchamps2020.co.uk
info@foodchamps2020.co.uk

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STARTERS

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MEAT

BRAISED BEEF CHEEK CROQUETTE, TEXTURES & FLAVOURS OF ONIONS & CRISPY KALE

BEEF CARPACCIO WITH ROCKET, PARMESAN & AGED BALSAMIC

VENISON & BLACK PUDDING SCOTCH EGG, WATERCRESS & CELERIAC REMOULADE

PULLED LAMB BON-BON, CHARGRILLED ASPARAGUS, RADISH, BLACK OLIVE TAPENADE

CRISPY LAMB BELLY FRITTER, PEA & MINT SALAD

BREADED LAMB BELLY, CRUSHED PEAS, GARLIC AIOLI, ROCKET & PARMESAN SALAD

BRAISED PIG CHEEK, ONION & PARSLEY ARANCINI WITH GRILLED ARTICHOKE

SPICED PULLED PORK BON-BONS, SKORDALIA, ROASTED SALT BAKED PARSNIPS & CORIANDER

CHICKEN TIKKA SCOTCH EGG, MASALA SAUCE, PICKLED SALSA, POPPADOM CRUNCH

CHICKEN & ARTICHOKE CROQUETTE WITH SMOKED PAPRIKA AIOLI, WATERCRESS & RADISH

SPICED "CHICKEN KIEV", GARLIC MUSHROOM, CARROT PURÉE, ROCKET PESTO, SMOKED PAPRIKA MAYONNAISE

CHICKEN LIVER PÂTÉ,
RED ONION CHUTNEY, TOASTED CIABATTA BREAD

HAM HOCK TERRINE,
PICKLED VEGETABLES & TOASTED SOURDOUGH

CONFIT DUCK LEG WITH SMOKED BACON LARDONS, MIXED BEANS, THYME & RED WINE JUS

CONFIT DUCK LEG CROQUETTE WITH RED ONION & PORT JAM, & WATERCRESS SALAD

CONFIT CHICKEN & MOZZARELLA CROQUETTE,
YORKSHIRE NDUJA SALAD

SMOKED CHICKEN TERRINE SERVED WITH BACON JAM, DRESSED WITH BABY LEAVES & MELBA TOAST

FISH & SEAFOOD

CHILLI & GARLIC CALAMARI, ROCKET SALAD & CURRIED AIOLI

TUNA TATAKI, AVOCADO, STRAWBERRY, RADISH, WASABI MAYONNAISE & SESAME SEEDS

ALMOND BREAD CRUMB COD GOUJONS WITH HOMEMADE TARTAR SAUCE

SCALLOP & LOBSTER RAVIOLI WITH SAFFRON CREAM SAUCE, CHERRY TOMATOES & BASIL

SCALLOP & CAVIAR PAN-FRIED SCALLOP SERVED WITH SHELLFISH BISQUE, SEA HERBS, & CAVIAR

SEARED SCALLOPS, CRISPY PORK BELLY, CHARRED LEEK, & ONION DASH

CLASSIC PRAWN COCKTAIL WITH BREAD & BUTTER

FOOD CHAMPS SIGNATURE PRAWN COCKTAIL

SMOKED HADDOCK CROQUETTE, CRÈME FRAICHE, CHILLI JAM, & DILL OIL

COTSWOLD GIN CURED SALMON, PINK GRAPEFRUIT CURD, RADISH, & DILL OIL

CITRUS & GIN CURED SALMON, HERITAGE BEETROOT, WASABI YOGHURT, & PINK GRAPEFRUIT

BEETROOT-CURED SALMON SERVED WITH HORSERADISH CREAM, LIME VINAIGRETTE & TOASTED SOURDOUGH

DUO OF SMOKED SALMON, SALMON & CHIVE ROULADE, SALMON TARTAR, COMPRESSED CUCUMBER, CHARRED SHALLOTS, & DILL OIL

SALMON FISH CAKE WITH TARTAR SAUCE

CLASSIC SALMON GRAVLAX, SMOKED CELERIAC REMOULADE, & WATERCRESS SALAD

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VEGETARIAN & VEGAN

HOMEMADE SOUP OF YOUR CHOICE

ROASTED TOMATO SOUP, PESTO CROUTONS & RUSTIC BREAD

ROOT VEGETABLE SOUP WITH PARSNIP CRISPS & RUSTIC BREAD

JERUSALEM ARTICHOKE VELOUTE WITH LOVAGE OIL, TOASTED SEEDS

ROSCOFF ONION VELOUTE, TOASTED PUMPKIN SEEDS, SOURDOUGH BREAD

VEGAN FETA & COURGETTE, MINT OIL & ONION ASH

BURRATINE, HERITAGE TOMATOES, LOVAGE PESTO, PICKLED SHALLOTS

TOMATO & BUFFALO MOZZARELLA CAPRESE SALAD

ROASTED BEETROOT & GOAT'S CHEESE MOUSSE WITH RED CHARD SAL EMULSION & TARRAGON EMULSION

GOAT'S CHEESE & BEETROOT TERRINE WITH CANDIED PECANS, THYME OIL & WATERCRESS

TRUFFLE INFUSED WHIPPED ORGANIC GOAT'S CHEESE, BEETROOT 3 WAYS, OAT CRUMBS, & WATERCRESS SALAD

WINTER ROAST BUTTERNUT SQUASH, SAGE & PARMESAN

CREAMY WILD MUSHROOM WITH STILTON CHEESE ON SOURDOUGH TOAST

VEGAN ARANCINI WITH SWEET TOMATO

ROASTED CAULIFLOWER STEAK WITH CAPER & RAISIN VINAIGRETTE, & TOASTED PINE NUTS

CHICKPEA & SPINACH FALAFEL WITH TAHITI SAUCE, & PICKLED VEGETABLES

SPRING VEGETABLE WITH BASIL MASCARPONE

AUTUMN FIELD MUSHROOM WITH A THYME & ROSEMARY CROUTE

BUTTERNUT SQUASH & CHESTNUT RISOTTO WITH HERB OIL

PEA & MINT RISOTTO

ROAST CELERIAC, TRUFFLE AIOLI, CHIMICHURRI

M AINS

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MEAT MAINS

STAR ANISE & CIDER GLAZED CREEDY CARVER DUCK BREAST WITH BABY PARSNIPS, SAVOY CABBAGE, CONFIT POTATO & REDCURRANT JUS

PAN-FRIED DUCK BREAST WITH STICKY RED CABBAGE, DAUPHINOISE POTATO, KALE, BLACKBERRY SAUCE

ROAST FILLET OF BEEF WITH RICH MADEIRA JUS, DECONSTRUCTED POTATO BRAVAS & CHARRED FENNEL

ROAST STRIPLOIN OF BEEF WITH YORKSHIRE PUDDING, ROAST POTATO, CAULIFLOWER CHEESE & BEEF GRAVY

BRAISED BLADE OF BEEF, TOMATO & PEPPER RAGU, SMOKED PAPRIKA MASH, TOMATO & ROSEMARY JUS

SLOW BRAISED BLADE OF BEEF, MASHED POTATO, GLAZED CHANTENAY CARROT PURÉE, TENDERSTEM BROCCOLI, & RED WINE JUS

CLASSIC BEEF WELLINGTON WITH TRUFFLE PRESSED POTATO TERRINE, RAINBOW CARROTS, BROCCOLI & MADEIRA JUS

DUO OF BEEF ROAST SINGLE MUSCLE RUMP OF BEEF, SERVED PINK, ALONGSIDE OX CHEEK & WILD MUSHROOM RAGU, FONDANT POTATO, GLAZED BABY CARROTS & RED WINE JUS

6OZ FILLET STEAK (SERVED MEDIUM RARE) DAUPHINOISE POTATOES, TENDERSTEM BROCCOLI, WILD MUSHROOM SAUCE

FREE RANGE CHICKEN BREAST, WILD MUSHROOM, CRISPY POLENTA, SWEET CORN, & TRUFFEL SAUCE

BRIXHAM HAKE FILLET, SEAWEED, CELERIAC & POTATO TERRINE, CONFIT LEEKS, KALE, CAVIAR SAUCE

FREE RANGE CHICKEN ROULADE WITH WILD MUSHROOMS & TRUFFLE CREAM MASHED POTATO, & TENDERSTEM BROCCOLI

CONFIT CHICKEN ROULADE WITH PEARL BARLEY, RED CABBAGE, SPICED CARROT PURÉE, & MULLED WINE JUS

PAN-FRIED CHICKEN BREAST, SPROUTING BROCCOLI, POTATO & CHORIZO TERRINE, & ROASTED CARROTS

DUO OF PORK, PORK BELLY, TENDERLOIN, FONDANT POTATO, SAUTEED TENDERSTEM BROCCOLI, & BORDELAISE SAUCE

PRESSED PORK BELLY, BLACK PUDDING, ROAST POTATO, SAGE GRAVY, & APPLE SAUCE

10-HOUR SLOW-COOKED SHOULDER OF LAMB ROASTED CARROTS, PEA & MINT PURÉE, & LAMB JUS

HERB CRUST RACK OF LAMB, HERB CRUSTED RACK OF WELSH LAMB, BRAISED BELLY, RATATOUILLE, & LAMB JUS

ROAST RUMP OF LAMB, GARLIC & THYME INFUSED SOUS VIDE POTATO ROSTI, AVOCADO & MINT PURÉE, CARROTS, & LAMB JUS

RUMP OF LAMB, ROSEMARY INFUSED POTATO TERRINE, MINTED CRUSHED PEAS, PARSNIP PURÉE, & LAMB JUS

PISTACHIO CRUSTED SOUS VIDE RUMP OF LAMB, ROSEMARY & GARLIC INFUSED POTATO FONDANT, ROASTED VEGETABLES, MINT GEL, & LAMB JUS

MAINS

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FISH & SEAFOOD MAINS

PAN-FRIED SALMON FILLET WITH CHICKPEA,
AUBERGINE, BABY SPINACH, & PAK CHOI RED THAI
CURRY

PAN-FRIED SALMON FILLET WITH CRUSHED NEW
POTATO, PRAWN & CAPER BUTTER

SEARED SEABASS,
CHIVE CRUSHED POTATO, LEMON & HERB SAUCE

LEMONGRASS POACHED FILLET OF SALMON, SPRING
ONIONS, & CRUSHED POTATO

LINE-CAUGHT HAKE FILLET, TURMERIC INFUSED
POTATO, CLAMS, SUMMER VEGETABLE, & RED THAI
CURRY SAUCE

BUTTER POACHED HAKE FILLET WITH CREAMY POTATO,
CONFIT TOMATO, COURGETTE & BASIL PURÉE

BRIXHAM HAKE WITH SEAWEED, CELERIAC & POTATO
TERRINE, CONFIT LEEKS, KALE, & CAVIAR SAUCE

PAN-FRIED SEABASS, RED THAI RISOTTO, SAUTEED PAK
CHOI, & PICKLED CARROT

PAN-FRIED SEABASS ON SEAFOOD PAELLA OF CRAB,
PRAWNS & MUSSELS, ALL DE-SHELLED

PAN-FRIED COD FILLET WITH KING PRAWN & CHILLI
RISOTTO, & CALVADOS JUS

ROAST CORNISH COD WITH LOBSTER CRUST, HADDOCK
BON-BON, TEMPURED CAPER BERRIES, DILL & POTATO
CHOWDER

PAN-FRIED SEA BREAM, WILTED SPINACH, SUN-DRIED
TOMATO, MASH POTATO, TOMATO FISH CREAM,
BUTTERED SAMPHIRE, & LOBSTER BISQUE

VEGETARIAN / VEGAN MAINS

GOAT'S CHEESE & BEETROOT POTATO CAKE
WITH CELERIAC REMOULADE, RED ONION
SALSA, WILD MUSHROOM & LEEK RISOTTO, &
CRISPY HEN'S EGG

ROOT VEGETABLE TERRINE, CRISPY HEN'S EGG,
PARMESAN CRISP, & PESTO CREAM

COCONUT MILK RISOTTO, MUSHROOM,
BROCCOLI, GINGER CARROT PURÉE, &
CORIANDER PESTO

PUMPKIN & SAGE GNOCCHI WITH CAVELO
NERO, RICOTTA CREAM, ROCKET & WALNUT
PESTO

BEETROOT WELLINGTON, BEETROOT POMME
PURÉE WITH TEXTURES & FLAVOURS OF SWEDE
(VE)

LEEK & WILD MUSHROOM TART WITH
WATERCRESS & GREEN BEAN SALAD



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SSERTS

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MANGO & PASSIONFRUIT SLICE WITH MANGO
SORBET

STICKY TOFFEE PUDDING, SALTED CARAMEL
SAUCE, ICE CREAM

STICKY TOFFEE PUDDING WITH CLOTTED CREAM
ICE CREAM

DARK CHOCOLATE DELICE, SALTED CARAMEL
SAUCE, ICE CREAM

WHITE CHOCOLATE & STRAWBERRY
CHEESECAKE, STRAWBERRY & BASIL SORBET

BAILEY'S CHOCOLATE CHEESECAKE WITH BERRY
COMPOTE & CHOCOLATE SOIL

VANILLA CREAM BRÛLÉE, BLUEBERRY COMPOTE,
ALMOND SABLE BISCUIT

COCONUT & WHITE CHOCOLATE PANNA COTTA,
MANGO JELLY, RUM INFUSED PINEAPPLE, MANGO
SALSA, PASSIONFRUIT SORBET, OAT CRUMB

ORANGE & GINGER STEAMED PUDDING WITH
HOMEMADE CUSTARD

APPLE & PEAR TART WITH CRÈME ANGLAISE

CHOCOLATE & PRALINE TORTE WITH BERRIES &
CHOCOLATE SOIL

CLASSIC LEMON TART WITH RASPBERRY SORBET

HOMEMADE BREAD & BUTTER PUDDING INFUSED
WITH COTSWOLDS
CREAM LIQUEUR SERVED WITH VANILLA POD ICE
CREAM

RICH CHOCOLATE & ORANGE DOME WITH STRA
WBERRY MOUSSE

RICH CHOCOLATE DOME, SUMMER FRUITS,
SALTED CARAMEL SAUCE, CHOCOLATE SOIL, &
MANGO GEL

VEGAN DESSERTS

WARM CHOCOLATE BROWNIE WITH
VANILLA ICE CREAM

STRAWBERRY CHEESECAKE, STRAWBERRY
COMPOTE, BASIL & STRAWBERRY SORBET

CHERRY &
APPLE CRUMBLE TART WITH VANILLA ICE CREAM

GLAZED CLASSIC LEMON TART WITH
TEXTURES & FLAVOURS OF RASPBERRY

STICKY TOFFEE PUDDING, TOFFEE SAUCE,
VANILLA ICE CREAM

BELGIAN CHOCOLATE & PRALINE GATEAU WITH
CAMELISED HONEY PECANS, YOGHURT
SORBET, YUZU & SESAME

VANILLA CREME BRÛLÉE L, CHOCOLATE SOIL, &
FRUIT COMPOTE

LEMON & BLACKBERRY PANNA COTTA WITH
BERRY GRANOLA, RED WINE SYRUP, RED WINE
POACHED BLACKBERRIES

LYME & THYME PANNA COTTA, RHUBARB &
ROSEMARY COMPOTE, SET CREAM ANGLAISE,
GRENADINE POACHED RHUBARB, VANILLA
CRUMBLE

LEMON DRIZZLE CAKE WITH TEXTURES OF
LEMON & WHITE CHOCOLATE ICE CREAM

VEGAN VANILLA CHEESECAKE WITH
STRAWBERRY COMPOTE, BALSAMIC POACHED
STRAWBERRIES, STRAWBERRY & BASIL SORBET