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# FOOD AND DRINK

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For weddings  
& special events





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## CANAPÉ RECEPTION

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### Canapés at £1.20 each

Roasted red pepper and goats cheese palmiers  
Creamed chicken and tarragon pastry cups  
Sticky red onion tart with melted goats cheese  
Aubergine and mint bruschetta  
Wild mushrooms in a shallot tartlet  
Creamed hot smoked salmon and dill in filo baskets  
Mini jacket potato with sour cream & chive.

### Canapés at £1.60 each

Parma ham and artichoke bruschetta  
Medium rare sirloin of beef on a sauté potato  
Marinated duck breast, shredded vegetables in a filo basket  
Roast pork belly, stuffing and apple sauce  
Mini beef and ale cottage pie  
Mini chilli cheese beef burger in a sesame seed bun  
Venison & ale hot pot with root vegetable mash  
Hot smoked salmon in a filo basket.

### Simple Canapé and drinks reception package

Serve one glasses of Pimm's No 1 or prosecco followed by two glasses from our list of house wines or Chegworth Valley Kentish apple & pear juices and any five canapés for £17.50.

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## A LA CARTE

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### Starters at £5.95

Prawn cocktail on a bed of wild rocket  
Gala melon and parma ham  
Seasonal vegetable tart with goats' cheese.

### Starters at £6.50

Italian cured meat deli boards\*  
Tomato and pesto salad\*  
Smoked salmon and brown bread\*  
(\*served as sharing boards for all your guests to enjoy).

### Starters at £7.50

Hot smoked salmon and crayfish salad  
Mint, melon, feta and fennel salad  
Tomato and pesto tart.

### Main courses at £12.95

Slow cooked Moroccan lamb made with local Kentish lamb  
Chicken in tarragon and white wine sauce with bacon lardons  
and baby onions  
Slow cooked shin of beef bourguignon served with creamed potatoes  
Celeriac gratin  
Bean & butternut squash ragout.

### Main courses at £15.50

Pork loin stuffed with sage onion and sausage meat  
Chicken fillet poached in white wine with bacon lardons  
Salmon fillet with an herb crust in a butter sauce  
Wild mushroom tart on herbs with horseradish vinaigrette  
Haloumi, puy lentil, cherry tomato, and roasted vegetable salad.

## Main courses at £17.95

Corn-fed chicken with an elderflower jus  
Rack of lamb with a red wine and rosemary jus  
Seafood risotto  
Wild mushroom and goats' cheese risotto  
Tagliatelle with pesto, Maris pipers and crunchy fried beans  
with lots of parmesan  
Fillet of beef slow cooked on a bed of wild mushrooms and wrapped  
in a horseradish pastry.

## Puddings at £6.95

Homemade profiteroles with chocolate sauce  
Bakewell tart with crème fresh  
Homemade meringue filled with seasonal fruit and served  
with fresh cream.

## Puddings at £7.95

Roasted quince meringue pie  
Homemade banoffee pie  
Whisky bread and butter pudding.

## Puddings at £8.50

Rich chocolate brownie, served with a white chocolate sauce  
Baked pears with wine and walnut cream  
Maple syrup and pecan tart with chantilly cream  
Rich sticky toffee pudding with crème anglais.



## Cheese boards at £9.00

Selection of artisan English, French or Italian cheeses served with oatcakes and breads.

### Some of our favourites:

#### **Kentish**

Ashmore farmhouse cheddar  
Canterbury cobble\*  
Ashmore smoked\*  
Chaucers\*.

#### **English**

Stichelton\*  
Mrs Kirkham's traditional Lancashire.

#### **French**

Brie de Meaux\*  
Vacherin Mont-d'Or♦  
Mimolette  
Bleu d'Auvergne.

#### **Italian**

Taleggio  
Pecorino  
Gorgonzola.

\*Unpasteurised.

♦Only available from September to April.



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## HOT BUFFETS

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Select a vegetarian option and a meat option for your guests to choose from for £13.95 per person or a vegetarian option, meat option and fish option for £15.95 per person.

Slow Cooked Moroccan lamb made with local Kentish lamb

Shepherd's pie made with local Kentish lamb topped with seasonal root vegetable mash

Chicken in tarragon and white wine sauce with bacon lardons and baby onions

Jamaican chicken curry with rice & peas  
Slow cooked shin of beef bourguignon served with creamed potatoes.

Cauliflower gobi

Celeriac gratin

Bean & butternut squash ragout

Wild mushroom & thyme risotto

Spinach & ricotta cannelloni with fresh parmesan.

Fish pie made with pollock haddock, salmon and smoked mackerel, layered with potatoes and topped with herbs and breadcrumbs

Seafood risotto finished with fresh herbs

Thai coconut seafood curry  
Slow cooked shin of beef bourguignon served with creamed potatoes.

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## COLD FORK BUFFETS

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### Cold fork buffet 1

Smoked trout, crushed new potatoes bound in a chive mayonnaise

Sliced soya and chilli marinated steak combined  
with radishes mint and noodles

Chicken, pine nuts and rocket coated in a coriander vinaigrette

Roasted squash, feta cheese tossed in herbed cous cous.

£14.95 per person.





## Cold fork buffet 2

Whole dressed salmon garnished with shell on prawns

Cold sirloin of beef marinated in lime and soy  
garnished with radish and coriander

Chicken bound in a light sun-dried tomato & crème fraiche  
with olives and french beans

Root vegetable wellington.

£16.95 per person.

**Cold buffets are served with assorted breads with olive oil and balsamic vinegar, and seasonal salads.**

### Example salad menu

Tomato and horseradish salad

Mixed raw beetroot salad

French beans salad

Mixed herb and leaf salad.

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# WEDDING RECEPTION EVENING BUFFET SUGGESTIONS

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## Deli-sharing boards

Deli meat sharing boards - selection of cured meats served with home-made chutneys, sun blushed tomatoes and stuffed peppers and olives

Cheese boards - pecorino, gorgonzola, taleggio and mozzarella cheeses, balsamic onions and olives

Plenty of artisan breads served with olive oils and balsamic vinegar.

£8.95

## Menu A

A selection of freshly made sandwiches on white and granary with mixed leaf salad

Chunky vegetable crudité's with homemade hummus

Bite size sausages covered in wholegrain mustard and honey

Homemade cake platter.

£6.95

## Menu B

A selection of freshly made sandwiches on white and granary with mixed leaf salad

Cocktail cheese platter:

Mature cheddar with silverskin onions

Stilton and grapes

Brie, sundried tomato and olives crackers and breads

Homemade quiche

Homemade chocolate brownies.

£8.95

**If you want something different please just ask  
and we will put together bespoke menus for your event.**

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## DRINKS PACKAGES

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### Package A - £16.50 per person

Reception: 2 glasses of Pimm's No 1, fair-trade orange juice, Chegworth's Kentish Apple Juice or mineral water per person. Add 1 glass of Moscato, Innocent Bystander, Australian sparkling wine for £2.50 per person.

**Choose ½ bottle of red and white wine per person  
from the options below:**

#### **Whites**

- 2011 Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc (France)
- 2011 Sauvignon Blanc IGP Pays d'Oc, Baron de Badassière, Languedoc (France)
- 2010 Côtes du Rhône Blanc, La Villasse, Southern Rhône, (France).

#### **Reds**

- 2011 Syrah IGP Pays d'Oc, Baron de Badassière, Languedoc (France)
- 2011 Merlot/Grenache IGP Pays d'Oc, Les Vignes de L'Eglise, Languedoc (France)
- 2011 Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicilia (Italy).

Toast: 1 glass of Moscato, Innocent Bystander, Australian sparkling wine.

## Champagne on your Honeymoon courtesy of Sunlight

Choose any four canapés, any three courses and a drinks package for a minimum of 100 guests and take a bottle of Charles Heidsieck Champagne on your honeymoon from us.

## Package B - £18.50 per person

Reception: 2 glasses of Prosecco Frizzante DOC Treviso, Ca' Morlin, Veneto, fair-trade orange juice, Chegworth's Kentish Apple Juice or mineral water per person.

**Choose ½ bottle of red and white wine per person from the options below:**

### Whites

- 2011 'S' Soave, Alpha Zeta, Veneto (Italy)
- 2011 'C' Chardonnay, Alpha Zeta, Veneto (Italy)
- 2011 'P' Pinot Grigio, Alpha Zeta, Veneto (Italy)
- 2011 Fiano/Greco, A Mano, Puglia (Italy)
- 2010 Côtes du Rhône Blanc, La Villasse, Southern Rhône (France).

### Reds

- 2011 'V' Valpolicella, Alpha Zeta, Veneto (Italy)
- 2009 Organic Syrah/Merlot, Promessa, Puglia (Italy)
- 2008 Negroamaro, A Mano, Puglia (Italy)
- 2010 Côtes du Rhône Rouge, La Villasse, Southern Rhône (France)
- 2011 Pech Matelles Organic Merlot IGP Pays d'Oc, Languedoc (France).

### Toast

- 1 glass of Prosecco Frizzante DOC Treviso, Ca' Morlin, Veneto.



## Package C – £31.50

Reception: 2 glasses of Edward Sheldon Champagne, Extra Quality Brut, fair-trade orange juice, Chegworth's Kentish Apple Juice or mineral water per person.

**Choose ½ bottle of red and white wine per person from the options below:**

### **Whites**

- 2011 Vermentino IGT Toscana, Poggiofondo (Italy)
- 2011 Fiano/Greco, A Mano, Puglia (Italy)
- 2011 Entre-Deux-Mers Blanc, Chateau de Fontenille, Bordeaux (France)
- 2010 Gavi 'La Battistina'
- 2011 Organic Chardonnay de La Chevaliere (France).

### **Reds**

- 2009 Organic Syrah/Merlot, Promessa, Puglia (Italy)
- 2008 Negroamaro, A Mano, Puglia (Italy)
- 2010 Côtes du Rhône Rouge, La Villasse, Southern Rhône (France)
- 2011 Pech Matelles Organic Merlot IGP Pays d'Oc, Languedoc (France)
- 2009 'Château Mahon-Laville' Bordeaux Supérieur, Jean-Christophe Barbe (France)
- 2011 Chianti, Cantine Leonardo da Vinci, Tuscany (Italy).

### **Toast**

- 1 glass of Edward Sheldon Champagne, Extra Quality Brut.

## Package D - £42.50

Reception: 2 glasses of NV Brut Reserve, Charles Heidsieck Champagne or 2 glasses of Nyetimber Classic Cuvee, fair-trade orange juice, Chegworth's Kentish Apple Juice or mineral water per person.

**Choose ½ bottle of red and white wine per person from the options below:**

### **Whites**

- 2012 Tinpot Hut, Marlborough Sauvignon Blanc (New Zealand)
- 2011 Vermentino IGT Toscana, Poggiotondo (Italy)
- 2010 Estate Riesling, Dreissigacker, Rheinhessen (Germany)
- 2011 'Meriggio', Fontodi, Tuscany (Italy)
- 2010 Mâcon-Villages Chardonnay, Domaine Perraud, Burgundy (France).

### **Reds**

- 2009 Chianti Classico, Fontodi, Tuscany (Italy)
- 2009 'Château Mahon-Laville' Bordeaux Supérieur, Jean-Christophe Barbe (France)
- 2011 Organic Syrah/Grenache de La Chevaliere (France)
- 2011 Brouilly, Château de Pierreux, Beaujolais (France)
- 2010 Bourgogne Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy (France).

### **Toast**

- 1 glass of NV Brut Reserve, Charles Heidsieck Champagne  
or 1 glass of Nyetimber Classic Cuvee.

## Cash bars

We are very happy to talk to you about providing cash bars as well as service staff and drinks for free bars.





**All prices are inclusive of VAT, appropriate numbers of function managers, kitchen and waiting staff to serve your chosen menu and drinks package, crockery, cutlery and glassware.**

**We would be very happy to provide quotes for the provision of additional staff throughout the day and furniture and linen should this be required.**

**We are always happy to spend time with you to make sure we understand what you want and will happily create bespoke menus and quotations for your special occasion.**

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