



POPPY FREEMAN WEDDING MENU

143 GUESTS INCLUDING 11 CHILDREN

BITES

THAI BEEF SALAD

with Green Papaya, Chilli, Coriander & Peanuts served on a Deep Fried Wonton

SELECTION OF BLISTERING SAUSAGES

served with Homemade Salsas, Sauces & Mustards

RED THAI CHICKEN

served with a Coconut, Coriander and Thai Basil Dipping Sauce

SEARED TUNA SASHIMI

served on Oriental Crackers or Deep-fried Plantain Chips with Cucumber, Spring Onion, Mild Red Chilli and Wasabi

BEIGNET SOUFLÉS

with Gruyere, Chives & Spring Onions, rolled in Parmesan

PROVENCAL VINE CHERRY TOMATO, GARLIC & BASIL RISOTTO BALLS

with a Homemade Rocket Pesto

CHARRED ASPARAGUS SPEARS

served with a Pink Peppercorn & Chervil Beurre Blanc

CHILLI PEPITAS

Ecuadorian fried Prawns in a Ground Roast Coconut & Pumpkin Seed Batter served with a Sour cream, Chive, Caperberry & Lime dip

MAIN COURSE BANQUET

WHOLE BEEF SIRLOIN

Devilled in the Old English Tradition with Mustard, Allspice, Worcestershire Sauce, Honey and Horseradish

WOOD-ROASTED NEW POTATOES

with Garlic & Rock Salt in 16 x Blistering Bowls to the tables

CAJUN CHICKEN SKEWERS

marinated in Warm Spices and served with Fresh Coriander and Lime

SKEWERS OF TIGER PRAWNS

basted with Garlic & Lemon Oil

CHARGRILLED VEGETABLE SKEWERS

with Peppers & Red Onion with a Rocket & Basil Pesto

SLOW-ROASTED AUBERGINE

with Red Onion, Coriander, Chilli and Tomato Salsa

ROCKET, YELLOW BEANS, GRAPE & TARRAGON SALAD

with a Pomegranate & Lime Dressing Served with Horseradish Poppyseed Crème Fraiche, Anise Salsa Verde and Saffron Aioli

Blistering Events

Streetfield Farm, Ford's Green, Nutley, East Sussex, TN22 3LJ

01825 714712 | info@blistering.co.uk | www.blistering.co.uk



CHILDREN'S TABLE (11)

WHOLE BEEF SIRLOIN

Devilled in the Old English Tradition with Mustard, Allspice, Worcestershire Sauce, Honey and Horse-radish

BARBECUED CHICKEN SKEWERS

WOOD-ROASTED NEW POTATOES

with Garlic & Rock Salt on Blistering white Bowl to the tables

GREEN LEAF SALAD

CHEESE COURSE

PLATTERS OF LOCAL GOAT'S CHEESE

served to the tables with Dried Figs & Apricots, Quince Jelly and Cheese Biscuits

PUDDING – PLATED UP CROQUEMBOUCHE

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