



Evening Wedding Menu

At Penleys we offer you a carefully selected evening menu for your special day. Our in house chefs use fresh & local produce where possible. We can deliver & set up our evening menu to your wedding venue ready for your guests to enjoy.

We recommend that you cater for a minimum of 80% of your guests for the evening catering.

Savoury

Homemade beer battered chicken goujons served with sweet chilli & sour cream & chive dips

Selection of open ciabatta sandwiches including coronation chicken, smoked salmon, spring onion & cream cheese, beef with horseradish, red onion chutney & roasted Mediterranean vegetables or goats cheese & basil

Homemade salmon, crab, thai or smoked haddock fishcakes

Selection of mini tartlets including leek & Wensleydale cheese, sun blushed tomato, red onion & mozzarella, roasted shallots, blue cheese & bacon

Canapé selection of brie & bacon crostinis, prawn & avocado tortilla, Mexican chicken bites, crispy duck & hoi-sin spring roll, parmesan crisp filled with ratatouille & salmon rilette

Homemade chunky chips

Homemade beer battered crispy onion rings

Sweet

Mini lemon tart

Mini fruit & cream tart

Chocolate éclairs

Chocolate brownie bites

Toffee & date cake

Mini fruit scones served with strawberry preserve & fresh cream

Mini blueberry & white chocolate cheesecake

Traditional Buffet £15 per person



Hot Evening Wedding Buffet

As an alternative, why not provide your wedding guests with a hot evening menu, carefully selected by our chefs using fresh local produce where possible.

Chicken Tikka Masala

Served with coriander rice, popadoms, naan bread & mango chutney

£14 per person

Pulled Pork Baps

Served with homemade stuffing & apple sauce

£12 per person

Bacon & Sausage Baps

Served with a choice of sauces

£8 per person