



WEDDING FOOD BY

RADIUS 7

DISCOVER A NEW LEVEL OF TASTE

CANAPÉS

The perfect nibble to enjoy before your wedding breakfast. Below are a selection of our most popular Canapés.

- Beef yorkshire pudding
- Goats cheese fritters (v)
- Mackerel paté on cucumber
- Goats cheese & beetroot Tarts (v)
- Mini fish cakes
- Watermelon & parma ham
- Mini fish & chips
- Smoked salmon & pea arancini
- Butternut squash & blue cheese beignet (v)
- Chicken liver parfait, melba toast
- Tempura king prawns
- Ham & cheese croquette
- Cheese straws & hummous (v)



STARTERS

Ham hock scotch egg
black pudding, mustard butter & pea shoots

Bonless confit duck leg
red cabbage, red wine & juniper sauce

Heritage tomato (v)
*beetroot carpaccio, Sharpham ticklemore goats cheese, basil,
tapenade*

Cumin & coriander crusted tuna nicoise
potato, green beans, olives, tomato, anchovy dressing

Ham hock & welsh rarebit fritter
bacon jam

Trio of smoked salmon
smoked, poached, crispy cake, lemon mayonnaise, peashoots

Twice baked Devon rarebit soufflé (v)
heritage beetroot salad

Garlic mushroom & tarragon paté (v)
toasted bread, pickles & chutney



MAINS

Slow roasted beef cheek in Guinness & black treacle
horseradish mash, market vegetables

Braised lamb shank
roasted root vegetables, shallot mash, red wine & rosemary sauce

Roast sirloin of beef
*roasted potatoes, yorkshire pudding, market vegetables, red wine
gravy*

Breast of chicken
fondant potatoes, market vegetables

Roasted rump of lamb
*fondant potato gratin dauphinoise, green beans, ratatouille, port &
rosemary sauce*

Fillet of beef
thyme mash, wild mushrooms, market vegetables, pepper sauce

Beetroot, tofu & chickpea croquette (vegan)
piccalilli

Wild mushroom & asparagus aranchini (v)
pea pureé

Butternut squash, Devon blue & sage beignet (v)
spinach, toasted hazelnuts

Vegetable tagine (vegan)
coriander & spring onion cous cous

Mushroom & asparagus stroganoff (v)
jasmine rice

Tomato, red onion & goats cheese tart (v)
basil, balsamic

Crispy guacamole filled onion rings (v)
lime & corriander mayonnaise

Baked aubergine (vegan)
ratatouille, asparagus, wilted spinach



SHARING STYLE

FAMILY STYLE SHARING BOARD

Roasted peppers, grilled halloumi, marinated mediterranean vegetables, vegetarian pesto, homemade bread. *(vegan available)*

PLOUGHMANS

Scotch egg, chicken liver parfait, mature cheddar, pickled onions, chutney, bread

WHOLE HOG ROAST 100 - 140

WHOLE RAM ROAST 40 - 60

SALADS

Green salad with tomato & cucumber

Cous cous

Caesar salad

Waldorf salad

Greek salad

Hummus

Tzaki

Coleslaw

Potato, basil & red onion

Cauliflower cous cous, with mint & pomegranate

POTATOES

Roasted new

Buttered new

Crispy potato & chorizo



Desserts

Dark chocolate brownie
salted caramel sauce
Vegan or G/F option available

Rhubarb & apple crumble
vanilla custard

Sticky toffee pudding
toffee sauce, cider custard

Wild berry frangipane tart
raspberry sorbet

Dark chocolate & peanut butter cheesecake
apple pureé

Classic eton mess
mini meringues, strawberries, coulis, chantilly cream

Bramley apple crumble cheesecake
apple pureé

Selection of homemade petit fours

West Country cheese board
biscuits, grapes, red onion marmalade

