



Rocket

Catering the ingredient to make your wedding ...take off...

Canapés

Hoisin Duck Filo Baskets

Mini Yorkshire Puddings with Rare Fillet of Beef and Horseradish

Aromatic Duck Pancakes with Hoisin Sauce

Filo Tartlets with Mediterranean Vegetables

Filo Tartlets with Courgette, Tarragon and Pine Nuts

Thai Fishcakes with a Sweet and Sour Dipping Sauce

Basket of Quails Eggs with Celery Salt

Bruschetta with Pesto, Tomatoes, Feta and Basil

Sesame Skewered Chicken with a Ginger and Mint Baste

Hot and Spicy Chicken Bites

Miniature Bangers and Mash

Mini Cottage Pies

Crustades with Smoked Trout Mousse and Crayfish Tails

Smoked Salmon, Prawn & Dill Croutes

Jumbo Prawns in Teriyaki Sauce



Starters

Leek and Stilton Soup

Tomato and Basil Soup

Butternut Squash Soup

Scottish Smoked Salmon Parcels with Prawns, Bacon and Cream Cheese with Melba Toast

Trio of Smoked salmon, Hot Smoked Salmon & a Quenelle of Smoked Trout & Dill

Salad of Spinach, Bacon, Avacado, Pinenuts and Feta with Balsamic Dressing

Timbales of Haggis, Neeps and Tatties, with a Mustard Whisky Sauce

Warm Salad of Monkfish, Parma Ham and Mushrooms

Hot-smoked salmon with Avacado Salsa

Individual Leek and Roquefort Tarts

Melon and Parma Ham Nests



Hot Main Dishes

Scottish Fillet of Beef with a Mustard Whisky Sauce

Fillet of Venison with Port and Redcurrant Jus

Roast Fillet of Lamb with Buttered Leeks and a Sherry Sauce

Loin of Lamb on a bed of Parsnip Mash with a Port & Redcurrant Jus

Pork Fillets with Mozzarella, Spinach and Sunblushed Tomatoes wrapped in Black Forest Ham

Baked Salmon with Parmesan Crust and served with a Spinach Sauce

Fillet of Sole with a Lemon and Parsley Cream Sauce

Chicken Breasts stuffed with Haggis served with a Grainy Mustard Sauce

Chicken Breasts stuffed with Spinach and Parmesan, served with a Saffron Sauce

St Edwards Beef

Red Thai Chicken Curry

Vegetarian Dishes

Tomato, Leek and Gruyere Tart

Red Onion Tart with Parmesan Pastry

Potato, Taleggio and Spinach Tart

Roasted Mediterranean Vegetable Lasagne

Mushroom and Thyme Stroganoff

Nut Roast

All main dishes served with a selection of potatoes and seasonal vegetables



Cold Buffet Dishes

Five Spice Mango Chicken

Scottish Roast Beef with Horseradish cream

Honey and Mustard Glazed Ham on the Bone

Poached Salmon with a Dill and Crème Fraiche Sauce

Thai Style Poached Salmon

Chicken, Basil, Pinenut and Sunblush Tomato Salad

Spinach Roulade with Wild Mushrooms

Buffet Dishes served with a selection of salads and bread

Desserts

Tart au Citron

Rolled Pavlova with Mixed Berries

Chocolate Torte with a Raspberry Coulis

Individual Chocolate Velvet Pots

Individual Raspberry Crème Brulée

Canterbury Apple Tart

Baby Meringues with Summer Fruit

Dark Fresh Fruit Salad

Trio of Chocolate Velvet Pot, Tart au Citron, Mini Meringue Nest with Berries

Pear, Frangipane and Amaretti Flan

Individual Sticky Toffee Puddings with a Toffee Sauce