



A Wedding Breakfast with Langley Larder catering is a truly exceptional day, with menus created to your requirements and professional staff our dedicated team is on hand from the initial planning stage through to the day itself; to ensure everything runs smoothly on your special day.



Langley Larder will arrive with everything to lay the table formally, and clear it all away afterwards (there's no mess left for you to clear up and so instead, you can get on and enjoy your meal with your guests.)
Langley Larder is also licenced to supply and serve alcohol so if you're looking for a Prosecco and Canapé reception we can take care of that too. Langley Larder offer a bespoke Wedding service to guide you through the planning stage to reality; taking care of every arrangement big or small allowing you to relax and enjoy your big day.

From reception drinks to table wines through to toast wine and evening cocktails we will serve the drinks you wish to supply, alternatively we will supply staff to create a free serve bar with your drinks. There's no corkage to pay. Langley Larder charge for the staff and the glass hire.

CANAPE SELECTOR

Chef's recommendation
Selected by our Chef a balanced variety for you
4 @ £6.48 per head
6 @ £9.60 per head

MEAT

Oriental duck filo nest with sesame & green scallion
Smoked bacon & red Leicester choux pastry Gougere

FISH

Smoked salmon & cray fish bouchee
Smoked salmon, dill & soft cheese roulade

VEGETARIAN

Balsamic glazed fig & goats cheese puff
Greek salad salsa in a basil wafer shell



LANGLEY LARDER EVENTS LTD

Food@langleylarder.co.uk www.langleylarder.co.uk Tel - 01223 881628
Unit 1 Grange Business Park, Babraham Road, Fulbourn, Cambs, CB21 5HR,
- Company Number 09593653 VAT Number 213549128



**FORMAL WEDDING BREAKFAST
FROM £30.00 TO £43.00 PER HEAD**

Price includes crockery and cutlery required to serve each course

STARTER

Char grilled chicken and roasted pimento terrine with jalapeno and mango salsa

Wafer thin Charcuterie selection with dill pickles, mixed leaves and tomato jelly

Warm griddled Halloumi cheese salad with pineapple and pink peppercorn dressing v

Salad of marinated baby goats cheese and roasted baby beets with tomato jelly and aged balsamic v

Seasonal vegetable soup with fresh ciabatta croutons and rustic breads v

Smooth chicken liver pate with Cumberland style onion relish and granary toasts

Mediterranean salad of baby mozzarella pearls, sun blush tomatoes, marinated olives, ciabatta croutons and fresh almond pesto

Served with mini individual loaves & butter

MAIN

Crispy confit duck leg with roasted new potatoes and caramelised orange reduction

Boneless local pork loin medallion with roasted peach, chilli buttered mash and cider jus

Pan seared supreme of Scottish salmon with crayfish, tarragon and caper butter

Slow cooked cider braised local pork belly with caramelised apples, sage butter mash and calvados jus

Slow braised local beef medallion, cooked in Granta Valley red wine with button mushrooms, shallots and potato fondant

Pan seared chicken breast with wild mushroom and Madeira cream reduction

Roasted Mediterranean vegetable stuffed bell pepper with purple basil and black olive dressing V

Served with seasonal vegetables & potatoes

DESSERT

Dark and white chocolate mousse duo with pecan brittle and caramel sauce

Warm Dutch apple crumble flamed with calvados, served with vanilla pod custard

Chilled summer berry parfait with framboise syrup and petit meringues

Glazed French apple tart with maple and walnut ice cream and pecan toffee brittle

Classic Italian Tiramisu layered with rich mascarpone cream, coffee sponge and chocolate curls

Glazed lemon sweet pastry tart with strawberry and blueberry coulis

Bitter chocolate truffle torte with Kirsch cherries and vanilla cream

Light Vacherin meringue nest filled with raspberry mousse, seasonal fresh berries and chocolate curls

Coffee & mints



Langley Larder will happily create a menu to your set requirements so do not be afraid to ask for a quote with the food style you want for your wedding. From BBQ or slow roasted belly of pork and salads to a carving board we will do it for you, just call or email for a bespoke quote.

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EVENING BUFFET OPTIONS
ALL PRICES PER HEAD UNLESS OTHERWISE STATED

HOT BACON ROLLS

With selection of condiments
£4.75

PREMIUM SAUSAGE IN A BUN

Butchers pork sausages with fried onions, relish, and condiments
£6.60

PREMIUM BURGER IN A BUN

Quarter pounder burgers with relish, cheese slices and condiments
£6.60

HOG ROAST

Served with bread rolls, Bramley apple sauce and stuffing
£9.60

FINGER BITE SELECTION

Platter of mixed filled sandwiches & wraps
Homemade cheddar, chive & sun blushed tomato quiches v
Sticky honey & sesame glazed butchers cocktail sausages
Baked salmon fillet bites with fresh tartar sauce
Mini chocolate éclairs & brownie
£13.80

CHEESE & CHARCUTERIE PLATTERS

Selection of English & continental cheese boards with a range of hams & salami, served with French bread, celery & chutneys
£10.80

CHEESE TOWER

7 Tier cheese tower with Parma ham, served with French bread and butter
£480.00

STAFF

Staff are charged at £16.80 per hour per member of staff. The quote for staff will be worked out based on a ratio of 1 member of staff to 14 guest, for an estimated duration based on the requirements of your wedding. This can be increased or decreased depending on your requirements and budget

LINEN & OTHER HIRE ITEMS

White linen napkins	£1.20 each
White 70/70s, 90/90, 70/144	£10.20 per cloth
Glass hire	24p per glass
Glass jugs	£1.20 per glass jugs
Ice	£2.40 a bag

All prices quoted are correct at time of print; we reserve the right to amend them.
All prices quoted are inclusive of VAT at the current rate



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