FOOD MENU

bijou
The menus that follow are for inspiration to help you style the perfect day. We are always more than happy to accommodate your wishes and welcome the opportunity to talk about your own ideas. Your Bijou wedding venue is exclusively yours for the whole day and the chefs are there to look after you. Bijou also has extensive experience in working with cultural requirements, dietary constraints, or anything else you wish to accommodate.

MINIMUM ORDER

The price quoted on your planner includes a 3 course Wedding Banquet and either canapes or an evening buffet. Your quote also includes a further canape credit, allowing you to have both canapes and an evening buffet or a greater selection of canapes. Following your Wedding Banquet, we serve tea, coffee and our own petit fours.

In order to allow us to ensure that everyone celebrating with you is amply provided for, we ask that you take, at a minimum, the 3 course Wedding Banquet and either canapes or an evening buffet, but we do ask that you provide an evening buffet if you are inviting any guests to the evening only.

This minimum requirement is reflected in the price quoted to you at your initial visit, unless otherwise specified. The particulars and processes of catering for large numbers of people in rapid order mean that we must ask that all guests have the same menu, with one alternative option to cover any dietary requirements (a vegetarian dish). It is possible to alter this, but doing so requires considerable extra cheffing capacity so this does incur a supplementary cost.

A selection of dishes on the menu are subject to a cost supplement. Please refer to your online Planner for pricing, or speak to a member of the Planning team.

We understand that there may be special dietary needs and we are experienced at adapting dishes to suit all requirements. We want all of your guests to enjoy the same dining experience as you, so we will do our best to accommodate.
**C A N A P É S**

**ONE-BITE CANAPÉS**

<table>
<thead>
<tr>
<th>Baby shepherd’s pies</th>
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<tbody>
<tr>
<td>Honey and mustard chicken bites</td>
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<tr>
<td>Lamb meat balls with spiced tomato dip</td>
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<tr>
<td>Tapenade and anchovy palmier</td>
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<tr>
<td>Wild mushroom tart with enoki (v)</td>
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<tr>
<td>Tomato &amp; olive &amp; pepper crostini (v)</td>
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<tr>
<td>Chorizo &amp; aubergine skewers</td>
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<tr>
<td>Jacket potato with sour cream &amp; chives (v)</td>
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<tr>
<td>Smoked salmon mousse and lemon crostini</td>
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</tbody>
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**TWO-BITE CANAPÉS - MEAT**

| Baby Hampshire fillet of beef and potato fondant with Bearnaise to dip |
| Fillet of beef and red pepper skewers in coconut and chilli, pine nut satay dip |
| Filo baskets of tandoor chicken and mango, saffron yoghurt |
| Fresh fig wrapped in Serrano ham with basil and ricotta |
| Asian marinated chicken with pine nut satay, coriander and mint |
| Classic mini croque monsieur |
| Fillet of South Downs lamb served on a rosemary skewer |
| Foie gras torchon, toasted grains and peach jelly on a foie gras sablé biscuit |
| Mini South Downs lamb shepherds pie served in a tiny pastry shell |
| Mini pork sausages with creamy mash potato to dip and crispy shallots |
| Roast free range chicken in a mini roast potato with bacon and sage |
| Potted rabbit with pickled walnut and onion relish on a tiny croute |
| Roasted Hampshire venison on a potato drop scone with redcurrant jelly |
## CANAPÉS

### TWO-BITE CANAPÉS - FISH
- Breaded sole and chips with tartar sauce in a mini bamboo cone
- Mini filo basket with Scottish smoked salmon, poached quail egg and hollandaise
- Peeled tiger prawns with wasabi mayo, lime and chilli
- Thai fishcakes with red pepper and mango salsa
- Little hot smoked salmon and brie quiche with dill & creme fraiche
- Miso black cod on a Chinese spoon with pickled daiko
- Scottish scallop on truffled cabbage
- Tiny fish pies topped with creamy mash

### TWO-BITE CANAPÉS - VEGETARIAN
- Baby sag aloo cakes with fresh coriander; papaya yoghurt dip
- Cheese straws and Provençal olives
- Baby vegetable samosas, sweet chilli dip
- Golden Cross goats cheese on a cheddar shortbread with red onion marmalade
- Roast parsnip crisps with lemon hummus
- Welsh rarebit beignets with creamy mustard dip
- Peeled quails eggs with flavoured salts; citrus, Indian and smoked
- Warm veloute of Jerusalem artichoke and vanilla
- Zucchini and sun blushed tomato rolls with mozzarella and rocket
- Pesto arancini with mozzarella bocconcini and basil mayo to dip
- Ice cream trike
STARTERS

- Baked french brie parcel, served warm with a bacon, redcurrant and caramelised orange salad
- Cured Italian beef carpaccio with 36 month aged parmesan, Italian leaves and kalamata olive oil
- Ham hock & tarragon terrine with quails eggs and piccalilli
- Sumac chicken with grilled lime, tamarind, kefir and chickpea salad
- The Bijou foie gras tasting plate
- Chili and saffron rubbed corn fed chicken with spinach and potato cake, curried pumpkin and coconut dressing
- Duck liver parfait with toasted sourdough & fig compote
- Heirloom tomato salad with Culaccia ham, bitter leaves, buratta and Sicilian pesto
- Tamarind rubbed chicken on sesame and coriander dressed leaves, almond and lime scented yoghurt, fresh mango
- Lightly spiced roast aubergine, sweet chilli flaked confit of duck salad, pomegranate molasses and walnut dressing
- Coriander and lemongrass scented fillet of lamb, cucumber and fenugreek yoghurt, toasted almond and mint salad
- Cardamom lamb parcels with tikka aloo and citrus yoghurt
- Sliced seared breast of duck marinated in tamarind yoghurt, served chilled, poached plum, anise and mango compote, soft herbs

MEAT
### Fish

- Twice baked lobster thermidor soufflé, baby asparagus, sea fennel & borage flowers
- Oriental spiced fillet of seabass on warm crushed new potato salad with fresh ginger, baby spinach and herb salad
- Chilli, lemon grass and ginger crab cakes with potato, coriander salad, lime mayo
- Goan spiced cod with coconut and pea veloute, coriander and cumin seed baby shallot
- Peat-smoked salmon, pea shoots & beetroot with Charlotte potato salad & edible flowers
- Potted brown shrimps with a pea shoot and mizuna salad and plenty of toast
- Watercress veloute with fromage blanc and scottish smoked salmon
- Skewers of chargrilled tiger prawns and shitake mushroom marinated in crushed baby tomato, roast garlic and saffron
- Tamarind spiced white crab and celeriac, mizuna, caviar and toast
- Potted Cornish mackerel with horseradish & soft herbs, rye toasts & tomato chutney

### Starters

#### Vegetarian

- Baby beets and new potato, fine beans, garden leaves and baby spinach, dill vinaigrette
- Goats cheese with beetroot textures, pine nut & purslane salad with endive
- Cauliflower besan ka puda with tomato and black onion seed chutney
- Honey caramelised fennel with toasted fennel seed, on garam masala roast aubergine, spiced lentil dressing
- Indian rice and lentil dumplings with coconut & coriander chutney
- Mango, red onion, coriander and tofu salad, coconut dressing
- Red onion tart, spinach & saffron shallot, mascarpone, red currant & balsamic
- Rocket, tomato, baby asparagus and saffron shallot with aged balsamic and virgin olive oil
- Warm buffalo mozzarella tart with heirloom tomatoes and pesto, balsamic pearls & olive oil
- Jerusalem artichoke veloute with sautéed woodland mushrooms, Raclette gourgeres
- Poached baby pear, Cashel Blue & endive salad, port dressing, focaccia toast & walnuts
- Shaved fennel and leek with apple and chickpeas, minted sesame dressing
- Mezze of babaganoush, hummus, falafel, olives and pickles, sun blushed tomatoes, marinated peppers, pickled limes, labneh and flatbreads
- Baby spinach, cumin, and roast pine nut pithivier, roast flg and roast red onion salad

#### SoMe Dishes Can Be Adapted For Vegans

#### Some Dishes Can Be Adapted For Vegans

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#### Soup

- Roast butternut soup with root vegetable crisps
- Vegetable laksa with butternut and toasted caraway seed
- Soup of curried cauliflower with white truffle, caraway croutons
**Main Courses**

<table>
<thead>
<tr>
<th>Description</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic roast breast of free range chicken served with seasonal vegetables, duck fat potatoes, Yorkshire pudding and gravy</td>
<td><img src="image1.png" alt="Image 1" /></td>
</tr>
<tr>
<td>Classic roast saddle of South Downs lamb, seasonal vegetables, duck fat roast potatoes, Yorkshire pudding and gravy</td>
<td><img src="image2.png" alt="Image 2" /></td>
</tr>
<tr>
<td>Malaysian beef rendang with toasted coconut and aromatic saffron pilau rice &amp; roti pratha</td>
<td><img src="image3.png" alt="Image 3" /></td>
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<tr>
<td>Roast breast of guinea fowl, confit potatoes, caramelised onions and green beans with sauce chasseur</td>
<td><img src="image4.png" alt="Image 4" /></td>
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<tr>
<td>Roasted fillet of Hampshire beef, foie gras butter, fondant potato, roasted artichoke &amp; wild mushrooms</td>
<td><img src="image5.png" alt="Image 5" /></td>
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<tr>
<td>Slow braised sticky Hampshire beef with creamed parsnip mash, Root vegetable crisps and olivette carrots</td>
<td><img src="image6.png" alt="Image 6" /></td>
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<tr>
<td>Slow roast shoulder of South Downs lamb served with seasonal vegetables, duck fat potatoes, Yorkshire pudding and roast gravy</td>
<td><img src="image7.png" alt="Image 7" /></td>
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<tr>
<td>Classic roast rare sirloin of Hampshire beef, seasonal vegetables, duck fat roast potatoes, Yorkshire pudding and roast gravy</td>
<td><img src="image8.png" alt="Image 8" /></td>
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<tr>
<td>Hampshire beef and Chianti pie in a mini skillet, olivette carrots, creamy mash and beef gravy</td>
<td><img src="image9.png" alt="Image 9" /></td>
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<tr>
<td>Ribeeye of Hampshire beef, Italian style new potatoes, baby watercress, pickled shallot and horseradish crème fraiche</td>
<td><img src="image10.png" alt="Image 10" /></td>
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<tr>
<td>Roast rump of South Downs lamb with crisp pressed shoulder, ratte potatoes, soubise, seasonal greens and port jus</td>
<td><img src="image11.png" alt="Image 11" /></td>
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<tr>
<td>Roasted fillet of Hampshire venison with anna potatoes, celeriac puree, baby carrots, confit red cabbage and juniper sauce</td>
<td><img src="image12.png" alt="Image 12" /></td>
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<tr>
<td>Slow cooked belly of pork with caramelised apple, mashed potato, braised Savoy cabbage and pork jus</td>
<td><img src="image13.png" alt="Image 13" /></td>
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<tr>
<td>Trio of Lincolnshire, Olde English and pork and leek sausages with creamed potato, roasted shallot and baby leek and red wine gravy</td>
<td><img src="image14.png" alt="Image 14" /></td>
</tr>
<tr>
<td>Breast of chicken roast in cardamom and cumin, saffron crushed new potatoes with black olive, summer leaves with sun-blushed tomato, minted cucumber yoghurt</td>
<td><img src="image15.png" alt="Image 15" /></td>
</tr>
<tr>
<td>Yoghurt roasted shoulder of lamb in chilli, garlic and cumin, mini-skillet of chickpea and apricot cassoulet with seasonal herbs</td>
<td><img src="image16.png" alt="Image 16" /></td>
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<tr>
<td>Spiced shank of lamb, saffron and coriander seed roasted pumpkin, sweet garlic and almond yoghurt</td>
<td><img src="image17.png" alt="Image 17" /></td>
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<tr>
<td>Confit leg of duck in cinnamon and star anise glaze on sticky rice with fine beans, fig and dates</td>
<td><img src="image18.png" alt="Image 18" /></td>
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<tr>
<td>Malaysian beef rendang with toasted coconut and aromatic saffron pilau</td>
<td><img src="image19.png" alt="Image 19" /></td>
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<tr>
<td>acid chicken curry, sticky rice</td>
<td><img src="image20.png" alt="Image 20" /></td>
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<tr>
<td>Roast corn-fed breast of chicken with sage on truffled cabbage, mini skilet of sautéed potato and butter-nut, baby carrots and morel cream sauce</td>
<td><img src="image21.png" alt="Image 21" /></td>
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<tr>
<td>Roast corn-fed chicken with Italian style roasted new potatoes, roast baby plum tomato and olive with dressed rocket and butter sauce</td>
<td><img src="image22.png" alt="Image 22" /></td>
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<tr>
<td>Indian lamb raan</td>
<td><img src="image23.png" alt="Image 23" /></td>
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</tbody>
</table>
MAINS

FISH

Baked cod on potato gnocchi with buttered spinach, Jerusalem artichoke, sautéed woodland mushroom and chive beurre blanc
Fillet of seabass with Italian style roasted new potatoes, roast baby plum tomato and olive with dressed rocket and butter sauce
Fillet of halibut with truffled herb crust, sea herbs, asparagus, crushed broad beans, pumpkin ravioli & champagne beurre blanc
Lemon sole with tomato and parsley persilade, crushed new potatoes, minted pea puree, tomato and lemon butter sauce
Roasted salmon supreme, crushed new potatoes, asparagus & tomato pearls with butter sauce
Fillets of seabass baked with tamarind, fresh lime and coriander; saffron rice with roast courgette, preserved lemon
Fillet of salmon with cumin and pine nut spinach, wrapped in crisp fine pastry, steamed basmati rice, coriander seed and tomato dressing
Roast hake, roasted squash with spiced quinoa and Keralan sauce
Goan curry of crab and tiger prawn in coconut, chilli, coriander and fenugreek with jasmine rice

VEGETARIAN

Falafel cakes, bulgar wheat tabbouleh, sweet tomato dressing
Roast Mediterranean vegetable stack with garlic and thyme glazed goats cheese and new potatoes
Seasonal vegetable and rosemary pie in a mini skillet, olivette carrots, creamy mash and vegetarian gravy
Leek and white bean cassoulet with tomato persilade and courgette tempura
Roast baby vegetables with pumpkin & sage tortellini, tomato passata
Spinach, ricotta cheese and pine nut pithivier with bitter leaves, olivette sweet potato and split tomato dressing
Curry of paneer with roast red onion and peppers flavoured with mixed masala, turmeric rice
Stuffed aubergine with saffron potato, oyster mushroom and courgette, warm chickpea salad and coriander yoghurt
Curry of paneer with roast red onion & peppers flavoured with mixed masala, turmeric rice, raita and mango
Massaman vegetable curry, sticky rice
Indian vegetable raan
Poached leek on butternut mash with walnut, butterbean puree, shiitake mushrooms
Sicilian caponata with pine nuts, wild rice, edamame, confit lemon and soft herbs
Chickpea, coconut and coriander casserole with smoked paprika, olive and pumpkin mash, courgette flower
Tabbouleh stuffed roast peppers with marinated tofu, sun blushed tomato harissa, confit onions

SOME DISHES CAN BE ADAPTED FOR VEGANS
DESSERTS

A trio of desserts - please select from the following 6 options:

- Baby creme brulee with crunchy caramel
- Chocolate mousse
- Sticky toffee pudding with toffee sauce & mascarpone ice cream
- Lemon cheesecake
- Treacle tart with clotted cream
- Carrot cake

Poached rhubarb, ginger parkin and vanilla panacotta

Bijou rocky road sundae

Blackberry and apple crumble with caramel ice cream and creme Anglaise

Tasting plate of lemon cheesecake, a lemon sorbet with absolut vodka, lemon delice, raspberry & white chocolate macaroon

Deconstructed carrot cake, raisin puree, cream cheese frosting, candied walnuts and cinnamon ice cream

Exotic fruit platter with papaya, dragon fruit, mango, pineapple, star fruit and strawberries
<table>
<thead>
<tr>
<th>DESSERTS</th>
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<tbody>
<tr>
<td>Chocolate pot with a melting middle, Jack Daniel’s ice cream and chocolate crumbs</td>
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<tr>
<td>Italian lemon tart with pistachio crumbs and raspberry foam</td>
</tr>
<tr>
<td>Fresh fruit platter with charante melon, raspberries, blueberries, strawberries, kiwi fruit and fruit sorbet</td>
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<tr>
<td>Bijou black forest chocolate tart</td>
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<tr>
<td>Treacle tart with marinello cherry, clotted cream and Anglaise custard</td>
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<tr>
<td>Bijou traditional sherry trifle with vanilla wafers and chantilly cream</td>
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<tr>
<td>Sticky lemon and almond cake, macerated blueberries and vanilla creme fraiche</td>
</tr>
<tr>
<td>Sticky toffee pudding with toffee sauce, glazed pecans and mascarpone ice cream</td>
</tr>
<tr>
<td>Vanilla creme brulee, grasmere shortbread and raspberries</td>
</tr>
<tr>
<td>Warm pistachio cake with ginger syrup, compressed melon salad and vanilla</td>
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<tr>
<td>Valrhona chocolate mousse with popcorn, hazelnut wafer, banana mousse and caramel</td>
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<tr>
<td>Vanilla jasmine rice pudding with mango &amp; palm sugar</td>
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<tr>
<td>Saffron rice pudding, caramelised figs, star anise</td>
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<tr>
<td>Cinnamon bread and butter pudding with dried fruits, lemon blossom, orange flower Anglaise</td>
</tr>
<tr>
<td>Pistachio cake, caramelised walnut, honey ice cream, orange flower syrup</td>
</tr>
<tr>
<td>Coconut and saffron panna cotta, spiced honey caramel, compote of dried fruits</td>
</tr>
<tr>
<td>Cinnamon rice pudding with star anise syrup</td>
</tr>
<tr>
<td>Papaya crème brûlée</td>
</tr>
<tr>
<td>Banana cheesecake with glazed pineapple</td>
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<tr>
<td>Apple and mango crumble, honeyed vanilla ice cream</td>
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<tr>
<td>Cardamom and vanilla crème caramel with a ginger brandy snap biscuit and fudge sauce</td>
</tr>
<tr>
<td>Mango lassi and gulab jamun</td>
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</tbody>
</table>
# Children's Menu

## Canapés
- Cheddar and pineapple on sticks (v)
- Mini hot dogs
- Mini pizzas
- Chicken goujons with mayonnaise to dip
- Mini finger sandwiches of ham, grated cheddar, strawberry jam and marmite

## Meals
- Baby food
  - Unseasoned puree or mash of freshly cooked vegetables
- Bangers and mash with peas
  - Hand made ice cream garnished with fresh berries
- Cheese & tomato pizza & chips (v)
  - Hand made ice cream garnished with fresh berries
- Mini chicken roast with roast potatoes & seasonal vegetables
  - Hand-made ice cream garnished with fresh berries
- Sausages & chips
  - Hand-made ice cream garnished with fresh berries
- Vegetarian sausages & chips (v)
  - Hand-made ice cream garnished with fresh berries
- Shepherds pie in a mini skillet with peas and carrots
  - Hand made ice cream garnished with fresh berries
- Chicken nuggets and chips with a little salad
  - Hand made ice cream garnished with fresh berries (v)
# Evening Buffet

The selection of British cheeses presented as a wedding cake

Bijou bacon butties of warm stone-baked breads filled with dry cured bacon

Mini bacon butties & mini hot dogs

Mini roast vegetable ciabatta and mini veggie hot dogs available for vegetarians

Mini burgers and mini bacon butties

Mini veggie burgers and mini roast vegetable ciabatta available for vegetarians

The Bijou buffet of British cheeses, fresh breads, biscuits & fresh fruit

The Bijou hog roast with, baps, apple sauce and a selection of fresh salads

Roasted red pepper, rocket and mozzarella bap available for vegetarians

‘Half & Half’

Bijou bacon butties of warm breads filled with dry cured bacon with a classic selection of British cheeses

A Selection of British Cheeses with Pâtés & Meats

To include Celtic Promise, Cornish Yarg, Sussex Blue, West Country Brie, and Stoney Cross with fresh bread and biscuits, figs, grapes, walnuts and quince, farmhouse pâté, bresaola, spec and mortadella, chutneys and pickles

Vegetable anti-pasti available for vegetarians

Bijou High Tea

With scones, clotted cream and strawberry preserve, spiced fruitcake, pistachio slice with marzipan, and finger sandwiches

The American Buffet

Mini burgers, mini hotdogs, Jack Daniel's BBQ king prawns, classic New York deli sandwiches, southern fried chicken & coleslaw, doughnuts & chocolate

Southern fried mozzarella, veggie hot dogs, veggie burgers and Jack Daniels marinaded tofu for vegetarians

The Bijou BBQ

Angus cheese burgers with floured baps, Traditional English sausages, Jerk chicken thighs, Teriyaki salmon supreme, Mini Cajun jackets, buttered corn, coleslaw, edamame bean salad with lemon and herbs, & baby leaf salad

Jerk tofu, vegetarian sausages and bean & vegetable burgers available for vegetarians

The Bijou Hog Roast

Roasted red pepper, rocket and mozzarella bap available for vegetarians

The Italian Buffet

Italian meats & Italian cheeses, olives, dip, focaccia pizzas, fettucine all'uovo bolognese with garlic bread

Quorn bolognese available for vegetarians

Warm Filled Pitta Pockets

With spiced lamb, hummus, lettuce and peppers - creole chicken, gem lettuce, tomato, mustard and honey

Roasted vegetables with chermoula marinade for vegetarians
DELICIOUS EXTRAS

Vintage Sweetie Cart
Sushi/Nigiri Display
Popcorn Machine
Choose either sweet or salty
Ice-Cream Trike
Also available for the service of drinks during your reception
Cheese Wedding Cake
A cake of cheese in addition to your evening buffet, served with breads, biscuits, fruit and chutneys
Chocolate Fountain
Served with a choice of dips

HORSEBOX

Once a muddy old Horsebox... now, after a very exciting renovation, it’s been converted into a sophisticated and chic, outdoor bar to serve a range of food, or drink, to guests on your wedding day.

Various different packages are available with a couple of examples, shown below.

Please speak to the planning team if you have any questions, or would like to hire the Horsebox and add that extra special ‘touch’ for the big day.

We only have one to share between all of our venues, so don’t ponder this for too long, or you may find that someone else gets there first.

Example 1.
Gin Bar
Create and name your own Gin cocktails for you and your guests to enjoy.

Example 2.
Oysters & Shellfish
Build your dream shellfish indulgence with Whitstable oysters, shellfish and smoked salmon served from the Horsebox on beds of crushed ice with shallot vinegar, tobacco, lemon and flavoured mayo’s.

Example 3.
Far from the Mulling Crowd
Add the heady spiced aromas of mulled wine, mulled cider, and mulled gin cocktails to your day.
BREAKFAST

THE BIJOU BREAKFAST

The morning after, you and your resident guests will meet in the breakfast room and feast on croissants, yogurt, crushed avocado, smoked salmon, smoked ham, cheeses, cereals, granola, freshly baked bread, porridge, a trio of fresh berries, blueberry compote, pancakes and sliced fruits, and more.

This will all be served alongside freshly squeezed orange & apple juice, coffee, teas and a wide selection of herbal teas.

THE BIGGER BREAKFAST

For those that want a hearty, home cooked full English Breakfast to accompany the continental menu, above, you can choose to upgrade to The Bigger Breakfast. This includes eggs, sausages, mushroom, bacon and tomatoes, with an endless supply of white and brown toast.
“Choosing the menu for your wedding is as important as choosing the venue itself. It should complement the elegance and finesse of your day and ensure all of your guests are catered for. Behind the scenes in a Bijou kitchen you’ll find a skilled and experienced brigade of chefs dedicated to creating an unforgettable banquet for you, along with the finest fresh ingredients from highly regarded, local suppliers to create delicious menus, and passion; a passion for the very best food, for detail, and a passion for guaranteeing your wedding banquet is everything you want it to be. There’s nothing more satisfying in our kitchen than receiving 150 empty plates at the end of each and every course!”

Stuart Paterson, Executive Chef, Bijou Wedding Venues
CONTACT US

For questions about our menu, please contact the team -

Call us:
0345 130 9966

Email us:
yourday@bijouweddings.co.uk

Alternatively, you can send your questions to the planning team via the Messaging System. The team will always respond within 24 hours.

www.bijouweddingvenues.co.uk
END

bijou