



HIBISCUS FOOD

Catering Specialists

WEDDINGS • PARTIES • DELIVERED

WEDDING BROCHURE
CATERING SERVICES
2023



INTRODUCTION: WHO ARE HIBISCUS?

"In 2008, whilst enjoying a cup of tea together, we decided to set up Hibiscus. We'd been to too many weddings and events with distinctly average food served by untrained staff. Now was the time to do something about it!"

Jo Rasenberg

Let's introduce you to Chris - Chris has always worked with food and excellent service, starting his career with Prue Leith (The Great British Bake off and the Great British Menu). He has worked on the Orient Express, Leith's Restaurant (1 Michelin Star), many of the Royal Palaces and 10 Downing Street.

Chris held executive chef roles at The Law Society, Hatfield House and Somerset House.

Chris later became a food design consultant.



Jo Rasenberg (Owner/Director)



Chris Wayland (Owner/Director)

Now, over to Jo - Jo's organisation skills stem from a background as a top level private secretary, dotting the i's and crossing the t's and ensuring the smallest details are considered with a warm and friendly service.

Later, fifteen years of working in front of house hospitality ensures both back and front of house work seamlessly together.

"We understand that our couples lead busy lives – we are happy to work around their schedules, speaking and meeting both in and out of business hours with maximum flexibility."

"Getting to know our couples the basis for delivering all round wonderful catering."

When organising the big day, the secret to success lies in an excellent relationship with your caterer.

We are always happy to create bespoke menus – no two functions are ever the same.

We can offer 'one to one' wedding tastings to fine tune a menu and organise meetings to discuss all aspects of your forthcoming events.

Yours sincerely, Chris & Jo

WEDDING CANAPÉS

SERVED COLD

Smoked bang bang duck - rice paper - lime - chilli

Seared beef fillet - watermelon - wasabi mayo - coriander - ginger

Prosciutto - balsamic fig - rocket - Gorgonzola

Yorkshire pudding - sirloin steak - horseradish - chervil

Smoked Scottish salmon - green pea blini - sour cream - micro cress

Lobster - tapioca crisp - mango - basil



Poached salmon - hollandaise - asparagus - filo tartlet

Smoked mackerel mousse - pickled red cabbage - bruschetta

Pesto marinated mozzarella, cherry tomato, basil skewer (v)

Goat's cheese mousse - red onion marmalade - pistachio rosemary biscuit (v)

Avocado - chilli bean - coriander - corn taco (vegan)

Cornish crackler cheddar shortbread - porcini mushroom mousse - artichoke - toasted seeds



SERVED WARM

Swiss Gruyère cheese - smoked ham - parsley & poppy seed - herb mayonnaise

Pan-fried rare Scottish sirloin steak cube - shallot rings - béarnaise

Pork belly cube skewer - cider & natural liquor

Tiny Cumberland sausage - sesame honey glaze - mustard mash - pickled red onion

Cajun spiced popcorn prawns - bloody Mary mayonnaise

Pumpkin & sunflower seed crusted Cromer crab and spring onion - hot & sour dip

Panko crumbed halloumi - redcurrant & chilli reduction (v)

Italian sun-ripened tomato, mozzarella arancini - lemon & basil emulsion (v)



Pancetta & Gruyère cheese potato bomb

Chickpea falafel skewer - chilli - mint yoghurt (v)

Salmon spike - pistachio, orange & coriander crust

Leek & Wensleydale tart (v)

WEDDING STARTERS



Classic smoked Scottish salmon, potted bloody Mary prawns, lemon & brown bread

Smoked salmon - pale craft ale & honey cured salmon - poached salmon - pickled cucumber - horseradish cream - rocket

Beef fillet carpaccio - lemon - red onion - parmesan - chives - rocket - olive oil - smoked sea salt

Air dried ham - heritage tomatoes - avocado & basil mousse - burrata - balsamic olive oil

Green pea gazpacho - beetroot and goat's cheese mousse - parmesan wafer - cress (v)

East coast crab and salmon cake - poached hen's egg - seasonal leaves - wild garlic, caper and dill mayonnaise

Seared scallops - pea blini - rocket - mango, red onion & tomato salsa (Supp)

Grilled Cornish goat's cheese - caramelised pecans - bitter leaves - citrus dressing (v)

Smoked duck salad - walnuts - blueberries - feta - toasted ciabatta - chicory - sherry vinegar - olive oil

Leek and Taleggio cheese arancini - basil & sun blush tomato pesto - young leaves (v)



SHARING OPTIONS

(Please note additional hire items may be required with sharing options)

ANTIPASTI

Marinated black & green olives - Milano salami - prosciutto - Buffalo mozzarella - oven dried baby plum tomatoes - rocket - ciabatta

SMOKED FISH

Chalk farm smoked salmon - mackerel & black pepper pate - pickled cucumber ribbons - rocket and rye bread

MELTED

Baked Camembert - oven dried plum tomatoes - spiced plum chutney - Balsamic pickles - warm ciabatta

MEZZE

Crispy halloumi cubes - red pepper hummus - lamb kofta - char-grilled peppers - tzatziki - toasted pitta - leaves

MAIN COURSES

Fillet of British beef - caramelised shallot - buttered young spinach - fondant potato - port & thyme reduction (Supp)

Roast West Country, rosemary & garlic marinated lamb rump - dauphinoise potato - buttered wilted greens - mint pea purée - natural liquor (Supp)

Slow roast pork belly - grain mustard mash - braised cavolo nero - Madeira & sage sauce

Estate shot venison haunch - boulangère potatoes - heritage carrot purée - kale - juniper & redcurrant jus (Supp)



British Sirloin steak - triple cooked chips - creamed spinach - oven roasted plum tomato - béarnaise - beef reduction (Supp)

Pan fried brie & red onion filled chicken breast - parmesan, parsley & olive oil mash - asparagus - sun-blush tomato & tarragon cream

Glazed confit duck leg - lentil and root vegetable ragout - buttered kale - red wine & redcurrant reduction

Seabass fillet - artichoke & basil risotto - spinach - salsa verde

Seed crusted cod loin - warm orzo pasta - rocket & blistered tomato salad - saffron cream sauce

Roast vegetable and Stilton wellington - red pepper & smoked paprika purée - mint pea sour cream emulsion (v)

Aubergine, courgette and smoked mozzarella cannelloni - three bean ragout - rocket & parmesan (v)

Grilled polenta - asparagus - baby leek - butternut squash purée - toasted pine nuts - tomato fondue (vegan)

Caramelised onion tart - goat's cheese mousse - classic vinaigrette (v)

MAIN COURSE SHARING IDEAS
(menus on request)

DESSERTS

Lemon mousse - baked meringue - strawberry, blueberry and mint salsa

White & dark chocolate mousse - almond brittle - morello cherries

White chocolate cheesecake - mint & chilli infused nectarine

Compressed watermelon - mango sorbet - Italian meringue - pistachio granola

Caramelized individual apple tarte tatin - vanilla ice cream

Chilled coconut rice pudding - pomegranate, mint and mango compote

Raspberry crème brulee - peanut tuile

Passion fruit panna cotta - raspberries - basil shortbread

Bitter chocolate, orange & pistachio truffle - vanilla mascarpone cream



OUR SERVICES TO YOU



PRICE GUIDE

Our wedding packages includes:

- Classic white crockery, cutlery, glassware and table linen
- Catering manager, chefs and front of house waiting staff
- 4 canapé choices
- Starter, main course, dessert, tea and coffee, evening snack

Please note, our packages are flexible to accommodate your exact requirements.



Our service includes:

- Full setting up service, including laying tables which would commence on the morning of the wedding.
- Serving of your drinks (provided by yourselves or us) and canapés during champagne reception. There is no additional corkage charge for this service.
- Serving of wine and water (provided by yourselves or us) during wedding breakfast. There is no additional corkage charge for this service.
- Serving of Champagne toasts (provided by yourselves or us) prior to speeches. There is no additional corkage charge for this service.
- 1 x Evening snack (hot & cold options)
- Clear.

Should you require us to manage your evening bar, serving drinks provided by yourselves, this is available for an additional fee. This will include all glassware, bar equipment and bar staff.



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We look forward to helping make your day a special one!