



# WEDDINGS

BY VENI & SON



*"First of all a huge thank you! Everyone loved the food and lots of our guests complimented the food. Someone said it was the best food they'd ever had at a wedding! We cannot thank you both enough for everything you have done. The Food and service was fantastic! We felt we were in safe hands which meant a lot."*

LYDIA & FRANZ



# The Veni & Son Way

Veni & Son are not just wedding caterers. We are also wedding organisers, from start to finish.

Chris & Bevan have over 20 years experience of organising weddings and will deal with all aspects of your day from the food, the drinks, the staff, and all the small important details. We can liase with all your suppliers, or source suppliers for you. We can: snap up photographers, make florists blossom, assemble cake makers, spirit up the bars and make epic tasting food.

3 Course Meals? Serving Platters? Buffet Feasts? Whatever you want. We can create it.

You wedding. Your way.

Veni & Son, we do weddings so you don't have to.



# Menu Inspiration

## CANAPÉS

Wild Mushroom & Nettle 'Tumble weeds'

BBQ Pigeon Skewers

Venison & Liquorice Bon Bon

Mac n Cheese Croquette, Black Truffle Emulsion

Beef Tartare, Ale Cracker, Cured Yolk

Squid Ink Cracker, Smoked Salmon & Caviar

Chilled Lovage Soup, Native Crab & Pickled Shallot

## STARTERS

Home Estate Venison Scotch Egg, Wild Nettle & Garlic Mayo

Wessex Downs Pigeon, Beetroot, Black Pudding Bon Bon, Watercress

Blackberry Cured Salmon, Burnt Fennel, Horseradish Crème Fraiche

Hertitage Tomatoes, Burrata, Basil

Hand Carved Iberico Ham, Honey Comb, Chickweed

Hay Smoked Mackerel, Dill Yoghurt, Lemon, Watercress





# Menu Inspiration

## MAINS

Home Estate Venison Loin, Turnip, Watercress, English Truffle, Venison Jus

Corn Fed Chicken Supreme, Garlic, Stuffed Savoy Cabbage, Pomme Anna

Rump of Berkshire Downs Lamb, Shoulder Bon Bon, Hasselback Parsnip, Kale Crisps, Lamb Broth

Artichoke & Wild Mushroom Pithivier, Wilted Greens, Cep Custard

Charred Salmon, Purple Sprouting Broccoli, Anchovy Emulsion, Rape Seed Oil, Crispy Skin

Veni & Son Feasting Board:

(Liquorice lollipop, Shoulder cremesque, Tomahawk, Haunch) Truffle Mash, Brassicas, Jus

## DESSERT

Lemon Paris Brest, Lemon Curd, Vanilla Clotted Cream

Blood Orange Posset, Orange & Pistachio, Polenta cake

Sticky Toffee Pudding, Malt Cream, Salt Caramel

Dark Chocolate & Pistachio Sunday, Chocolate Sauce

Rhubarb Fool, Poached Rhubarb, Crushed Meringue, Ginger

Basket of Vanilla Doughnuts, Tub of Judes Salt Caramel Ice Cream, Chocolate Dipping Sauce for the table





## **EVENING FOOD**

Veni & Son Cheese Board. British Cheese, Poached Pear, Figs, Chutney, Crips Breads

Venison Burger, Toasted Brioche, Cheese, Pickle, Lettuce Tomato, Dirty Mayo

Spiced Kofta, Salad, Naan, Dirty Mayo

Sloppy Joes, Pulled BBQ Venison, Cheese, Spiced Slaw, Dirty Mayo

Smoked Bacon Ciabatta Rolls

BraaiBroodjie - South African Flame Toasted Cheese Sandwich

## **BAR OPTIONS**

Veni & Son provide and staff a fully stocked bar and sell drinks to your guests.

You provide all your own drinks, Veni & Son provides the staff, glassware and garnishes.

# Contact Us

**Please get in touch to book your tasting**

077886 58349

chris@veniandson.co.uk

www.veniandson.co.uk

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