

# Wedding Packages & Menus 2024/25





## Our food philosophy at Citrus catering is to offer our clients' restaurant standard food in amazing and unique spaces.

We source ingredients and design dishes to be of the highest quality, using classic techniques whilst also pushing ourselves to be at the very front of new cooking trends. Having formed great relationships with local suppliers, it means that we can work in a sustainable and ethical environment, using the very best ingredients, whilst leading the way in our profession and creating your food experience.

Our team have worked hard to create a balanced and varied menu selection to help you on your way to personalise your very own unique event.

Should you have any further questions then please do not hesitate to get in touch with one of our team who would be more than happy to answer any questions you have.

### Allergens

Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments.

As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions, please do not hesitate to ask one of our team.

Allergen information by dish is contained in our Allergen menu which is available on request.

**To impress the guests, the wedding catering service has to be at the top of its game. Citrus Catering appreciates that a wedding is a big day - we only get one shot at this - and it has to be right on the night.**

The bride isn't the only one who can make a grand entrance on the day, our wedding catering service is designed to impress the eyes and satisfy the taste buds.

**Wedding Catering Specialists** - The aspect of hospitality which people most look up to is the food, and this is the area where a professional catering company adds perfection to the main menu.

There are no excuses for half-measures here.

We believe that catering professionals should be on point. The night is in the balance and it's make-or-break for the caterers, regardless of the surroundings.

As wedding catering professionals with a wealth of experience, we know good food and we build lasting relationships with our clients based on results.

We provide our expert knowledge, open the mind to new taste sensations, and offer various solutions to suit the ambience, the surroundings, and the guest list.

**All Courses Covered** - We are one of the few companies that specialise in all courses, so you don't **have to worry about bringing in additional help for certain foods.**

**Wedding Creativity** - Wedding Catering is all about the planning to ensure that the presentation is just right, and we have all the right culinary weaponry to execute a delicious feast for all.

When it comes to the first crunch, it's the creativity that makes the difference and only an experienced catering team will be able to bring the necessary creativity to the table.

We elevate the quality of the food to new levels so that the experience is unanticipated to the point that your guests will be mesmerised by the quality of our service.

We assist you with the discovery of new flavours, various options, bespoke requirements, and the ability to pay attention to the finer details that really matter on the big day.

**Wedding Sensations** - We know good wedding catering food is carefully prepared and locally sourced, and we do not slice corners with quality. We can provide expert knowledge, open minds to new taste sensations, and offer various solutions to suit the ambience, the surroundings, and the guest list.

If you're planning the big day, we'd love to hear about how we can provide the perfect wedding catering solution for your wedding day.



# Cold Canapés

Crispy chicken skin, avocado, chilli and crème fraiche (GF)

Classic smoked salmon and chive blinis, cream cheese, caviar

Chicken liver mousse, grape chutney, toasted sourdough

Smoked ham hock crostini, pea emulsion (DF)

Pesto and parmesan cheese twists, garlic aioli (V)

Smoked beef open sandwich, sauerkraut, tarragon aioli

Beetroot cured salmon, toasted rye crouton, dill dressing

Whipped goats' cheese and beetroot crisp, black olive caramel (V)(GF)

Confit tomato, kalamata olive and bocconcini skewer (V)(GF)

Sesame crusted tuna, soy and kaffir lime sauce (DF)

Confit red onion jam, crumbled feta filo bites (V)

Curried cauliflower, quails egg filo nest (V)

Compressed watermelon, balsamic dressing (V)(GF)(DF)

Salmon tartare, cucumber, crème fraiche, caviar

Beef carpaccio, mustard emulsion, toasted sourdough

Mini prawn cocktail, baby gem, tabasco

Choice of three - £10.95

Choice of four - £12.95

Choice of five - £14.95

Choice of six - £16.95



# Hot Canapés

Classic prawn and sesame toast, sweet chilli dipping sauce

Salt cod fishcakes, pea emulsion

Crispy chicken katsu skewer

Spiced crispy halloumi skewers, Truffled guacamole sauce (V) (GF)

Crispy beef cheek bonbon, wild mushroom and thyme ketchup

Asian spiced prawn gyoza, kimchi mayonnaise

Crispy tempura cod cheeks, tartar sauce mayonnaise

Spicy chickpea falafel, chill jam (V) (GF) (DF)

Braised lamb shoulder croquette, balsamic and mint dressing

Wild mushroom and Cropwell bishop arancini, tarragon emulsion

Ham and gruyere toastie, homemade brown sauce

Pig cheek taco, chipotle, sweetcorn, spring onion (DF)

Black pudding and Lincolnshire sausage rolls, apple and cider ketchup

Choice of three - £10.95

Choice of four - £12.95

Choice of five - £14.95

Choice of six - £16.95





# Set Menu 1

£56.95

Choice of 1 each plus vegetarian

## Starters

Smoked haddock croquette, crème fraiche, chilli jam, paprika crisp potato, dill oil

Roscoff onion veloute, toasted pumpkin seeds, sourdough bread, herb oil (V)

Smoked ham hock terrine, mustard dressing, pickles, warm brioche

Butternut squash and chestnut risotto, herb oil, puffed rice (V)

## Mains

Stout and honey glazed beef cheek, grain mustard pomme puree, hispi cabbage, roasted baby carrots (GF)

Roast chicken breast, crispy leg croquette, smoked pomme puree, tarragon and white wine jus (GF)

Curried filo mushroom parcel, pea soup, parmesan tuille (V)

Pan fried cod loin, roasted cherry vine tomatoes, crushed saffron potatoes, samphire, split chive cream sauce (GF)

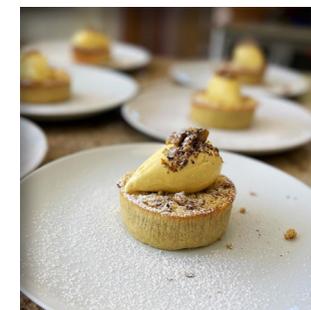
## Desserts

Classic Bramley apple crumble tart, toasted walnuts, vanilla Crème Anglaise (V)

Coffee and walnut sponge, coffee syrup, hazelnut and biscotti crumble (V)

Triple chocolate brownie, white chocolate soil, preserved cherries (V)

Lemon posset, biscotti crumble, pineapple and mango salsa (V)





# Set Menu 2

£67.95

Choice of 1 each plus vegetarian

## Starters

Chicken liver parfait, red onion jelly, pistachio crumb, sourdough crisp bread

Classic salmon gravadlax, smoked celeriac remoulade, watercress

Salt baked beetroot, whipped goats cheese salad, toasted walnuts, lemon dressing (V) (GF)

Jerusalem artichoke veloute, lovage oil, toasted seeds (V)(GF)

## Mains

Pan fried Loch Duart salmon, sautéed greens, fondant potato, lemon and chive beurre blanc (GF)

Braised shorthorn beef feather blade, baby onions, wild mushrooms, celeriac, red wine and port jus (GF)

Butternut squash and chestnut mushroom tart, crème fraiche dressing, rocket and balsamic salad (V)

Roast chicken breast, sweetcorn puree, potato lyonnaise, balsamic shallots, pickled girolles, watercress (GF)

## Desserts

White chocolate and raspberry cheesecake, honeycomb (V)

Dark chocolate marquis, lime curd, baby basil and pistachio crumb (V)(GF)

Classic lemon tart, frozen blackberries, blackberry sorbet (V)

Brioche bread and butter pudding, spiced pear, crème anglaise (V)





# Set Menu 3

£76.95

Choice of 1 each plus vegetarian

## Starters

Beef tartare, burnt onion ash, cured egg yolk, beef dripping crouton

Confit duck leg croquette, red onion and port jam, watercress

Pan seared Shetland scallops, cauliflower puree, pea bhaji

Burnt tenderstem broccoli, satay sauce, smoked crispy tofu (V)(GF)(DF)

## Mains

Pan fried Goosnargh duck breast, celeriac puree, braised red cabbage and apple, fondant potato, Morello cherry and thyme jus (GF)

Chargrilled fillet of beef, braised balsamic shallot, burnt leeks, fondant potato, puffed rice, rich red wine jus (GF)

Herb crusted roast rack of lamb, dauphinoise potato, wilted spinach, pea puree, sticky lamb jus (GF)

Wild mushrooms and truffle gnocchi, lovage oil, toasted sourdough bread, toasted walnuts (V)

## Desserts

Salted caramel chocolate fondant, honeycomb, raspberry sorbet (V)

Classic sticky toffee and orange pudding, lime caramel sauce, clotted cream (V)

Glazed lemon and lime curd tart, raspberry sorbet (V)

Gingerbread parfait, golden raisin puree, condensed milk ice cream (V)





# Children's Menu

£19.95

## Starters

Half portion of adult's menu

Crudities and dips (V)

Mini garlic bread fingers (V)

Vegetable soup (V)

## Mains

Half portion of adult's menu

Local pork sausages, mash potato, peas or beans

Breaded crispy chicken strips, chips, peas or beans

Homemade fishfingers, chips, peas or beans

Homemade lasagne, mini garlic bread fingers

## Desserts

Half portion of adult's menu

Fresh fruit salad

Selection of ice cream and wafers

Chocolate mousse

Strawberry jelly and cream



# Late food / snacks

Minimum numbers  
of x50 people

## Butties / toasties - £8.95

Dry cured bacon  
Lincolnshire sausages  
Portobello mushroom (V)  
Hot Rueben  
Triple cooked chips (V)

## One pots - £12.95

Pulled beef cheek with beer and honey, pickled vegetables  
Braised lamb shoulder, mint and balsamic  
Pulled harissa jackfruit, Israeli couscous (V)(DF)(GF)  
Mac n cheese with variety of toppings

## Burgers - £12.95

Dry aged beef burger, smoked cheddar, chipotle, shallots  
Pulled harissa pork shoulder, chive and tarragon slaw  
Crispy buttermilk chicken, tomato and balsamic salsa  
Halloumi and wild mushroom, smoked cheddar, jalapenos

## Loaded dogs - £12.95

Classic dog with braised shallots and mustard  
Pulled harissa pork shoulder, chive and tarragon slaw  
Corn dog, sweetcorn puree, green tomato salsa  
Falafel dog, avocado, sriracha, carrot slaw (V)

## Loaded fries - £8.95

Cheesy fries, BBQ sauce  
Truffle and parmesan fries (V)  
Chilli cheese fries, tomato salsa

## The classics - £12.95

Fish, chips and mushy peas  
Steak and ale pie, pomme puree  
Antipasti board (GF)  
Chicken katsu curry, sticky rice, naan (DF)  
Chilli con carne, nachos, guacamole, salsa, sour cream  
Lincolnshire sausage and mash, braised shallots

## Derbyshire free range hog roast - £15.95

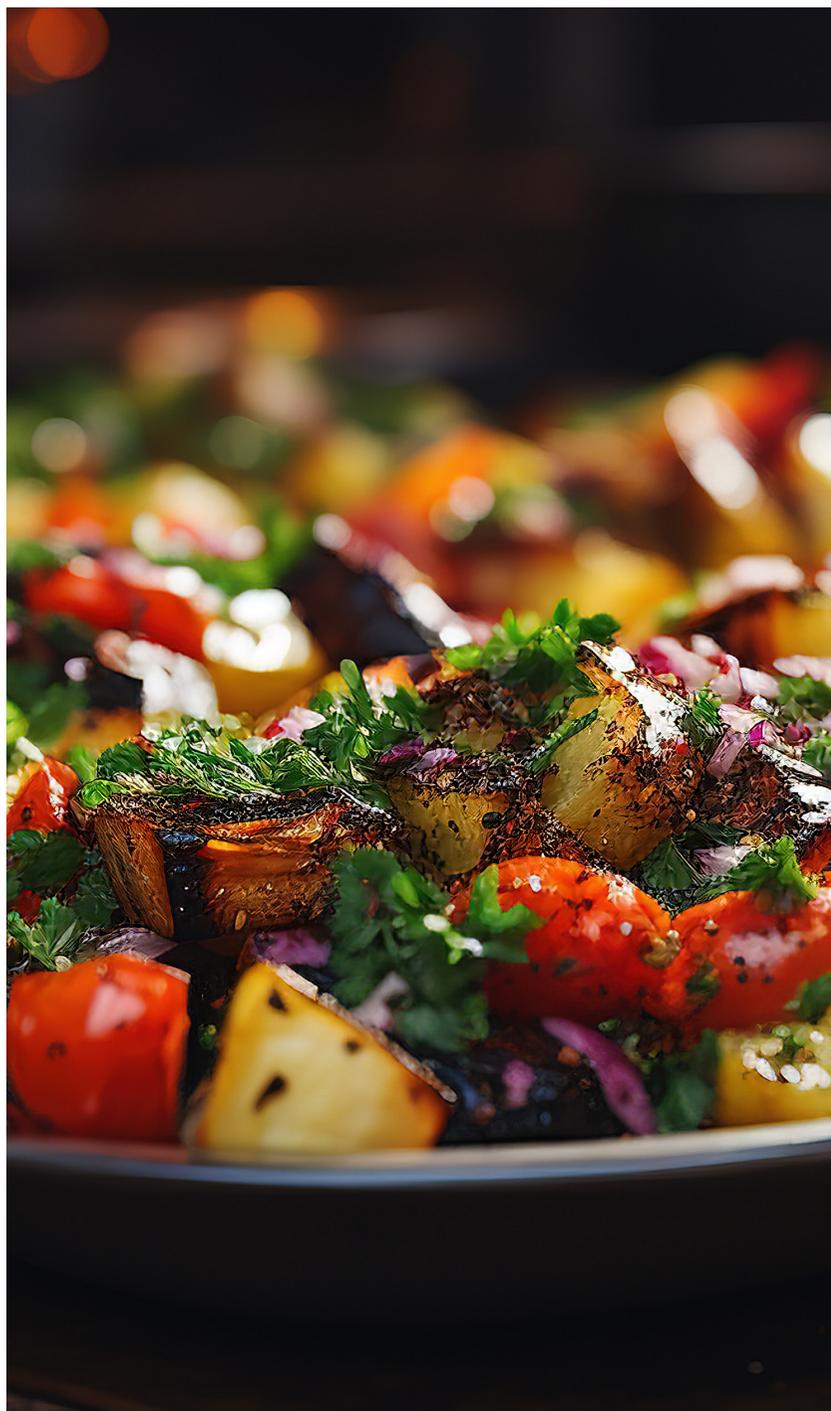
### Minimum of x80 people

Full rare bread Derbyshire hog served with:  
Sea salt crackling  
Sage and onion stuffing  
Homemade Bramley apple sauce  
Soft rolls

## Greek BBQ - £24.95

Meats of your choice:  
Chicken, beef, pork, lamb  
Homemade selections of salads  
Selection of flatbreads  
Homemade dips & relishes

**All served with a variety of breads and pickles, sauces, relishes**



# Testimonials

## Top notch food and attentive service!

Tim and Craig went above and beyond our expectations. We had a tasting as part of our booking and it was fab to taste the food and make any changes we wanted before the big day. Our guests were super pleased with the food which was amazing. We had brilliant vegetarian options and Craig was able to cater to our lactose and milk allergy guests who were amazed with their options! Tim made sure to meet them before sitting down for the meal and make sure everything was good with them.

Tim also acted as toast master, directing guests to drinks and to pray silent for the speeches. He was brilliant and our guests loved him.

They also left the kitchen spotless which was greatly appreciated when it came to us clearing up the rest of the hall!

Thank you ever so much Tim and Craig, we strongly recommend your services!

Chloe P

## More than just caterers!!

Can't understate how much we loved working with Citreus. We had a vision for a mainly vegetarian wedding, with some of our favourite restaurant dishes, including ones lots might not have been familiar with, e.g. Korean Bokkeumbap, as well as Mediterranean and Middle Eastern style dishes, and the team put their everything into executing it all brilliantly, making recommendations, serving it beautifully (not easy to do with some dishes - fried eggs for 100 people!) and going out of their way to make the whole thing work. They also respected our budget and were super flexible when we needed to make changes! Beyond just delivering excellent food and service, it was so refreshing to have suppliers who felt like they could be part of the family! All of our relatives loved them, they were so fun and welcoming and friendly and it made such a difference to the atmosphere. Hope to have another occasion to celebrate with them and can't recommend them enough!

Gemma J

## 10/10 - would book you again tomorrow!

Citrus were a dream to work with from start to finish. They catered for x138 people at our wedding and x40 people at a BBQ the following day. Nothing was a stress, the food was unreal and the whole team act in a calm but professional way. We've been inundated with compliments about the food and service which wasn't easy to manage when the wedding timings slipped and they were managing all of this food in a small tent at the back of the marquee! Thank you again - we're already thinking of the next event to get you involved!

Jen

## Annual team BBQ

Wonderful service provided for over 70 of our team (inc families), on a very hot day - setup done well in advance of the event and great staff - would recommend 10 out of 10.

Phyllida H

## Fantastic throughout. Great food!!!

Very attentive and friendly team.

Fantastic food - all our guests commented on how good the food was.

They were just amazing throughout the whole process. Would defo use them again. Highly recommend!

Katie-Ann R

