



outside catering

WEDDING BREAKFAST MENU ONE

To start

Our own chicken liver, brandy and garlic pate, chard ciabatta loaf and homemade chutney

Goats cheese pistachio and mixed leaf salad,
mustard seed dressing

Main

Roast Welsh beef and pork with yorkies, rich beef
gravy and creamed horseradish

Or

Homemade Vegetable Wellington

All Served Ritec valley roasted Vegetables
and Pembrokeshire potatoes

Dessert

Homemade baked vanilla cheesecake served with
Chantilly cream and fresh strawberries

Dark chocolate mousse with raspberries

From £25 per head

Qube Catering
www.myqubegroup.co.uk
01834 845719
food@theqube-tenby.co.uk



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WEDDING BREAKFAST MENU TWO

To start

Antipasti mixed platter to share; a selection of cured meats, olives, pate, chutneys and homemade chefs breads

Vegetarian mixed platter to share; a selection of Welsh cheeses, olives, stuffed peppers and homemade chefs bread

Main

Chicken breast, turnip puree with baby vegetables, broad beans in jus, accompanied by parsnip and spinach bake

Oven roasted fillet of salmon, buttered crushed potatoes, spinach, green beans and dill beurre blanc

Vegetarian Glamorgan Sausages with creamed potatoes and a chilli & Tomato Dressing

Dessert

Homemade honey, pistachio and fig cheesecake
with chantilly cream

Salted caramel, meringue roulade winter berry coulis

Cherry frangipane tart with almond icecream

From £27.50 per head

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WEDDING BREAKFAST MENU THREE

To start

Caldey crab cakes with a pea shoot and pomegranate salad

Tomato, mozzarella, fresh basil and balsamic salad

Main

Pressed pork belly, apple fondant, tri colour carrots
roasted with garlic and tarragon, cider jus
and homemade apple sauce

Almond crusted hake steak, spinach puree, baby
carrots and chive beurre blanc

Blue cheese risotto with baked apple and toasted walnuts

Dessert

Homemade crème brûlée, mixed fruit compote
and sugar snap basket

Homemade Bailey's cheesecake with wild
winter berries and Chantilly cream

From £27.50 per head

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WEDDING BREAKFAST MENU FOUR

To start

Soup of your choice with homemade chefs bread

King prawn salad with avocado and apple, tangy lime
and chilli dressing

Main

Slow roasted shank of welsh mountain lamb
Mediterranean style with tomato garlic and
herb sauce on creamy Pembrokeshire mashed potato

Roasted breast of chicken, sautéed savoy and
smoked bacon gratin potatoes, thyme and garlic sauce

Pan fried Carmarthen Bay black bream with
steamed Tenby mussels and chive butter sauce

Dessert

Trio of dessert served on Welsh slate:

Miniature cheesecakes |

Caldey island Chocolate brownies | Autumn berry brûlée

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From £30 per head