

WEDDING CATERING

At St George's Bristol we pride ourselves on our professionalism, flexibility and helpful attitude. Backed-up by decades of experience in handling events, our team is completely committed to ensuring your wedding day goes exactly how you planned. From ideas and wishes through to realisation, we are here to help guide and advise.

FOOD

Delectable dishes and mouth-watering menus will be created by our carefully selected outside caterers. We love working with them because they deliver on taste, impact and the quality of service we expect for our couples. See below for sample menus from all three caterers, each of whom will set up a tasting to discuss your hopes, likes and dislikes for your bespoke wedding menu. Please contact them directly:



Simon MacDonnell

catering@papadeli.co.uk

0117 973 6569



Simon Goodman

inspiration@parsnipmash.co.uk

0117 903 1460



Liz Haughton & Barny Haughton

food@folkhousecafe.co.uk

0117 908 5035

DRINKS

At St George's we offer a full range of quality products, from excellent house wines and prosecco, through to fine wines and vintage champagnes. We also offer handpicked local, organic beers and lagers and a carefully chosen spirits list. For a list of prices, please contact the Events Team directly (events@stgeorgesbristol.co.uk). If you have any specific requests, or a favourite tittle, feel free to discuss this with us.

Book an appointment with the Bar Manager early in your wedding planning stages to discuss the following:

- Wine tasting pre-event
- Matching wines to menus
- Arrival drinks
- Personalised cocktail creation
- Advice on cost control and cost savings

Rest assured, our friendly, accommodating and dedicated team of hospitality professionals will ensure a top notch service. Whether your budget is big or small, we will make a wonderful lasting impression on your day.

WEDDING MENUS



Papadeli Canapés (Spring/Summer)

All canapés are made by hand using the best ingredients we can find. For more information visit www.papadeli.co.uk or contact Simon MacDonnell at catering@papadeli.co.uk

Vegetarian

British pea & mint crostini, feta & orange oil
Spinach, pine nut & feta filo
Tartlet of asparagus, peas & pecorino
Crudites, or grissini with vegetarian dips
Griddled asparagus with romesco dipping sauce
Parmesan shortbread, confit tomato, pesto & mozzarella
Tortilla with aioli, piquillo pepper
Crostini with aubergine caponata, smoked mozzarella

Fish

Smoked salmon blini, lemon crème fraiche, caviar
Pissaladiere- puff pastry, anchovies, olives, caramelized onions
Devon crab crostini, crème fraiche, chilli & chives
Chew Valley trout crostini, pea puree
Prawn & chorizo skewers with gremolata
Papadeli lemon & herb fishcakes, aioli
Blinis with smoked salmon, lemon crème fraiche, caviar
Marinated grilled prawn, avocado, chilli & lime in a ragout shell

Meat

Spanish chorizo sausage roll, caramelized onions
Chicken skewers with satay dipping sauce
Lamb kofta, riata dip
Thai chicken burgers, red pepper relish
Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche
Asparagus, Serrano, herb aioli
Chicken rillette on crostini, celeriac remoulade, chervil
Parma ham wrapped Italian peaches

Sweet

Mini bakewell tartlets
Mini chocolate Brownies
Mini meringues with berries
Lemon, almond, polenta squares
Chocolate truffles
Tunisian whole orange & almond squares
Shortbread with berries



Canapés & Hot Table Feasts - Le Grand Aioli (Spring/Summer)

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for wedding parties.

These are sample menus. We can also create bespoke menus for you. For more information visit www.papadeli.co.uk or contact Simon MacDonnell at catering@papadeli.co.uk

Canapés

Crostini with babaganoush and grilled peppers (vegan)
Roasted carrot and cumin puree with feta on crispy pita (vegan)
Tortilla Espanola with piquillo peppers and saffron aioli
Spinach, feta and pine nut filo parcels
Mini pizzas with asparagus, confit tomatoes and Pecorino
Chew valley trout on crostini with celeriac remoulade

Mains

Le Grand Aioli -

A large sharing platter of grilled chicken, salt cod fritters, baked hake, poached salmon, crevettes, broad beans, radishes, artichokes, baby carrots, courgettes, leeks, roast potato wedges, fennel and more for dipping into a delicious garlicky mayonnaise.

Puddings

Boards of Papadeli sweet treats
Meringues with summer berries,
Papadeli raspberry and white chocolate brownies,
Lemon tart with berries



Canapés & Hot Table Feasts - Italian (Spring/Summer)

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for wedding parties.

These are sample menus. We can also create bespoke menus for you.

Canapés

Pear, rocket and gorgonzola wrapped in Parma Ham
Crostinis with wild mushroom, spinach and truffle oil
Crostinis with broad bean, mint and ricotta
Arancini with buffalo mozzarella and basil and pesto dip
Salt cod fishcakes with lemon mayonnaise
Chicken skewers marinated with lemon, chilli and thyme with salsa verde

Mains

Salpicon of seafood - Prawns, octopus, mussels, chickpeas, saffron, peppers and parsley
Porchetta - Slow braised shoulder of pork with summer leaves and gremolata
Tart with asparagus, spinach, pine nut and Pecorino

Salads - choose 3

Panzanella salad with toasted sourdough, tomatoes, capers, basil and red wine vinaigrette.
Summer bean salad with red onion, toasted hazelnuts mint and Pecorino
Borlotti beans with red and yellow cherry tomatoes, grilled peppers and garlic toasted breadcrumbs
Courgette ribbons with sun blushed tomatoes, rocket, ricotta and toasted seeds.
Golden and red beetroot salad with red onion, rocket and walnut pesto

Focaccia with pesto and tapenade

Puddings

Lemon tartlets with berries
Campari and orange soaked sponges
Chocolate and grappa truffles



Canapés & Hot Table Feasts (Spring/Summer)

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for wedding parties.

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Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot red pepper relish

Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil

Lamb kofta skewers with Cacik- yoghurt, cucumber & mint

Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

Mains

Lamb Shawarma with cucumber, lime leaf & mint yoghurt

Chicken with saffron, braised fennel, preserved lemon, olives & honey

Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander

Abu Noor pittas & flatbreads with hummus & harissa dips

Salads

Shiazi salad- Quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil

Charred tenderstem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing

Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese

Dark chocolate & rose truffles

Mini pistachio & vanilla meringues



Canapés & Table Feasts Spring/Summer

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for wedding parties.

These are sample menus. We can also create bespoke menus for you. For more information visit www.papadeli.co.uk or contact Simon MacDonnell at catering@papadeli.co.uk

Canapés

Chorizo and prawn skewers with zesty gremolata
Chicken, chilli, lemon and coriander cakes with sweet pepper relis
Savoury walnut shortbread with roasted pumpkin, courgette and pecorino
Crostini with confit tomato, pesto and mozzarella
Mini tuna and olive empanadas
Crab toasts with crème fraiche, chilli and chives.

Mains

Herb marinated free range chicken breast with sicillian salmoriglio sauce
Moroccan marinated lamb with pistachio and coriander labne
Tiger giant prawns with alioli.
Halloumi and vegetable skewer with tomato and olive salsa.

The Salads

Papadeli warm new potatoes with a tarragon and shallot butter
Baby carrot, pea, broad bean, mint, radicchio, toasted seeds and feta salad
Toasted cous cous, lentil, squash, green bean and chopped herbs
Grilled marinated vegetables with capers, basil and chilli
Hobbs House Breads, oils vinegars and butter

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese
Dark chocolate & rose truffles
Mini pistachio & vanilla meringues



Plated Dinner (Summer)

Please select 2 starters, 2 mains and 2 puddings to create a menu for your guests to choose from.

These are sample menus. We can also create bespoke menus for you. For more information visit www.papadeli.co.uk or contact Simon MacDonnell at catering@papadeli.co.uk

Starters

Soups - please ask for suggestions

Buffalo mozzarella, heritage tomatoes, basil, charred nectarines, mint dressing

Smoked trout salad, runner beans, radishes, liliput capers, lemon crème fraiche

Carpaccio of beef, cauliflower puree, watercress & confit tomatoes

Ribbons of courgette with Abbots Leigh ricotta, shaved fennel, orange, pomegranate & toasted pine nuts

Charred tender stem broccoli, soft boiled egg, anchovy dressing, shaved parmesan

Asparagus, broad beans & pecorino tart with summer leaves & sherry vinaigrette

Rabbit & pistachio terrine with peach chutney & toasts

CATERING AT ST GEORGE'S BRISTOL

Mains

Chicken ballotine, wild garlic, sundried tomatoes, white wine, mascarpone with green beans

Roast salmon, pea, asparagus & tarragon nage with cannellini beans

Stuffed aubergine with toasted cous cous, feta, mint & pomegranate- tahini & lemon dressing

Lamb tagine with apricots and almonds, Turkish slaw, cous cous

Slow cooked pork belly, ratte potatoes, tender stem broccoli & salsa verde

Duck confit, green beans, dauphinoise potatoes

Baked cod, rainbow chard, brunoise of summer vegetables

Tomato tatin with balsamic shallots & thyme with endive salad, vinaigrette

Puddings

Chocolate pot, whipped coconut, blueberries & lime

Lemon tart, crème fraiche & raspberries

Papadeli fruit salad marinated in a vanilla bean & mint syrup with biscotti & mascarpone

Crème brulee, tuile biscuit

Rose & pistachio bundt, cardamom crème fraiche

Goopy meringues with whipped cream & strawberries

Custard tart, poached new season rhubarb

Cheese

Artisan cheese board with all the trimmings



Formal Seated Meal (Autumn/Winter)

Please select 2 starters, 2 mains and 2 puddings to create a menu for your guests to choose from. These are example menus, we are happy to bespoke to suit your requirements.

Starters

Soups - please ask for suggestions
 Serrano ham, artichokes, broad beans, manchego cheese & sherry vinaigrette
 Smoked salmon, beetroot, watercress, & herbed crème fraiche
 Mezze plate - hummus, babaganoush, feta stuffed peppers, almonds, olives & flat bread
 Carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil
 Papadeli pork terrine with piccalilli, frissee leaves and toast
 Parma, asparagus, red chicory, soft boiled egg, croutons and parmesan dressing
 Duck salad with blood orange, watercress, hazelnuts and mustard dressing
 Winter leaf salad with Picos Blue, toasted walnuts, pears with a honey and herb dressing

Mains

Chicken breast wrapped in pancetta, spring onion mash, spinach, tarragon cream sauce
 Duck confit, roasted beetroot, squash, celeriac with watercress and a cabernet sauvignon vinaigrette
 Beef en Daube - rich braised beef in red wine with shallots, carrots, ratte potatoes, thyme and garlic
 Slow cooked belly of pork, cannellini beans, tomatoes, rainbow chard, braised fennel and salsa verde
 Pan fried mackerel fillets with a new potato, fennel, radish and orange salad and black olive tapenade
 Baked salmon with pea, asparagus and baby spinach risotto and roasted vine tomatoes
 Baked cod, chickpea, saffron and leek broth with chorizo, rocket & aioli
 Gem squash filled with rice, lentils and Moroccan spices with a roasted pepper and coriander sauce

Puddings

Chocolate nemesis, soured cream & berries
 Lemon tart & crème fraiche
 Papadeli fruit salad marinated in a vanilla bean & mint syrup, biscotti & mascarpone
 Orange & cinnamon soaked cake with Greek yoghurt
 Vanilla & lemon cheese cake with fruit coulis
 Goey meringues with whipped cream & strawberries
 Apricot & vanilla custard tart with raspberries

Cheese

Artisan cheese board with all the trimmings

Please let us know of any dietary requirements or allergens.



Wedding Picnic

We use the best ingredients we can find. Our kitchen make the food daily, by hand. All in a wicker picnic hamper with china plates, cutlery & napkins. Each hamper serves eight people, we recommend one hamper per table. For more information visit www.papadeli.co.uk or contact Simon MacDonnell at catering@papadeli.co.uk

Papadeli ham hock terrine with picalilli
Spanish tortilla with aioli
Spinach, ricotta & parmesan tart
Tabla de embutidos - mixed cured meats & pickles
Artisan cheese board with crackers, chutney & fruit
Crevettes with tarragon mayo & wedges of lemon

Papadeli dips & crudités

- Aubergine, feta & pomegranate
- Romesco, paprika roasted peppers & hazelnuts
- Papadeli hummus

Locally smoked salmon with lemon, black pepper & caper berries
Hobbs house baguette with extra virgin olive oil & sticky balsamic
Marinated gordal olives

Papadeli salads

- British peas & beans with chilli, feta cheese, mint & radishes
- New potatoes with parsley, capers & vinaigrette

Mini dessert box

- Classic dark chocolate & raspberry Papadeli brownie
- Somerset strawberries & pouring cream
- Orange, almond & Campari cakes



Example wedding menus

We prefer to build each of our special days bespoke to your tastes. At your planning and catering meeting we can explore all your favourite dishes.

All served with Organic Hobbs House Breads & Castle Cary butter

A trio of smoked salmon, smoked halibut and gravadlax on homemade chive blinis with dill mustard sauce and keta
Marinated, chargrilled rump of lamb served on a rosti potato with a rich red wine jus
Tarte au citron with red berries and cream
Chocolates

Cauliflower and toasted almond soup
Pan fried darne of salmon smoked pancetta red wine jus
Summer or winter pudding with berries and clotted cream
Chocolates

Hot Smoked apple infused smoked salmon darne served with dressed leaves, coriander & chilli vinaigrette
Medium rare fillet of beef on fondant potato, flageolet beans with a red wine and jus
Plum clafoutis with cinnamon ice cream
Chocolates

Homemade game terrine, Red onion and fig chutney
Roast breast of Guinea fowl, fondant potato creamed cabbage & Madeira jus
Sticky toffee pudding with salted caramel
Chocolates



Afternoon Tea Menus

Sandwich Selection

Cucumber, egg mayonnaise and pea shoots, ham and grain mustard, coronation chicken, coastal cheddar and spiced pear chutney, smoked salmon, chicken and tarragon

Savouries

Honey and mustard sausages
Quiche Lorraine
Goat's cheese and red onion marmalade tartlets
Sausage rolls
Chicken korma skewers
Wild mushroom quiche
Wedges of pork pie with pickle
Gravadlax blinis with horseradish and beetroot relish
Teriyaki salmon skewers with wasabi mayonnaise
Falafel, harissa and sundried tomato confit

Cakes

Macarons
Scones with clotted cream and homemade jam
Carrot cake
Butterfly jammie dodgers
Strawberry, lemon and chocolate cupcakes
Chocolate brownies
White chocolate and raspberry cake
Lemon and blackcurrant cake
Classic tea loaf with Castle Cary butter
Chocolate éclairs
Victoria sponge

Traditional Afternoon Tea

Please choose 3 sandwich items, and 3 sweet items

This menu is designed as a light afternoon tea for those wishing to eat mid to late afternoon. Food will be served from a buffet on tiered cake stands and decorative plates, guests will have a side plate and paper napkin.

Full High Tea

Please choose 4 sandwiches, 3 savoury items and 3 sweet items

This menu is designed as a light meal for guests and can be served as an alternative to a wedding breakfast. It can be served to guests seated at clothed tables on tiered cake stands and platters, with white china and linen napkins.



Rustic Weddings & Celebrations

Canapés

(ingredients and availability varies seasonally)

Crostini

- smoked salmon, crème fraiche, lemon, dill
- smoked mackerel, horseradish
- Rare roast beef, mustard
- Garlic mushroom, tarragon
- ploughman's (ham & pickle or cheddar & pickle)
- crushed black olives, lemon zest, edible flowers
- Beetroot tzatziki, lemon zest, edible flowers

Tortilla chip 'crostini'

- crushed avocado, lime juice, coriander, red chilli
- Tomato & red pepper salsa
- Spicy re-fried beans, sour cream, coriander

Fried

- Hush puppies (deep fried cornmeal & cheese balls), spring onion
- Courgette & feta fritters, creme fraiche & lemon dip
- Mini fish cakes, tartare dip
- Organic sausage, red onion marmalade
- Sweet potato baked falafel, tahini dressing

Tartlets

- Sweet onion & cheddar
- Goat cheese & sundried tomato
- Swiss chard & gruyere
- Hommit (potato, onion & cheddar)
- Wild & field mushroom

Spring/summer

Starters

- Gazpacho (chilled spiced tomato & pepper soup)
- Courgette & Parmesan soup
- Salad of baby leaves, sprouting beans, peas, broad beans, mint, lemon dressing
- Heritage tomato, buffalo mozzarella, basil, extra virgin olive oil
- House cured meats (bresaola, salt beef), pickles

Mains

- Organic pork sausage & mash, crunchy seasonal salads, home made ketchup
- Fish pie - smoked and fresh fish, leeks, white wine, cream with green salad
- Barley 'risotto' with peas, courgettes, summer squash with ground & toasted almonds (vg)

Puds

- Summer Mess - rose meringues, cream, berries
- Summer pudding
- Rhubarb & custard crumble
- Chocolate brownie, Chantilly cream

Autumn/winter

Starters

- Oxtail soup
- Roast carrot & fennel soup
- Game terrine, pickles
- Wild & field mushroom barley risotto, parmesan
- Sweet potato falafel, tahini dressing

Mains

- Organic pork sausage, mash, slow roasted onions, gravy, cavalo nero
- Organic lamb hot pot, greens
- Stuffed red onions (with Wensleydale cheese, apples & nuts), mash, greens (veggie - can be vegan)

Puds

- Bread & butter pud, cream
- Baked stuffed apples, custard
- Chocolate baked pudding, cream



Weddings & Celebrations Sample Menus

A buffet of sandwiches and pastries

A selection of sandwiches (home-cooked ham, rare beef, smoked salmon), home-made pastries (sausage rolls, goats cheese and vegetable pasties). With two seasonal salads.

And one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

A simple but delicious cold buffet

Main course: Cold roast chicken a la mayonnaise, smoked fish terrine, seasonal vegetable tart, three seasonal salads, home-made bread

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

Three course wedding or celebration buffet

Starter of little nibbles: Smoked salmon blinis, deep-fried goujons of & tartare, tomato & boccancini, chicken liver pate, goats cheese & beetroot, tapenade

Main course: Warm roast Sicilian chicken salad (made with pinenuts, raisins, fennel & green beans), asparagus tart, three seasonal salads, home made bread

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses

A Persian Wedding Feast

Starter of little nibbles: wood-roast flat breads of peppers, tomatoes, fresh sheep's cheese, pomegranate & smoked fish

Main course: Persian Wedding Rice: traditional Persian wedding dish of slow-roast lamb with rice. The rice is cooked with spices, sour-berries, herbs, yoghurt, sweet onion & garlic, and the whole dish is served with olives and apricots

And one of one of the following puddings:

Summer Fruit Eton Mess (made with strawberries, raspberries, blue berries and any other seasonal soft fruit)

Lemon polenta & almond cake with summer fruit & crème fraiche

Chocolate mousse

Two perfect condition cheeses with biscuits & fruit