

Weddings at Twycross Zoo

Wedding Evening Buffet Selection

Choose one option

Option One

Funky mixed Fries & dips (v)

Smokey pulled beef brisket. Red Cabbage and smoked cheddar slaw in a brioche sub roll

Slow roasted pork shoulder, sage & onion stuffing, sweet & sour onions, cider apple sauce in a floured bap

Veggie/Vegan hot dogs, smokey jackfruit bean chilli, sour cream in a hot dog roll (v)



Option Two

Butter chicken curry

Cauliflower Pakoras (v)

Chickpea and Lentil Dahl (v)

Fish Pakoras

Jeera Rice (v)

Bombay Aloo (v)

Selection of naan breads (v)

Mango Chutney (v)

Mini Poppadums (v)

Cucumber Raita (v)



Option Three

Hand carved Honey Roast Ham Rolls with flavoured crisps

Mature Cheddar & Pickle rolls (v) with flavoured crisps

Cheddar scones, sunblush tomato & chive (v)

Prawn cocktail, baby gem lettuce cup

Baby mozzarella, tomato and basil skewers (v)

Satay chicken skewers, satay dip

Assorted mini quiches (v)

Hand rolled sausage rolls



Option Four – Premium Upgrade

Pulled moroccan lamb shoulder, couscous, harissa yoghurt, pomegranate

Smoked mac n cheese, onion jam, sunblush tomatoes sourdough crumb (v)

Battered mini fish n chips, creamed peas, homemade ketchup

Butter chicken curry, rice, onion bhaji

Chocolate Mousse pots, raspberries, vanilla shortbread (v)

