



Food matters to Chef Jacqui

Chef Jacqui takes pride in the fact that she does bespoke catering. The theme for the wedding's menu was Moroccan African. The venue was rich with deep colours, and Chef Jacqui did a splendid job in crafting the perfect menu by combining both Moroccan and African delicacies.

On arrival guests were greeted with carefully crafted small finger snacks setting the tone for the evening. Chef Jacqui served:

- Crostini topped with grilled artichoke, parmesan, lemon & rocket.
- Crostini topped with cream cheese & smoked salmon, garnished with dill, caper, red onion & lemon.
- Moroccan harissa with marinated grilled prawns with a yoghurt & mint dressing.
- Spicy cheese and herb puffs with chopped parsley & grated Parmesan.
- Plum & hoisin marinated grilled chicken kebabs with dhania, spring onions & sesame seeds.
- Duck spring rolls with pineapple chutney.
- And finally, sweet potato, butternut, chickpea & sultana phyllo parcels with chermoula dip. Cambrieni sandwiched with roasted pepper & cashew nut pesto.
- Preserved green figs, preserved ginger, grapes and savoury biscuits.

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Further on the evening guests were given the option between two delicious pre-dinner snacks:

- Fish gougons, fire cracker squid and panko crumbed prawn tail served in bamboo cones with homemade chunky tartare sauce.
- Grilled beef fillet kebabs with chimichuri sauce (finely chopped red onion, parsley, chives, olive oil, and garlic).

Once all the pre-dinner snacks were finished, the guests had a vast variety of bowl/fork food to choose from:

- Chinese chicken salad on a bed of shredded baby cabbages with mange tout & pineapple, garnished with toasted noodles and almonds in bamboo boats.
- Moroccan harissa lamb, dates, sultanas, almonds, roasted red peppers, courgettes, onion, mint, parsley, spring onion and couscous in coloured bowls.
- Penne pasta with porcini mushrooms, marsala, cream & herbs.
- Roasted pork belly served sweet potato mash, braised red cabbage and drizzled with rich apple sauce with crackling.

Once all the main meals were served it was time to satisfy the guests' sweet tooth by serving Chef Jacqui's finger desserts:

- Baklava, bougatsa, kataifi.
- Syrupy almond & orange cakes.
- Homemade Turkish delight.
- Cardamom crescents.
- Dates filled with lemony cream cheese, drizzled with honey & pistachio nuts.
- Whole strawberries.
- Rose-flavoured panna cotta with triple sec macerated strawberries.

For those who didn't have a craving for something sweet, there was also a wonderful selection of cheeses to enjoy:

- French Brie.
- Creamy Gorgonzola.
- Mature Dutch Gouda.
- Fontina (Parmesan & Emmental mix).
- Cambrieni sandwiched with roasted pepper & cashew nut pesto.
- Preserved green figs, preserved ginger, grapes and savoury biscuits.

And lastly, for the guests who needed a late night snack before calling it a night, could grab fillet steak cocktail Portuguese rolls with skordalia.

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