

# ALBA

Sophistication In Simplicity.

Thanks for considering Alba to create the food for your special day. The following document outlines our standard wedding options. This document is to give you an idea of what we offer. You can simply choose one of these menu's and we can work from there. We can offer more tailored menu's if you wish to push the boat out. We have experience catering for up to 300. Ranging from simple rustic to the sublimely complex. You'll see in this document examples of our feast style dining. These are designed with wedding and celebration's in mind. We deliver the stunning fire cooked aspect with an array off simple beautiful sides. Inspired by our travels, Italy and a touch of Ottolenghi...

We also offer canapés, desserts and starters. If what your looking for is out-with the guidelines just ask. We find this style of feasting to be the most popularly requested for weddings also our favourite for bringing people together. We can offer fully plated meals but they would be at a greater cost.

At Alba we go to great lengths to source and serve the finest UK ingredients. Scotland my homeland is our first port of call. Followed by our local Somerset produce. Our friends fish for us the best of the North Sea the Atlantic and Celtic sea has to offer. From world class langoustine to hand dived Scallops. Grass-fed cows are aged to perfection for our beef.

We use only people/suppliers we trust. Provenance and care for our wonderful planet is at the heart of our choices when sourcing food, all our food is ethically sourced and as sustainable as possible. Looking to choose quality before all else. We use only native kiln dried wood for cooking preferably from species of trees that are felled for this purpose and quality charcoal to make our fire's. We pay all our staff a minimum of twice the "living wage" rate. Cooking over fire is a unique skillset that I have many years of mastery of. Now in my 3rd decade in hospitality your event is in safe hands.

Thanks again

Bruce Clyne-Watson

Owner & Chef

## Set Menu Ideas

A.

£55 per head plus VAT

Smoky grilled leeks, egg, pine nut & parsley.

Fire pit spatchcock chicken  
Dirty gravy & Tomato salsa  
3 side dishes

Classic Eton Mess

B.

£68.50 per head plus VAT

Grilled mackerel + burnt cherry tomato

Asador slow cooked pork belly  
Burnt apple sauce & dirty Gravy  
3 side dishes

Burnt Basque Cheesecake & plum

C.

£77.50 per head plus VAT

Grilled Asparagus, olives + almond.

Whole British lamb/s (on the cross)  
Salsa Verde & Lamb marrow Sauce  
3 sides

Baked chocolate torte + salted caramel + vanilla cream

D.

£95 per head plus VAT

3 canape from the list

Burrata & braised chard & charred peppers

Aged sirloin of belted galloway  
Beef marrow sauce in jugs + salsa verde to share  
3 side dishes

Pannacotta, hay burnt apple & crumble (plated)

E.

£105 per head plus VAT

3 canape from the list

Cedar Plank Sea Trout & fennel salad

Aged Belted Galloway T-Bone steak  
Beef marrow sauce in jugs +salsa verde to share  
3 side dishes

Tiramisu la Nonna

F.

£120 per head + VAT

3 canape from the list

Smoked salmon + fennel + herb fromage blanc

Aged belted Galloway T-bone staek  
Beef marrow & truffle sauce  
Celeriac remoulade  
3 side dishes

Dark Chocolate mousse, blackcurrant & hazelnut (plated)

## Canapé

This is the price for up to 150.

For canapé we provide large white lined service trays & paper napkins, either recycled brown or white.

Canapé with the (£) have a supplement charge, this can change seasonally.

Two canapés

£8 p/h + VAT

Three canapés

£10.50 p/h + VAT

Four canapés

£12 p/h + VAT

Grazing stations - These are Iberico or Westcombe charcuterie, served with breads, antipasti, olives etc. A Mediteranean alternative to canape and can replace or be the starter. Either eaten alongside the reception, served on boards and platters. Everything designed to be picked up and eaten with the fingers.

Pricing from £10.50 per head plus VAT.

Dependant on price of ingideients and quanintity required.

Extra Costs & Options

We would recommend for parties over 100 the hire of a fridge trailer.

Travel costs are calculated on top of the price of the menu. They are as follows. If your event is within 70 miles of BA5 1JJ, we only charge mileage.



**ALBA**