

WEDDING MENU

WEDDING MENU 1

Entrée

Homemade Soup of the Day

Pâté with Salad Leaves

Melon served with Parma Ham

All served with Homemade Breads

Main Courses

Roast Topside of British
Beef served traditionally
with Yorkshire Pudding

Fresh Roast Turkey served with
Stuffing, Chipolata Sausage
and Cranberry Sauce

Breast of Chicken in a
Rich Red Wine Sauce

Mediterranean Vegetable
Wellington (v)

Classic Sausage & Mash
with a Caramelised Onion
Gravy and Buttered Peas

Roasted Mediterranean Wellington
in a Puff Pastry Case

WEDDING MENU 2

Entrée

Interleaved Delice of Melon with
Cured Spanish Ham, Balsamic
Glaze & Peppered Strawberries

Duck & Orange Pâté served
with a Citrus Salad and
Crusty French Bread

Mushrooms in a Garlic, Cream &
Black Peppercorn Sauce served
over a French Bread Crouton

Trio of the Sea: Tian of Prawns,
Salmon Fishcake with Sweet
Chilli, Smoked Salmon &
Chive Cream Cheese

Homemade Broccoli & Stilton Soup

Homemade Carrot &
Coriander Soup

All served with Rustic Breads

Main Courses

Roast Sirloin of British Beef
served in a Rich Cream
Peppercorn Sauce or traditionally
with Yorkshire Pudding

Supreme Breast of Chicken
Bonne Femme poached in a
White Wine and Cream Sauce
with Glazed Mushrooms

Fresh Salmon Steak served in
a White Wine & Dill Sauce

Caramelised Red Onion & Goats
Cheese Tartlet lavishly filled with
Red Onions and Goat's Cheese (v)

Slow Braised Steak & Mushroom
Pie with a Quinnell of Mashed
Potato and Buttered Peas

Sweet Chilli Pepper cooked over
a Light Pastry Tartin Base (v)

*“Choose the perfect menu
to impress your guests.”*
