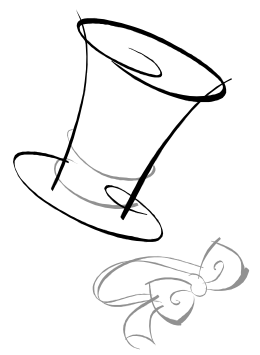




.... To love and to cherish



Wedding Menu 2010

Starters

Diced Melon served with Parma Ham

Beef Tomato with Feta Cheese & Black Olives

Crispy Spring Rolls with Sweet Chilli, Spring Onion & Soy Sauce

Plaice Goujons with Salad and Lemon & Parsley Sauce

Prawn Salad with Marie Rose Sauce

Garlic Button Mushrooms in Cream & White Wine

Smoked Chicken Salad with Mango Mayonnaise

Fan of Melon with Two Fruit Coulis

Battered Shredded Strips of Beef served with Pepper Sauce



Soups

Cream of Tomato with Basil

French Onion with Croutons & Cheese

Cream of Roast Parsnip & Curried Chicken

Cream of Cauliflower

Carrot & Coriander

Winter Vegetable

Minestrone served with Parmesan

Cream of Celery & Stilton

Beef & Tomato

Main Courses



Roast Breast of Chicken Stuffed with Sage, Onion & Apple

Roast Topside of Beef With Yorkshire Pudding

Roast Leg of Lamb Served with a Mint Jus

Roast Fillet of Pork With Date Sauce

Roast Breast of Duck With a Sweet Orange Glaze

Roast Sliced Gammon Served with Bread Sauce

Poached Monkfish Tail With a Prawn & Lobster Cream Bisque

Grilled Fillet of Salmon Served with Asparagus Sauce

Vegetarian Mains



Roast Sweet Pepper Stuffed with Rice and Root Vegetables

Creamy Onion & Broccoli Tagliatelle With Stilton

Vegetable Moussaka Fried Vegetables in a Tomato, Garlic & Cream Sauce

Vegetables



Roast Potatoes, New Potatoes, Boulangère Potatoes, Dauphinoise Potatoes

Orange Glazed Carrots, Cauliflower with Cheese Sauce, Carrot and Swede Purée

Sautéed Courgettes, Steamed Spring Cabbage, White Cabbage with Diced Onion and Bacon

Garden Peas, Mange Touts with Sesame Seeds

Dessert Canapés



Strawberry Shortcake Shortbread Biscuit filled with Whipped Cream and Strawberries

Lemon Meringue A Light Meringue filled with Tangy Lemon Cream

Profiteroles Choux Pastry filled with Whipped Cream, Served with Chocolate Sauce

Chocolate Cups Served with Baileys, Cream & Strawberries

Banoffee Pie A Biscuit Base topped with Bananas & Caramel Sauce

Lemon & Orange Tart Shortbread Pastry Cases filled with Lemon & Orange Baked Cream

Desserts



Chocolate Orange Mousse

Apple Pie Homemade, served hot with Cream

Chocolate Fudge Cake Served with Cream or Vanilla Ice Cream

Fruit Meringue Fresh Fruit served on individual Meringues with Fresh Cream

Cheesecake Raspberry or Blackberry Served with Chantilly Cream

Followed by Tea or Coffee & Mints

