



Wedding sample Menu

Canapés

Smoke salmon pate

Served in a hand made Phllyo pasty cup

Baby Buckets of prawn cocktails

Gourmet Baby lamb Sheppard's pies

Topped with sweet potato and paprika

Rye and sunflower rounds

Topped with Rare Roasted Beef, double Brie and caramelised grapes

Chicken and Pistachio Nut Pate with Egg Mayonnaise on a whitlof leaf

Entrée

Grilled Scallops on a pumpkin purée with grilled chorizo

And

Chicken with prunes, capers, olives and apricots, served with a polenta cake

Mains

Atlantic salmon Parcels

Wrapped in prosciutto and flavoured with fresh lemon thyme and olive oil

Beef fillet with a Whiskey cream sauce

Both served with a Parmesan potato bake round

Salad at the table

Pear and pecan salad with Meredith fetta and black current

Dressed with a mustard, red wine vinegar and honey dressing

Crusty assorted bread rolls served at table

Butter tubs with oregano leaves

Dessert

Tasting plate : A small French wild berry tart served with a dollop of cream and crushed chocolate and pistachio

And

French chocolate Mousse served on the same plate