

Wedding Menu Selection

Starters

Homemade Roasted Tomato and Basil Soup (V)
Served with herb croutons

Deep Fried Camembert (V)
Served with a cranberry sauce

Fan of seasonal melon
With a Selection of Berries in a Fruit Jus

Avocado & Prawns in a Marie Rose Sauce

Smooth Chicken Liver Pate served with Crostini

Smoked Salmon Terrine

Served with a lemon & herb dressing

Main course

Pan Fried Chicken Breast
With a Bacon & Tarragon Sauce

Spicy Beef Bourguignon
Served on a Bed of Rice

Supreme of Chicken in a White Wine Cream sauce

Pan Fried Salmon

Sprinkled with Parmesan and

Served with Cauliflower Gratin

Baked Lasagna stuffed with

Spinach & mushrooms (V)

Risotto with Saffron & Parmesan Cheese (V)

All main courses are served with a selection of seasonal vegetables

Desserts

Strawberry Shortcake with Fresh Cream

Apple Tart
Served with your choice of Custard or Fresh Cream

Summer Fruits Pavlova
Drizzled with Dark Chocolate

*Fresh Fruit salad
& Cream*

Profiteroles

Served with a Hot Chocolate Sauce

Homemade Tiramisu

Followed by coffee & mints

Children's Menu

Sausage, Chips & Beans

Fish Fingers with Chips, (or Mashed Potatoes) & Peas

Pasta in a Tomato Sauce

with Garlic Bread

Selection of Ice Cream

Or

Chocolate cake & cream

Please select one dish from the following choices. (i.e.: one starter, one main course and one dessert from the selection below to create your personal wedding menu for all guests, (with the exception of those who have special dietary requirements))

Evening Finger Buffet

Breaded fish Goujons

Mini Vol-au-Vents with Salmon Mousse

Pizza Bites

Hot Chicken Wings

Onion Bhajees

Vegetable Spring Rolls

Grilled Vegetable & Chicken Skewers

Broccoli Quiche

Cocktail Sausage Rolls

A Selection of sandwiches

For current prices, please contact the Wedding Organiser on 020 8817 7117