

Touch of Class Catering



Wedding Reception Menu 3
Choose one from each course

A selection of Canapés on arrival for guests

Starters

Game Au Porto Pate

(Duck liver and seasonal game pate finished on a bed of rocket with cranberry & red onion chutney)

Mango & Brie Parcels (V)

(Pastry parcels packed with mango & a creamy Brie cheese served on a bed of rocket)

Choice of Soup

(Served with A continental roll and butter)

Main Course

Swordfish Steak

(Succulent Swordfish Steak seasoned with red & black cracked peppercorns sea salt & served with seasonal vegetables)

Traditional Roast beef

(Roast beef served with Yorkshire pudding, Roast potatoes seasonal vegetables, red wine gravy & horseradish)

Pork & Apple with Magners Cider

(Prime of pork cooked in magners cider & sage finished with a creamy grain mustard sauce with chopped bramley apples & parsley & served with seasonal vegetables)

Dessert

Sorbet de Limon

Mulled Wine Cheesecake served with cream

Black Forest Gateau served with cream or ice cream

Cheese board

A selection of English & European cheeses served with sliced apple, grapes & crackers

Tea or coffee

Please note that all prices include Vat and Waiting staff.