

Touch of Class Catering



Wedding Menu 1

Choose one from each course

Starters

Game Au Porto Pate

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

Prawn Cocktail

(Tiger prawns served on a bed of mixed salad with apple and an oatmeal biscuit)

Main Course

Creamy White Wine Chicken

(Succulent chicken breast in a creamy mushroom & white wine sauce served with seasonal vegetables)

Honey Glazed Pork

(Slow roasted pork bast in honey & cloves served with seasonal vegetables)

Dessert

Profiteroles in a rich chocolate sauce served with a choice of cream or ice cream

Individual fresh fruit flans served with a choice of cream or ice cream

Prices quoted will include waiting staff and VAT

Contact us today on 01933 625466 or email enquiries@touchofclasscatering.co.uk