

# *Touch of Class Catering*



## *Wedding Reception Menu 2*

*Choose one from each course*

### *Starters*

*Choice of Soup*

*served with a continental roll & butter*

*Thai Butterfly Prawns*

*(Coconut breaded king prawns served on a bed of lettuce, bean shoots  
& a Thai sweet chilli dip)*

### *Main Course*

*Salmon*

*(Salmon steak in a Cucumber & dill sauce  
served with seasonal vegetables)*

*Traditional Roast Beef*

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

*Filled Chicken Breast*

*(Chicken breast stuffed with caramelised onion, red pepper & goats cheese  
served with seasonal vegetables)*

### *Dessert*

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

*Fruits of the Forest Cheese Cake with cream or ice cream*

*Caramel Apple Pie with cream or ice cream*

*Cheese board*

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

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*Tea or coffee*

*Please note that all prices include Vat and Waiting staff.*