

High Class Catering

by Davina Parker

WB1 - 3 Course Wedding Meal

To start:-

- Homemade soup, choice of:-
 - Roasted red pepper and tomato with fresh pesto drizzle
 - Curried parsnip with ginger crème fraîche
 - Broccoli and stilton with chive Mascarpone

or

- Caprese salad - Buffalo Mozzarella, Vine tomatoes and homemade pesto
- or
- Chicken liver pâté

Served with warm Artisan bread and butter

Main Course:-

- Chicken with leek and dill in a creamy white wine sauce, served with baby new potatoes, buttery carrot batons
- or
- Roast beef (served pink) with Yorkshire pudding, roast potatoes, buttery carrot batons and rich beef gravy (sup +£3.00)

Vegetarian/vegan:-

- Vegetable wellington

Dessert:-

- Sticky Toffee Pudding
- Chocolate mousse
- Deconstructed lemon tart
- Individual cheesecake, choice of flavours:-
 - White chocolate and strawberry
 - Lemon meringue
 - Key lime
 - Chocolate Mint
 - Salted caramel