

High Class Catering

by Davina Parker

WB3 'Sharing' Wedding Breakfast

To start:-

- Sharing platters comprising of:-
 - Continental meats
 - Homemade pâté with chutney
 - Cheese
 - Olives, sun-dried tomatoes
 - Baby pork and leek sausages

Served with a selection of Artisan breads, crostini and butter

Main Course:-

- Sharing board of pork hog roast with crackling, sage and onion stuffing and apple sauce
- Sharing bowls of:-
 - Homemade slaw
 - Garlic and herb buttery new potatoes
 - Mixed salad - freshly chopped lettuce, tomato, cucumber and red onion
 - Soft white bread rolls

Dessert:-

- Chocolate sharing board comprising of:
 - Chocolate brownies with raspberry and pistachio
 - Chocolate pots
 - Chocolate and orange cheesecake