



Wedding Menu 8

Appetisers

Goats Cheese with Roasted Tomato,
Rocket, Balsamic Syrup & Basil Pesto

Atlantic Prawn Thermidor

With a warmed Cheese Sauce

Melon Salad with 'San Danielle' Italian Parma Ham

Dressed with Cucumber and Wafer Thin Beef Tomato Slices

Ham Hock Terrine

With Pickled Kumquat & Toasts of Ciabatta

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Main Course

Paprika Seasoned Rump of Lamb

Served on Creamed Mash with Rosemary Gravy

Salmon en Croute

With Tarragon Butter & Wilted Spinach

Chicken Breast a'la Roma

Wrapped in Parma Ham on a sauce of Wine, Butter, Basil & Oregano

Mille Fulle of Mediterranean Vegetables

Crowned with Rich Tomato Sauce, served with a Green Salad

Unless stated the above main courses are served with Sauté Potatoes, Chefs Vegetables

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Dessert

Chocolate Mousse Cup

Apple Tart-Tartin with Vanilla Pod Ice Cream

English Cheese Board with Chutney, Apple & Biscuits

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Coffee and Chocolate