

Caterers Sussex

WEDDING MENU 2 @ £38 pp (VAT incl)

Canapes:

Smoked salmon blinis with a touch of lime and dill
Pear, avocado and stilton Wellingtons
Melon, parma ham and mozzarella skewers

Three course meal:

Roasted tomato and basil soup with sesame croutons (V)
Asparagus, caramelised onions and feta cheese delice (V)
Sautéed lamb's kidneys with a red onion and a rich cognac cream sauce
Lamb Shanks with a reduced Port wine and redcurrant glaze with roasted
potatoes
Baked bream fillet with vegetables provençale served with roasted potatoes
Glazed carrots
Broccoli spears
French Apple Tart served with whipped cream or ice-cream
Chocolate profiteroles served in a chocolate sauce
Eton mess