

Caterers Sussex

WEDDING MENU 3 @ £38.00 pp (VAT incl)

Canapes:

Smoked salmon blinis with a touch of lime and dill

Mini Asparagus tartlets (V)

King prawn with lime (GW free)

Three course meal:

Moules Marinieres cooked in a white wine and crème fraiche (GW free)

Served with crusty French baguettes

Breaded baby camemberts served with cranberry sauce on a bed of rocket salad (V)

French onion tart served baby leaves salad with walnut dressing (V)

Sun-blushed tomato, buffalo mozzarella and baby leaves salad with balsamic dressing (V, GW free)

Supreme Roasted duck baked with oranges

Lemon marinated salmon supreme with buttered new potatoes and baby cress

Asparagus and feta cheese quiche (V)

Boeuf Bourguignon with mushrooms in a red wine and Dijon mustard sauce

Green Beans

New Baby Potatoes

Caramelised apple tart served with vanilla ice-cream

Eton mess

French profiteroles