

# CHRISTINE'S *Catering*

## WEDDING MENU A

### STARTERS

ROASTED VEGETABLE TART WITH BASIL, TOMATO & WATERCRESS  
ROAST TOMATO & RED PEPPER SOUP WITH HERB CROUTONS & PESTO  
RETRO PRAWN COCKTAIL  
CREAMED GARLIC MUSHROOMS WITH ARTISAN BREADS  
CEASER SALAD WITH WARM CHICKEN QOJONS  
CRISPY DUCK SERVED WARM ON A BED OF ORIENTAL SALAD & DRESSING

### MAIN COURSE

HEREFORDSHIRE ROAST BEEF WITH TRADITIONAL ACCOMPANIMENTS  
HORSESHOE HAM WITH PARSLEY SAUCE, NEW POTATOES & BUTTERED GREENS  
PORK TENDERLOIN & PRUNES IN A BRANDY & CREAM SAUCE  
CHICKEN BREAST IN A TARRAGON & CREAM SAUCE  
ROAST VEGETABLE WELLINGTONS WITH A CREAM SAUCE (V)  
LEEK & CHESTNUT CRUMBLE (V)  
ROAST SALMON FILLET WITH HOLLANDAISE SAUCE

SERVED WITH A SELECTION OF SEASONAL VEGETABLES & ACCOMPANIMENTS

### DESSERTS

FRESH CREAM CHOCOLATE ROULADE  
CARAMEL, WHITE & DARK CHOCOLATE PROFITEROLES  
FRESH FRUIT SALAD  
TANGY LEMON TART WITH FRUIT COULLIS  
TRADITIONAL APPLE PIE SERVED WARM WITH CUSTARD  
BREAD & BUTTER PUDDING WITH A TWIST OF ORANGE

TEA/COFFEE/MINTS

TO INCLUDE ONE CHOICE FROM EACH CATEGORY