

CHRISTINE'S *Catering*

WEDDING MENU B

STARTERS

FILO PARCEL OF SPINACH & RICOTTA CHEESE WITH ROAST RED PEPPERS, TOMATO & PESTO GARNISH
ECAUDOR PRAWN CEVICHE SALAD, HOT & FEISTY
SMOKED DUCK BREAST WITH GRIDDLED COURGETTES, ROASTED RED PEPPERS, BABY SPINACH & BALSAMIC SYRUP
HAM HOCK & PARSLEY TERRINE WITH HANDMADE CHUTNEY & SALAD LEAVES
FIELD MUSHROOMS WITH A BACON & STILTON STUFFING
ROASTED BUTTERNUT SQUASH SOUP WITH RED PESTO & SAGE
GOATS CHEESE & CARAMELISED WALNUT SALAD

MAIN COURSE

SLOW ROASTED LEG OF LAMB WITH A CORIANDER, BASIL, SUNDRIED TOMATO & GARLIC STUFFING
BEEF BOURGUIGNON WITH ROASTED SHALLOTS & LARDONS
DUCK BREAST SERVED WITH A CREAM GAME SAUCE & PARSNIP CHIPS
LOCALLY SOURCED CHICKEN WITH A CHORIZO, BASIL & SMOKED PAPRIKA SAUCE
NATURAL HADDOCK FILLET EN CROUTE WITH A SAFFRON & SHELLFISH SAUCE
A RISSOTTO OF BUTTERNUT SQUASH, ARTICHOKE, MARSCAPONE & RED PESTO (V)
A GRATIN OF ASPARAGUS, WILTED SPINACH, RED PEPPERS, VINE TOMATOES & RAGSTONE CHEESE (V)
ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES & ACCOMPANIMENTS

DESSERTS

MADAGASCAN VANILLA PANNACOTTE WITH BERRY COMPOTE
CHOCOLATE FUDGE CAKE WITH HOT CHOCOLATE SAUCE
DUTCH APPLE & FRANGIPANE FLAN
FRESH CREAM RASPBERRY ROULADE
RASPBERRY JAM ROLY POLY SERVED WARM WITH VANILLA CUSTARD
BAKED SYRUP SPONGE SERVED WARM WITH VANILLA CUSTARD
TEA/COFFEE & MINTS