



Wedding Menu C

Starters

*Mediterranean Prawns with Garlic and Fresh Parsley Sauce
with Crusty Bread*

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*Smoked Salmon Parcels with Crab & Prawn
with Crusty Bread*

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Fresh Organic Asparagus Covered in Melted Cheese

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*Smoked Salmon, Scrambled Eggs with Homemade Pastry
and a Saffron Sauce*

Mains

*Pan Fried Prime Scotch 21 Day Matured Fillet Steak wrapped in Pancetta
with a Red Wine and Shallot Sauce, served with Roasted Potatoes and French Beans*

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*Grilled Fresh King Prawns in Garlic and Brandy Sauce
Served with New Potatoes and French Beans*



Desserts

Fruit Trifle

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Chocolate Fudge Brownie with Chocolate Sauce

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Fruit Cheesecake with Cream

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Apple Crumble with Custard

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Bramley Apple Pie with Custard

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Homemade Bread & Butter Pudding with Cream

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Fresh Strawberries with Chantilly Cream & Shortbread Biscuit

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Apple Strudel with Ice Cream

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Crème Brûlée