



Wedding Breakfast 3 Course Menu Example

Price: £45.00

Starters:

Seasonal Soup of the Day (Soups available on request) Italian Meatballs, Tomato Ragù and Parmesan shavings Chicken Liver Paqueté, Red Onion Chutney and House Toast Red Onion & Stilton Tart

Creamy Garlic Mushrooms with Balsamic Bruschetta Thai Fishcakes with Sweet Chilli Dipping Sauce Classic Prawn and Avocado salad
Tomato and Mozzarella salad (Caprese)

Parma Ham and Melon

Other choices available on request.

Mains:

Chicken Supreme with Sun-dried Tomato cream

Sausage Meat stuffed Chicken Breast with Stilton and Mushroom sauce

Braised Steak Pizzaiola (slow roasted Beef with rich Tomato sauce)

Pan Seared Medallions of Pork with Marsala Wine and Mushroom sauce

Pork Saltimbocca (Pork topped with Parma Ham and Fontina Cheese) with Butter and Sage sauce

Slow cooked Belly of Pork, Potato Puree, Black Pudding Crumb and Apple Compote

Lamb Rump with Dauphinoise Potatoes, Minted Peas and Red Wine Jus (£6 supplement ph)

7/8oz Fillet Steak with Vine Cherry Tomatoes, Tenderstem Broccoli, Hand-cut Chips and Peppercorn sauce (£10 supplement ph)

Pan seared Salmon with crushed New Potatoes and spiced Prawn butter (£2.50 supplement ph)

Oven baked Cod Loin, Chorizo and Spinach Potatoes and Cauliflower Puree (£2.50 supplement ph)

Vegetarian options available on request.

Desserts:

MP Catering & Events

Triple Chocolate Brownie

Apple & Mixed Berry Crumble

Caramel Apple Crumble Tart

Traditional Bread & Butter Pudding

Sticky Toffee Pudding

Chocolate Profiteroles

Mango and Passion fruit Pavlova Cheese and Biscuits

Various Cheesecakes available on request.

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