

WEDDING RECEPTION AT PENPONT FOR 120 GUESTS 4TH SEPTEMBER 2010

CANAPÉS

Chicken satay skewers

Mini Yorkshire puddings with rare roast fillet of beef and horseradish with chopped pepper garnish

Peking duck wrappers

Lamb and mint sausage and mash stacks

Parmesan shortbreads with caramelised onions and goats cheese

Mini kebabs of bocconchini mozzarella, olive and cherry tomato

HAMPER MAIN COURSES

ON Large wooden board: ½ chicken galantine uncarved and a joint of cold medium cooked Welsh topside of beef with pots of mustard and horseradish with coffee spoons.

Chefs hats and aprons, carving knives and fork.

On smaller wooden board: Organic bread including gluten free, pot of butter

In middle of hamper: On 10" plate cold poached trout with serving spoon and fork and pot of Hollandaise, crème fraiche, yoghurt and dill sauce with a teaspoon.

On a square plate with dessert knife terrine of chicken liver pate

Small pork pie cut into 8 on small round plate.

In the bottom of the hamper:

Dress mixed leaf salad

Waldorf salad

Greek salad.

Jar of homemade tomato chutney with gingham cloth lid. 3 sets serving spoons and forks

Dish of hot new potatoes with serving spoon and fork served separately on each table.

PUDDING

Pavlova with raspberries and blueberries and Large summer berry puddings on each table with jugs of pouring cream for guests to help them selves.

In addition to providing:

Table linen and napkins

Coffee percolator, water boiler and temporary gas burners to cook potatoes

7no Waiting staff and co-cooks

Portable refrigeration

Crockery, cutlery and glasses for reception drinks, wine and water glass on the tables, extra wine, beer and soft drinks glasses for the evening

EVENING BUFFET:

Rustique camembert

Montgomery cheddar

Perl Las blue cheese (allowed?)

Biscuits (including gluten free) grapes and butter

Bacon baps and tomato ketchup for approx 60 guests