



WEDDING RECEPTION FOR 155 GUESTS 15TH JULY 2006

CANAPÉS

King prawns and sweet chilli dip
Blinis with smoked salmon, crème fraiche and dill
100 portions of Roll mop herrings in Pumpernickel with crème fraiche

200 portions of Lamb and mint sausages with tzaziki
Parma ham wrapped melon balls
Tikka chicken skewers

Spicy potato wedges and dips (salsa, guacamole and sour cream)
Parmesan shortbreads with red onion marmalade and goats cheese

MAIN COURSE IN HAMPERS

Comprising: A board with a pre sliced plait of white organic bread, with butter in ramekin.

A board and knife with cold home cooked ham and medium topside of Welsh beef.

Dijon and horseradish in little white pots.

Underneath will be a plate of Crab and laver bread tart and another of Chicken with cherries and tarragon cream.

On the ground floor will be 2 bowls of salads: Cherry tomatoes, balls of mozzarella and avocado with basil dressing and French bean, broad bean, asparagus and green olive salad with parsley dressing.

Bowls of hot new potatoes.

Vegetarian hamper

Comprising: A board with a pre sliced plait of white organic bread, with butter in ramekin.

Plate of stuffed peppers.

Underneath will be a plate of Crab and laver bread tart and avocado terrine.

On the ground floor will be 2 bowls of salads: Cherry tomatoes, balls of mozzarella and avocado with basil dressing and French bean, broad bean, asparagus and green olive salad with parsley dressing.

Bowls of hot new potatoes.

You will provide the red and white check gingham to go over the top, luggage tag menu card and string, and small luggage name tags with string for napkins. Which will be rolled with main course knife and fork and pudding spoon and placed on main course plate.

PUDDING/WEDDING CAKE

Three layered chocolate mousse cake served with bowls of fresh summer berries on the tables and pouring cream.

Coffee

Bacon butties and vegetarian option, with brown and red sauce at 11pm to midnight