



WEDDING RECEPTION FOR 130 GUESTS 24TH JUNE 2006

Canapes

Parmesan shortbread with red onion marmalade and goats cheese
Filo samosas with aubergines and mixed spice
Chevre tartlets with red apple and walnuts
Venison sausages with cranberry sauce
Fillet of beef, cherry tomatoes and button mushrooms kebabs
Mini potato fish cakes
Plain king prawns with sweet chilli dip
Smoked trout and chive pate tartlets

Bowls of organic breads and butter

Main course (Silver served)

BBQ with lamb steaks marinated in olive oil, rosemary and garlic for ½ the guests.
Tregær pork
Stuffed Aubergines

Green salad including rocket and Cos lettuce
Waxy Charlotte potato and walnut salad
Broad bean and bacon
(A number of portions without nuts or bacon)

Puddings – served at table

Summer pudding
Tart au Citron w/ summer fruit coulis

Coffee and tea