

Wedding Sample Dinner menu Proposal 1

Individual Leek & Sun-dried Tomato Tartlet with
Tomato Oil and Crispy Onions.

Breast of Smoked Chicken set on a Pesto & Balsamic
dressed Crispy Salad with Sun Dried Tomatoes and Feta Cheese.



Accompanied by a selection of fine European breads.



Fillet of Beef Wellington

A Fillet Steak Cooked Medium topped with Pate, Crispy Onions and Puff Pastry, set
On a bed of Champ Potatoes with a Red Wine Sauce.

A Selection of Chefs Vegetables and Baby Potatoes

Chilled Darn of Irish Salmon with Langoustine

Irish Salmon topped with Langoustine set on a autumn leaf salad with Mediterranean fruits.



Lemon Pavlova Roulade with Flakes of Chocolate and Warm Soft Fudge

An Individual Crème Brulee served with Fresh Cream & a selection of Fresh Summer Fruits



Fresh Filter after Dinner Coffee and Mints.



Wedding Buffet 2 Sample Dinner menu Proposal

Filo wrapped king prawns set on a lime dressed crispy salad with a pink grapefruit marmalade dip.

Accompanied by Mediterranean garlic bread and a selection of fine European breads.

Mediterranean Buffet.

Attractive centre Dressed Suckling Pig

Or

Seafood Brochette (Monk Fish, Tiger Prawns, King Escalope, & Fresh Salmon)

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Roasted vine tomatoes with olive oil, fine herbs and Parmesan shavings

Baby boiled new potatoes with coriander broad

leaf parsley & Butter sauce

Pommes noisettes

Crunchy walnut & pasta salad

Medley of marinated seasonal vegetables

Mixed summer salad leaves

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Cranberry poached Pear with shortbread & vanilla sauce served with dairy cream

Fresh filter coffee & selection of teas.

Mints

Wedding Sample Menu 3

Crispy Breaded Brie with a Bell Pepper Salsa,
Red Currant Glaze & Seasonal Leaves.

Fan of Melon set on a Duet of Coulis
with Fresh Fruit.

Cream Of Vegetable Soup.

Lemon Sorbet & Frozen Vine Fruits.

Roast Stuffed Turkey & Baked Gammon
Topped with Chipolata Sausage, Bacon Roll
& Cranberry Vol Au Vent served with Roast Gravy.

Beef Fillet of Aberdeen Angus set on a Puree of
Roasted Parsnips Topped with Game Chips &
Drizzled with Rich Bordeaux Reduction.

Accompanied with
French Beans, Cauliflower Cream Cheese, & Batons of Carrot
Baby Boiled and Roast Potatoes.

Dairy Cream Filled Profiteroles with Warm Chocolate Sauce.

Apple & Mixed Berry Crumble with Crème Anglaise & Dairy Cream.

Fresh Fruit Pavlova set on a Duet of Coulis.

Freshly Brewed Tea & Filter Coffee with Mints.

Wedding Menu 4 Sample

Smoked Salmon & Prawn Tartlet set on a Pesto & Balsamic
dressed Crispy Salad with Sun Blushed Tomatoes



Cream of Stilton & Broccoli Soup with Croutons.



Champagne Sorbet Served in a Shot Glass with Frozen Vine Fruits

Accompanied by a selection of fine European breads.
To be placed on the table for the duration of the Starter & Soup Course



Boned & Stuffed Half Local Duckling

A Locally Produced Half Duckling Boned & Stuffed with a Citrus Stuffing & served with a Plum and Port Sauce

Brochette of Atlantic Seafood Served Hot on a Timbale
of Wild Mushroom Risotto with a Cajun Drizzle

Irish Salmon, Langoustine & Monk Fish with Fresh Lime & Balsamic & Cajun Drizzle

Vegetarian Choice

A Crispy Roll of Mediterranean Stir Fried Vegetables
served with a Sun-Dried Tomato Tapenade

An Individual Selection of Gratin & Noisette Potatoes &
Seasonal Vegetables per person



An Individual Chocolate Mousse Served with
Mrs Dardy Homemade Lemon Ice cream and Mint Leaves

Cranberry Poached Pear with Shortbread, Vanilla Sauce & Dairy Cream



Fresh Filter after Dinner Coffee.

Wedding Menu 5 Sample

Cream of Vegetable Soup.

Served to the guests at the tables.
Bread Selection provided on table.

Prime Roast Sirloin of Beef with Yorkshire Pudding & Roast Gravy
Served with Baby Potatoes, Roast Potatoes and Melody of Vegetables
& Cauliflower Cream Cheese

Served carvery style with each guest coming forward to one of two buffet Stations.

Fresh Fruit Pavlova

Or

Sherry Trifle & Dairy cream
Served to the guests at the tables.

Choice of Tea or Coffee & Mints
Served to the guests at the tables.

Costs for the function include our company providing tablecloths and napkins.

The Cutlery and crockery are to be advised upon.

We would need to discuss wine facilities and the choice offered to guests so the glassware can be organised.

We can produce a wine list with your guidance All costing exclude VAT which is to be added at current rate

I hope this is helpful as a starting point.

Regards Norman.