

# SAMPLE WEDDING MENU D

## July Wedding for 110 people

### CANAPÉS

- Chicken Skewers with Fresh Basil Pesto Dip (Cold)(**GF**)
- Fillet of Beef Skewers with a Béarnaise Sauce (warm)(**GF**)
- Mini Cheeseburgers (hot)
- Cod with Chorizo and Tomato Salsa on Rosti (warm)(**GF**)(**DF**)
- Mini Bagels with Smoked Salmon and Dill Hollandaise (cold)
- Tempura Prawns with a Sweet and Sour Dip (**GF**)(**DF**)
- Filo Cups of 'Mac 'n' Cheese' (hot)
- Sweet Potato and Onion Bahjis with Mint and Coriander Chutney (hot)(**GF**)(**VG**)
- Mini Pizzas for Children



### MAIN COURSE

- Slow roasted Shoulder of Lamb, Red Current and Rosemary Jus, Fondant Potato
- Served with Fine Beans and Glazed Carrots
- Roasted Pepper with Curried Spinach Lentils, Coriander and Toasted Seeds (**V**)(**VG**)
- Sausages and Chips for Children (Ketchup, Broccoli, Carrots and Peas)



### A TRIO OF DESSERTS

- Salted Caramel Chocolate Nemesis (**GF**)
- Passion Fruit Crème with Raspberries (**GF**)
- Eaton Mess with Chantilly Cream and Strawberries (**GF**)



### GRAZING TABLE FOR THE EVENING

- Cheeses, Charcuterie, Quiches, Scotch Eggs, Sausage Rolls, Pork Pies, Biscuits, Bread, Fruit
- (**GF**) Gluten Free (**DF**) Dairy Free (**V**) Vegetarian (**VG**) Vegan

*Stella*  *Grove*  
PERSONAL CHEF