

Sit Down Menu (minimum 10 persons)

£37.50 per head

Starters

- Home made soups creamy leek & potato, roasted butternut squash, French onion, tomato & basil (v) (we can make other soups if you have a favourite)
- Chorizo risotto served on wild rocket leaves or vegetarian option of pea & Parmesan risotto
- Our own smooth chicken liver pate served with chutney & toasted French bread
- Pork, apple & stilton course pate served with homemade chutney & toasted French bread
- Falafel served with vine tomato & onion salad (V)
- Red onion & pepper puff pastry tart topped with goats cheese (V)
- Leek, fennel & gruyere puff pastry tart with baby leaf lettuce (V)
- Fishcake flavoured with lemon & dill served with watercress and light mustard mayo
- Duck salad with spring onions and cucumber drizzled with Hoisin dressing
- Greek salad Bruschetta with tomato, feta cheese and olives (V)
- Charcutier sharing board with cured meats, cheese, olives, sunblushed tomatoes, chutney & breads. (An extra £1.75 per head)

Baskets of granary and white rolls with butter on the tables.

Main Courses

All main courses are served with bowls of fresh vegetables

- Chicken wrapped in bacon with rosti potatoes & red wine sauce
- Locally made sausages, mustard mashed potato & onion gravy
- Roasted pork fillet with buttery mashed potato, apple chutney & sage cream sauce
- Braised beef steak in a red & onion wine gravy with horseradish flavoured mash
- Chicken breast stuffed with roasted pepper mouse served chunky tomato sauce with crushed potatoes
- Roasted butternut squash risotto finished with parmesan cheese (V)
- Courgette & butterbean bake with a chilli tomato sauce topped with a cheesy crust (V)
- Sliced pork loin stuffed with apricot & thyme stuffing with dauphinoise potatoes
- Pot roasted chicken breast with sautéed mushrooms, onions, bacon & potatoes
- Puff pastry box filled with either: Chicken & mushroom, Beef & Guinness, Lamb & mint or roasted vegetable (V) filling served with creamy mashed potato
- Traditional roasts (beef, pork, or turkey) with trimmings
- Pancakes filled with wild mushrooms, garlic & leeks in a pepper corn sauce (V)

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Desserts

- Chocolate & Bailey's brownie with a white chocolate sauce
- Lemon cheesecake with orange sauce
- Brandy snap basket filled with milk chocolate mousse, garnished with fruit
- Seasonal fruit crumble served with custard
- Orange and mascarpone roulade
- Chocolate tart served with clotted cream
- Meringue with fresh cream and fresh fruit with raspberry sauce
- Crème brulee served with shortbread biscuit
- Lemon tart with crème fraiche

Good to know:

We can serve a trio of desserts for an additional £1.75 per head.

Coffee, Tea & Home made Petit Fours

Good to know:

Please select one dish from each course (plus vegetarian option if required)

We can provide canapés with your pre dinner drinks or cheese course for an extra charge.

We lay the tables with white linen cloths, all the necessary cutlery and crockery is supplied & 4 glasses per person (glass for arrival drink, wine and water glasses on the tables & champagne glass for the toasts). We will serve your drinks as your guests arrive, open your wine & put on tables along with your bottled water or jugs of water. We serve & clear starter, main, dessert & while you are eating dessert we serve champagne for the speeches, we will then serve coffee & petit fours. We can cut your wedding cake & either serve this with the evening food or when you require it.

All prices quoted are inclusive of VAT.

Allergen information can be seen via [this link](#) or via our website under 'Menus'

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