

Sit Down Menu (minimum 12 persons)

£39.50 per head

Starters

- Homemade soups creamy leek & potato, roasted butternut squash, Broccoli & Stilton, tomato & basil (v) (we can make other soups if you have a favourite) one flavour for all.
- Red onion & pepper puff pastry tart topped with goats cheese (V)
- Chicken & smoked bacon salad with a parmesan dressing
- 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)
- Fishcake flavoured with lemon & dill served with watercress and light mustard mayo
- Chorizo risotto served on wild rocket leaves or vegetarian option of pea & Parmesan risotto
- Greek salad Bruschetta with tomato, feta cheese and olives (V)
- Charcutier sharing board with cured meats, cheese, olives, sunblushed tomatoes, chutney & breads. (An extra £2.00 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 onion & red wine gravy with horseradish flavoured mash
- Chicken breast stuffed with roasted pepper mousse 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 (choose 1 meat for all)
- 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 berries 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 £2.00 per head.

Coffee & Tea

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 drinks supplied by you 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 your champagne for the speeches, we will then have tea & coffee available. We can cut your wedding cake & either serve this with the evening food or when you require it.

All prices quoted are including of VAT.

For Allergen information please see our website.

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