



Wedding Banquet Menu

£49.25 per head

Selection of rolls & breads with butter

Starters

Fanned melon with fresh raspberry coulis
Choice of homemade soup
Traditional prawn cocktail
Crisp Caesar salad with bacon or chicken
Mozzarella, tomato & basil salad
Pate and melba toast
Egg mayonnaise with crisp salad

Add £2.25 per head

Fanned melon with prawns or Palma ham
Roasted peppers & red onion with cheeses in pastry
Prawn cocktail with king prawns
Avocado with prawns and Marie rose sauce
Goat's cheese, avocado & bacon salad
Smoked salmon on lemon dressed leaves
Flat mushrooms stuffed with gorgonzola & spinach

Add £3.25 per head

Seafood vol-au-vents
Tropical tiger prawn cocktail
Seafood vol-au-vent
Half Gallia melon with fresh raspberries
Smoked salmon and fresh salmon mousse parcels
Fresh salmon and lemon mayonnaise
Duck salad with berries

See our potato, vegetable & vegetarian options

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Main Courses

Roast chicken with stuffing
Roast turkey with traditional trimmings
Roast pork with apple sauce and stuffing
Pork & apple sausages with onion gravy
Chicken breast in champagne or chasseur sauce
Pork loin steaks with crème fraiche & caramelised apples

Add £2.25 per head

Roast beef with Yorkshire puddings
Roast lamb with mint gravy
Salmon fillet with lemon and dill sauce
Cod wrapped in Palma ham with basil and sun dried tomatoes

Add £3.25 per head

Pork tenderloin with honey and mustard sauce
Sirloin steak with Diane or chasseur sauce
Lamb leg steaks with red wine & redcurrant sauce

Add £4.50 per head

Duck breast in port and raspberry sauce
Monkfish wrapped in Palma ham with rosemary and lemon

Add £5.25 per head

Noisettes of lamb in a red wine gravy
Fillet steak with peppercorn or Madeira sauce
Fillet of beef Wellington (P.O.A)



Desserts

Sherry trifle
Chocolate profiteroles
Cheesecake topped with fruit
Bavois
Fresh fruit salad with cream
Caramelised oranges with Gran
Marnier

Selection of mini desserts & scones
Apple pie with custard
Chocolate fudge cake
Lemon Meringue pie

Coffee & mints

Add £2.25 per head

Chocolate mousse
Raspberry or passionfruit Pavlova
Mascarpone lime torte

Add £3.25 per head

Crème brulee with seasonal berries and shortbread biscuits

Cheese board with crackers and grapes

£4.75 per head

Luxury cheese board with fruit, chutney & crackers

£5.75 per head

Petit fours

£2.50 per head

Chocolate dipped strawberries

£1.75 - £2.75 per head