



## Wedding Banquet Menu

**£54.75 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

T: 01708 442672 M: 07743 183732  
Email: [dee@leaveittouscaterers.co.uk](mailto:dee@leaveittouscaterers.co.uk)



## *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  
Bavoir  
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**