

## Bronze Wedding Package Menu

### To Start

Cream of Chicken & Leek Soup, Warmed Breads

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Fan of Honeydew Melon, Italian Prosciutto Ham, Forest Fruit Compote

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Fresh Beef Tomato & Basil Tapenade on Crispy Ciabatta Bruschetta

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### The Main Event

Succulent Tarragon Roasted Breast of Corn Fed Chicken, Spring Greens,

Baked Fondant Potato, Cream Volute

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Slow Braised Topside of British Beef, Crisp Yorkshire Pudding, Thyme Roast Potatoes, Root Vegetables, Rich Merlot Sauce

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Pan Seared Pork Tenderloin, Course Grain Mustard Mash, Spring Carrot Flowers, Button Mushroom Brandy Cream

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### To Finish

Wild Berry Compote Cheesecake, Chantilly Vanilla Cream

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Warmed Goey Chocolate Brownie, Orange Ice

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Table Cheese Platter, Water Biscuits, Celery, Grapes, Fig Compote

This package is inclusive of celebration wedding knife  
for the  
cake cutting ceremony, wedding cake cut by our chef to  
your  
instructions and served to your guests.

Package Price Per Person

£25.00

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Catering Packages can be booked through the Golf Club or contact Events  
by Charley catering on the details below.

[eventsbycharley@hotmail.co.uk](mailto:eventsbycharley@hotmail.co.uk)

Tel: 07901 996 059

Thank you.