

Silver Wedding Package Menu

To Start

Roasted Red Pepper & Vine Tomato Soup, Chive Cream, Warmed Breads

Scottish Smoked Salmon & Cream Cheese Roulade, Lemon Dressed Atlantic Prawns, Roast Garlic Croutons, Dill Vinaigrette

Hand Made Chicken Liver & Smoked Bacon Parfait, Sweet Onion Chutney, French Toast

The Main Event

Succulent Pan Seared Bacon Wrapped Breast of Corn Fed Chicken, Baked Fondant Potato, Broccoli Florets, Rich Port Wine Sauce

Slow Braised Silverside of British Beef, Crisp Yorkshire Pudding, Thyme Roast Potatoes,

Root Vegetables, Rich Roast Onion Merlot Sauce, Horseradish Cream

Fillet of Salmon, Mushroom Duxelle, Flaky Pastry Wellington, Parmentiere Roast Potatoes, Creamed Leek & Chablis Sauce

To Finish

Seville Orange Scented Panne Cotta, Chocolate Shortbread, Wild
Forest Fruits

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Lemon & Passion Fruit Glazed Ginger Crisp Cheesecake, Chantilly
Vanilla Cream

Strawberry & Mint Compote

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Sherry Infused Raspberry Gel, Vanilla Cream Custard, Chocolate
Cream, Boudoir Biscuits

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

To Indulge

Petit fours & Coffee

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

£29.00

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

eventsbycharley@hotmail.co.uk

Tel: 07901 996 059

Thank you.