



C&C CATERING WEDDING MENU Bronze

- £22.50 per head

Starters

Creamed Leek & Potato Soup

Classic creamy soup served with a freshly baked roll

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Chicken Liver Parfait

Served with onion chutney on a bed of baby leaves

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Black Pudding Tower

Bury black pudding topped with bacon & goats cheese

Served on a bed of rocket leaves

Mains

Butter Roasted Chicken Supreme

Served with a mushroom a la crème sauce

Together with roasted garlic herb potatoes

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Roasted English Topside of Beef

Complimented with Yorkshire pudding, dripping roasted potatoes, boiled potatoes, seasonal vegetables, homemade horseradish and beef gravy

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Citrus Glazed Baked Salmon Fillet

Together with mini baked potatoes tossed in parsley butter and served with seasonal vegetables

Desserts

French Apple Tart

Warm homemade apple tart served with a cinnamon ice cream

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Sticky Toffee Pudding

With a butterscotch sauce and vanilla ice cream

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Chocolate Fudge Cake

With vanilla ice cream

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Cheese & Biscuits

A trio of 3 cheeses, served with crackers and chutney

Coffee & Mints

* Vegetarian option on request

C&C Catering – Lofthouse Creatives, Stretford Public Hall, Chester Rd, Stretford M32 0LG

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