



C&C CATERING WEDDING MENU

GOLD - £33.50 per head

Starters

Broccoli & Stilton Soup

Tuxford & Tebbutt Stilton cooked with broccoli florets and served with crunchy croutons

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Smoked Haddock & Saffron Terrine

Accompanied by pickled vegetables and creamy lemon alioli

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Chicken, Mango & Avocado Salad

Sprinkled with crunchy pine nuts and served with rocket leave

Mains

Gressingham Breast of Duck with a Cherry Puree

Served with dauphinoise potatoes, fine green beans, honey glazed parsnips & Chantenay carrots

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Breast of Chicken Poached with Champagne

Finished with double cream and asparagus and served with baby garlic & thyme potatoes

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Roast Fillet of Beef

Accompanied with roasted dripping potatoes, new potatoes, fine green beans, honey glazed parsnips, Chantenay carrots and served with a garlic, shallot & mushroom jus

Desserts

Churros con Chocolate

Fried choux pastry, with a taste of cinnamon and dipped in chocolate

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Lemon Tarte

Served with a gin & tonic sorbet

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British Strawberry Shortbread Cheesecake

Topped with a meringue ice cream

Cheese & Biscuits

A trio of 3 cheeses, served with crackers and chutney

Coffee & Mints

* Vegetarian option on request