



SAMPLE WEDDING MENUS

Main Dishes - Meat

Chicken

Oven baked with a crisp skin and served with sage and onion stuffing and pan gravy

Or your choice of the following choice of sauces:

Tarragon
Peppercorn
Diane
Chasseur
A la crème
A la king

Carved crown of Norfolk Turkey

Served with homemade bacon and caramelised
Onion stuffing with traditional gravy

Carved topside of beef

Served with a homemade horseradish Yorkshire pudding and pan gravy

Carved sirloin of beef

Served with a red wine jus or a choice of the following:

8 oz Sirloin steak, cooked medium

Served with a choice of the following:

With field mushrooms, cherry tomatoes and caramelised onions
Shell-on crevettes with garlic butter
Chorizo and roasted pepper tomato sauce

Carved loin of Pork

Served with sage and onion stuffing and Bramley apple sauce



Carved leg of lamb

Served with a mint Yorkshire pudding and redcurrant and red wine jus

Rack of lamb

With your choice of the following:

Served on a bed of winter-roasted vegetables red wine and rosemary jus

Served on basil infused Mediterranean vegetables with a tagine sauce

On a bed of carrot and caraway puree with a port jus

Fish

Salmon

Oven baked supreme of Scottish salmon

With a lemon butter sauce

On a bed of creamed spinach with nutmeg

With a watercress cream sauce

Oven baked fillet of sea bass

Served on a salad of rocket and sun blushed tomato with a lemon and thyme oil

Oven baked Halibut

Wrapped in Parma ham, served with a light Malibu cream sauce