

## *Dinners and Wedding Breakfasts Menus*

### *The Starters*

*Chicken Liver Pâté*

*Served with red onion marmalade, radish garnish & melba toast*

*Prawn Cocktail with Marie Sauce*

*Served with Brown bread & butter*

*Home-made Seasonal Soup*

*Garnished with croutons (please ask for a selection)*

*Fresh fruit platter*

*Field Mushrooms*

*Stuffed with your choice of cheese, breadcrumbs & herbs  
on a bed of leaves*

*William Pear with Prosciutto & Rocket*

*Dressed with extra virgin olive oil and aged balsamic vinegar*

*Caramelised red onion, goat's cheese, and baby tomato tartlets*

*Served with salad garnish & red onion chutney*

### *Premium Starters - supplement*

*Trio of Salmon*

*A piece of hot smoked salmon, a swirl of smoked salmon & and salmon mousse*

*Served with dressed watercress, lemon & melba toasts*

*Heritage Tomato & Buffalo Mozzarella salad*

*Our seasonal selection of roasted & uncooked heritage tomatoes with a basil & balsamic dressing*

*Antipasti Sharing Platters*

*Roasted Mediterranean Vegetables with Torn Mozzarella, A Selection of Antipasti Meats,  
Rocket & Parmesan Salad, Garlic King Prawns*

*All our starters are served with a Selection of Bread or Rolls & Butter*

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### *The Main Courses*

*Breast of Chicken wrapped in Prosciutto with a leek and cream sauce*

*Supreme of Chicken. served with a Tarragon & Cream sauce*

*Loin of Pork stuffed with apples, wrapped in Prosciutto  
Served with a Cider sauce*

*Fillet of Salmon with Fresh Herbs baked in a Filo Pastry Parcel served with a Lemon & Chive Sauce*

*Beef Bourguignon  
Chunks of Beef, Button Mushrooms & Herbs slowed cooked in Red Wine Sauce*

*Mushroom Stroganoff (v)*

*Aubergine and Halloumi Cheese Stack with a Tomato Sauce*

*Spinach & Ricotta Cheese Lasagne*

*Roasted Vegetable Wellington*

### *Premium Main Courses - supplement*

*Fillet steak with Chateaubriand Sauce  
The La Crème de La Crème Signature dish*

*Herb Crusted Rack of Lamb with a Red wine & Redcurrant sauce*

*Roast Guinea fowl with walnut, Grapes and a Madeira and grape sauce*

*All served with seasonal vegetables*

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### *The Puddings*

*Apple Tarte Tartin served with Custard*

*Lemon tart served with Fresh Berries, Raspberry Coulis and Clotted Cream*

*Summer Pudding served with raspberry Coulis and Clotted Cream*

*Eton Mess*

*Baileys Cheesecake with Chocolate Sauce*

*Dark Chocolate & White Chocolate Cheesecake with Berries & Pouring Cream*

*Sticky Toffee Pudding served with Clotted Cream*

*White Chocolate & raspberry Cheesecake with Raspberry Coulis*

*Trio of Baby Puddings – supplement*

*A selection of fine cheeses served with biscuits, grapes, and celery - supplement*

*Freshly Brewed Tea and Coffee served with Chocolates & Little Biscuits*

*Includes White Table Linen, Cutlery, Crockery, Kitchen Equipment & Staffing*

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### *Evening Food*

#### *Cheeseboard*

*A Selection of Fine Cheeses served with Biscuits, Fruit & Chutney*

#### *Tex Mex*

*Chilli Beef, Vegetable Chilli, Chicken Wings*

*Sour Cream, Salsa, Cheese, Jalapenos, Guacamole & Tortilla Chips & Rice*

*Bacon Rolls or Sausage Rolls*

## *Dinners and Wedding Breakfasts Menus*

### *Canapés Selection*

*Apricot stuffed with Goats' cheese, wrapped in Parma Ham*

*Smoked Salmon and Crème Fraiche on Blinis garnished with Dill*

*Cherry Tomatoes filled with Cream Cheese & Chives on Toasted Rounds*

*Homemade Tiny Herby Sausage Rolls (served warm)*

*Pastry Cups – filled with Coronation Chicken*

*Pastry Cases filled with Hummous, Taramasalata and Sliced Olives*

*Filo Tartlets filled with Roasted Mediterranean Vegetables*

*Apricots and Prunes wrapped in Bacon (served warm)*

*Handmade Goujons of Chicken Breast with Parmesan and Fresh Herbs (served warm)*

*Croustades filled with Prawns in a Marie Rose Sauce on shredded iceberg lettuce*

*Spicy Lamb & Mint Meatballs with a yoghurt & cucumber raita (served warm)*

*Sausages in Honey and Mustard*

*Crab Cakes with chilli & coriander dip (served warm)*

*Mini Caesar salads*

*Baby Yorkshire puddings with slivers of rare roast beef and horseradish cream*

*Mozzarella/ tomato & basil skewers*

*Mini Bruschetta with Goats Cheese, Tomato and Pesto*

*10 assorted canapés per person*

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### *Premium Canapés Selection*

*Mushroom tartlets*

*Spinach and feta falafel*

*Quenelles of smashed avocado, with lime, or chilli, on bruschetta.*

*Duck pancakes*

*Quail egg scotch eggs*