

Hatton Catering Company

Fish Wedding Menu

2019

Choice of Homemade Soup (v)

served with a dinner roll

Red Pepper, Red Onion & Goat's Cheese Tart (v)

served on a bed of rocket with a balsamic glaze

Chicken Liver Paté

served with melba toast & a salad garnish

Mini Fish Tart Au Gratin

salmon, white fish & prawns in a creamy cheese sauce



Chicken with a Tarragon & Mushroom Sauce

served with potato rosti & a selection of seasonal vegetables

Baked Salmon Wellington

wrapped in lattice pastry & served with a creamy cheese & white wine sauce

Roast Loin of Pork

served with the choice of an apricot & brandy sauce or a Somerset apple cider sauce

Baked Courgette Provencal (v)

wrapped in lattice pastry & finished with goat's cheese

All served with a selection of seasonal vegetables



Desserts & Cheese Table

(Desserts are made in batches of 12) choose from a wide selection including:

***Raspberry Italian Trifle, Chocolate Fudge Gateaux, Tiramisu,
Dutch Apple Pie, Poached Pears, Mango & Ginger Cheesecake,
Duo of Cheese served with celery, grapes & cracker selection***

Coffee & mints

****please note you may choose up to 2 starters & 2 main courses (plus vegetarian option)
from the above menu***

Special dietary requirements can be catered for on request