

Hatton Catering Company

Beech Wedding Menu

2019

Sweet Potato & Red Pepper Croquette (v)

served with a sweet chilli sauce

Deep Fried Chestnut Mushrooms stuffed with Stilton (v)

served in a sesame seed coating

Thai Crab Cake

served with a sweet chilli sauce

Deep Fried Camembert (v)

served with redcurrant jelly & salad garnish

Roast Sirloin of Beef

served with a choice of bordelaise, Diane or stilton sauce,

Roast Supreme of Chicken

served with a chasseur, princess or bon femme sauce,

Salmon, Plaice & Spinach Roulade

served with a white wine & dill sauce

Baked Courgette Provencal (v)

wrapped in lattice pastry & finished with goat's cheese

All served with roast potatoes & 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,
Raspberry & Cream Pithiviers, Cherries Jubilee,
Selection of three cheeses 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