

Hatton Catering Company

Hazel Wedding Menu
2019

Choice of Homemade Soup

Served with a dinner roll

Trio of Fish Platter

crab cake, garlic tiger prawns & scallop served on a bed of rocket with focaccia bread

Game Tart of Pheasant, Venison & Duck

served with caramelised red onion

Caramelised Pear (v)

served with a stilton & walnut salad



Fillet of Beef Wellington Rossini

wrapped in lattice pastry with paté & served in a rossini sauce,

Rack of Lamb

served with rosemary & a mint or redcurrant sauce

Roast Supreme of Chicken

served with a chasseur, princess or bon femme sauce

Fruits De Mer

*scallop, tiger prawn, salmon, plaice & mussels served in a creamy white wine sauce
& finished with Duchesse potatoes*

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,
Raspberry & Cream Pithiviers, Cherries Jubilee, Rich Chocolate or Lemon Torte,
Selection of four 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