

Baldwin Family Caterers Ltd

Ash Wedding Menu *2020*

Homemade Soup (v)

Leek & Potato, Tomato & Roasted Red Pepper, Broccoli & Stilton, Mushroom or Roasted Carrot & Butternut Squash, served with crispy croutons, a swirl of cream & a freshly baked bread roll

King Prawn & Grapefruit Cocktail

A twist on the traditional prawn cocktail, with fresh grapefruit segments & king prawns, served on a bed of mixed leaves with lime citrus mayonnaise

Homemade Chicken Liver Parfait

Laced with brandy & served with melba toast & our chef's homemade apple & red onion chutney

Tomato Mozzarella Stack (v)

Sliced beef tomato & buffalo mozzarella served on a bed of mixed leaves, with a pesto drizzle & garnished with fresh basil



Pan-fried Chicken Supreme

Marinated in garlic, ginger & lemon & served with

Braised Steak

Slow cooked with a rich red wine gravy & served with creamed potatoes

Oven Baked Salmon

Fillet of salmon served with a chive & hollandaise sauce

Pork in a Honey & Mustard Sauce

Oven baked pork loin steak served with a honey & mustard sauce

Goat's Cheese & Caramelised Red Onion Tartlet (v)

Served with a spicy sauce on a mixed leaf salad

All served with roasted new potatoes (unless stated) & a selection of seasonal vegetables



Trio of Desserts

Mini Pavlova with fresh fruit berries

Rich Salted Caramel & Chocolate Tart

Lemon Posset

Or

Cheeseboard

Coffee & mints

Special dietary requirements can be catered for on request