

Baldwin Family Caterers Ltd

Beech Wedding Menu *2020*

Portabello Mushroom

Stuffed with stilton & bacon & served on a bed of mixed leaves

Sussex Smokie

White & smoked fish fillet in a rich creamy cheese sauce & served in a scallop shell

Baked Camembert (v)

Served with a redcurrant sauce & freshly baked bread

Ham Hock Terrine

Slow cooked, shredded ham hock served with melba toast & homemade chutney

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 & freshly baked bread roll

Stuffed Chicken Breast

Chicken breast stuffed with chorizo & cheese, wrapped in bacon & served with a white wine sauce

Beef Bourguignon

Tender beef with button mushrooms & baby onions, served in a rich red wine sauce on a bed of rice

Slow Roasted Belly of Pork

Cooked on a bed of apples & roasted peppers & served on a bubble & squeak patty with a cider jus

Fillet of Seabass

Pan fried & served on a bed of courgette ribbons with lemon butter

Quorn Wellington (v)

Puff pastry case filled with Quorn mince, mushrooms & roasted garlic

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

Trio of Desserts

Mini Pavlova with fresh fruit berries

Chocolate Fudge Brownie

Lemon Cheesecake

Or

Cheeseboard

Coffee & mints

Special dietary requirements can be catered for on request