

*Baldwin Family Caterers Ltd*

# *Hazel Wedding Menu*

## *2020*

### **Hunter Style Paté**

*Homemade course pork & liver terrine, served with sliced toasted bloomer bread & pear chutney*

### **Smoked Salmon Roulade**

*Sliced oak smoked salmon filled with cream cheese & chives & served on a bed of mixed leaves with lime mayonnaise*

### **Baked Camembert (v)**

*Served with a redcurrant sauce & freshly baked bread*

### **Pear & Blue Cheese Salad (v)**

*Chilled poached pear topped with crumbled blue cheese, crushed walnuts & cranberries & served on a bed of rocket*

### **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*

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### **Rump of Lamb**

*Marinated in olive oil, garlic & cracked black pepper, finished with a redcurrant jus & served with garlic roasted potatoes*

### **Grilled Steak**

*Hand carved middle cut fillet steak, served with a béarnaise sauce & potatoes dauphinoise*

### **Supreme of Guinea Fowl**

*Corn-fed guinea fowl supreme finished with a garlic, cranberry & port reduction & served with rustic mash*

### **Fillet of Plaice**

*Stuffed with prawn duxelle & finished with a rich saffron cream sauce & served on a bed of sweet potato mash*

### **Pea Risotto (v)**

*Creamy risotto cooked with pea purée, white wine, shallots & finished with parmesan shavings & pea shoots*

*All served with a selection of seasonal vegetables*

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### **Trio of Desserts**

*Mini Pavlova with fresh fruit berries*

*Banoffee Pie*

*Prosecco Fruit Jelly*

*Or*

### **Cheeseboard**

### **Coffee & mints**

*Special dietary requirements can be catered for on request*