

Wedding breakfast menu



Starters

Vegetarian Soup

Chicken liver pate with caramelised onion

Prawn cocktail with marie rose sauce

Main Course

Roast turkey with sage stuffing and pigs in blankets

Roast beef served with Yorkshire pudding

Salmon fillet served with prawns in a hollandaise sauce

Baked vegetarian cannelloni in a cheese and sun-ripened tomato sauce

(all served with roast potatoes and seasonal vegetables)

Dessert

Kentish apple pie served with hot custard

Madagascan cheesecake served with blueberry compote and double cream

Chocolate profiteroles with double cream.