



## **Wedding Menu**

### **Hors d'oeuvres**

Tarama, Humus, Tzatziki, Potato Salad, Cracked Olives and Koulouri Bread

### **Starters**

Asparagus and crispy streaky bacon salad with sun dried tomatoes and parmesan shavings.

Prawn cocktail with a smoked salmon rosette on rocket salad.

Antipasto-Salami, Prosciuto, Parmesan cheese, sweet cherry tomato and black olives with olive oil and balsamic vinegar.

Poached salmon with a mustard and dill dressing.

Smoked salmon cones filled with baby prawns and drizzled with cocktail sauce on rocket salad.

Marinated sweet chilli king prawns on crispy bean sprouts.

Goat's cheese and Spinach tart on a bed of Rocket and Watercress salad.

Tomato mozzarella and red onion salad with black olives and olive oil.

Asparagus spears and roasted cherry tomatoes on brown bread with a light vinaigrette dressing.

### **Main Course**

*(accompanied with fresh seasonal vegetables & Chateau roast potatoes)*

#### **Roast Lamb Shanks or Lamb Rump Fillets**

*(Shanks can be served on a potato mash, Fillets on potato gratin)*

In a Honey and Rosemary jus or,

In a light Mint gravy or,

In herb flavoured Red Wine jus  
with Mediterranean vegetables.

### **Oven Baked Chicken**

In a White Wine and Asparagus Cream sauce or,  
In a Tomato and Baby Okra sauce or,  
In a Leek, Mushroom and White Wine sauce with a hint of cream or,  
In a mushroom and onion Chasseur sauce.

### **Rib eye steak**

*(Can be served plain or with a sauce)*

### **Snapper Fillets**

Served on a bed of Roasted New Potatoes.

### **Vegetarian**

Roasted vegetables on a bed of cous cous topped with mozzarella.  
Imam Bayaldi - Layers of Aubergine and courgette covered with a tomato based sauce and served on a bed of cold humous.

### **Desserts**

Glazed organic lemon tart with raspberry coulis

Banoffee Gateau with toffee coulis

Caramelised apple tart on puff pastry with a light cold custard

Intense chocolate- a rich chocolate mousse decorated with a rich chocolate glaze

Profiteroles with chocolate sauce

Poached pears in red wine and cinnamon and served with vanilla ice cream.

### **Followed by**

coffee and wedding cake,  
fresh seasonal fruits,  
crudités with a dip,  
a selection of nuts.