



## **WEDDING HOT DISH ~ SAMPLE MENU**

(Served Plated \*\*)

**Please call us for pricing**

Please select 1 dish from each course

Canapés - choice of 3 from canapé menu

Pea and Coriander Soup

Melon with Raspberry Coulis

Tranche of Stilton and Walnut Tart

Smoked Mackerel with Horseradish

Prawns in Garlic Mayonnaise

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Chicken and Leek in cream and wine sauce

Moroccan Lamb with Couscous

Fisherman's Pie

Chicken Provencal with Black Olives

Beef Braised in Red Wine with Prunes

Local Roast Beef (minimum 10)

Italian Chicken with Parma ham,

Garlic Cream and Parmesan Sauce

Roast Suffolk Chicken with Dijon Mustard Sauce

(All served with vegetables or green leaf salad)

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Lemon Tart with Blackcurrant Coulis

Brioche Bread and Butter Pudding

Traditional English Trifle

Raspberry Meringue

Profiteroles with Chocolate Sauce

Sticky Toffee Pudding with Toffee Sauce

Cheese Platter with Dates and Walnuts

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Coffee and Chocolates

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\*\* Prices include 4 hours of waitress service for serving drinks on arrival,  
serving meal, clearing and leaving tidy.

Service after 4 hours is extra.

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