



South Coast Parties

C a t e r i n g & g r e a t p a r t i e s

WEDDING - ONE

STARTERS

Bread Baskets & Butter

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Melon Slices with Parma Ham & Fig

Or

Chicken, Pork & Pistachio Terrine with Chutney & Mixed Leaf Salad

MAIN COURSES

Breast of Chicken wrapped in Parma Ham served with a Tarragon Cream Sauce

or

Honey & Mustard Pork Loin with Apple Sauce & Crackling

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Vegetable Parcels wrapped in Leek String

Crispy Roast Potatoes

PUDDINGS

White Chocolate & Raspberry Profiteroles

Or

Fresh Fruit Salad

£25.00



South Coast Parties

Catering & great parties

WEDDING - TWO

STARTERS

Bread Baskets & Butter

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Sharing Platters

Parma Ham & Salami

Pan Fried Chorizo Chunks

Smoked Salmon with Crème Fraiche & Dill

Roasted Pepper, Onion & Courgette with Basil Oil

Dipping Oils & Olives

Dipping Bread

Served On White China Platters & Black Welsh Slate

MAIN COURSES

Slow Roasted Lamb Shank with Roasted Shallots & Red Wine Gravy

Or

Oven Baked Salmon with a Pesto Crust & Water Cress Sauce

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Vegetable Parcels wrapped in Leek String

New Potatoes with Herb Butter

PUDDINGS

Lemon Cheese Cake with Crème Fraiche

Or

Mango & Strawberry Summer Trifle

TEA, COFFEE & CHOCOLATES

£30.00



South Coast Parties

Catering & great parties

WEDDING - THREE

STARTERS

Freshly Baked Mini Rolls, Butter & Dipping Oils

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Tomato, Pancetta & Porcini Soup with Parmesan Croutons

Or

Smoked Salmon & Prawn Martini

MAIN COURSES

Roast Sirloin of Beef with Yorkshire Pudding & Fresh Gravy

Roasted Potatoes

Cauliflower Gratin

Creamed Carrots with Horseradish

Or

Pan Fried Supreme of Sea Bass with Lemon Asparagus, Puy Lentils

& Wilted Spinach

PUDDINGS

Trio of Desserts

Mini Strawberry Meringue

Lemon Posset & Shortbread Finger

Crème Brulee

TEA, COFFEE, CHOCOLATES & PETIT FOURS

£35.00