



*The Art of Fine Food and Coffee*

## **Wedding Breakfast, or a Lunch / Dinner Party Silver Menu**

For a minimum of 30 people

You choose one each of the following courses, for your guests to enjoy.

### Starter

Roast Mushroom Soup with Panfried Mushroom and Tarragon Garnish  
Potato and Leek Terrine with Herb Oil

Smoked Haddock and Spinach Roulade with a Lime and Chilli Dressing  
Green Bean, red onion, and Pecorino Salad.

Roasted Cherry Tomato and Prosciutto Brushcetta with Aged Balsamic Vinegar and Extra  
Virgin Olive Oil.

### Main Course

Fillet of Sea Bass, Chorizo and Bean Cassoulet and Red Wine Reduction  
Fillet of Pork with Roasted Peaches, Blue Cheese Potatoes, Green Beans and Balsamic  
Sirloin of Wiltshire Beef, Horseradish Creamed Potatoes, Roasted Beetroot and  
Peppercorn Gravy

Macaroni Cheesecake, with Roasted Vine Tomatoes and Olive and Chive Dressing (v)

### Dessert

Sticky Toffee Pavlova, with Toasted Pecans and Toffee Sauce

Rhubarb and Ginger Crumble with Vanilla Ice cream

Chocolate Cheesecake with Marinated Oranges

Caraway Seed Cake with Lemon Drizzle and Vanilla Ice cream

£32.00 per person

Note - smaller numbers of people can be catered for, at the following prices:

Up to 10 people - £42.00 per person

Up to 11-29 people - £38.00 per person

Serving platters and serving spoons are provided. China plates, glassware and cutlery are not included in our price. We can provide these at an extra charge, or we can introduce you to local suppliers who hire tables, chairs, plates, china, linen tablecloths etc. where you can arrange for them to deliver to, and collect from, your event - saving you time. VAT at the prevailing rate will be added to the above prices.