

Wedding Reception

Canapés with Champagne Afternoon Tea

Cucumber Sandwiches
Smoked Salmon with Cracked Black Pepper and Lemon
Miniature Scones with Whipped Cream Strawberry Jam and a Halved Strawberry
Crostini topped with Goats Cheese Red Onion and Courgette Ribbons
Aromatic Duck and Cucumber Bites
Asparagus wrapped in Parma Ham
Spicy Pork and Apple Bites with a Ginger and Apple Dip

Waitress Served Starter

Antipasta Board for each Guest
Gazpacho Shot
Variety of Salamis Milano Peppered and Napoli
Miso Olives Parma Ham
Mediterranean Breads with unsalted butter

Waitress Served Main Course

Roast Rump of Lamb with a Leek and Flageolet Cassoulet with Borlotti Beans Potato
mash and Spring Greens

For the Vegetarians

Lemon and Basil Rissotto with Roasted Butternut Squash
Red Pepper and Red Onion marmalade

A Trio of Pudding

Tarte au Citron
Goosey Chocolate Brownie
Home Made Vanilla Ice Cream
Coffee

Fresh and Decaffeinated Coffee and Teas