



SAMPLE - BRONZE WEDDING MENU

LENTIL BROTH

(served with a crusty petit pan)

FANTAIL OF HONEYDEW MELON

(served with raspberry coulis)

SMOKED MACKEREL & HORSERADISH PATE

(served on crisp leaves with melba toast)



BAKED FILLET OF COD WITH HERB CRUST

(sat on a bed of mash potato, surrounded by a rich tomato & basil sauce)

SUPREME OF CHICKEN IN A WILD MUSHROOM & WHITE WINE CREAM SAUCE

(served with a timbale of basmati rice)

BAKED VEGETARIAN TARTLET

(served on a bed of rocket leaves & mustard dressing)

ABOVE DISHES ARE ACCOMPANIED BY CHEF'S SELECTION OF FRESH MARKET VEGETABLES



APPLE PIE

(served warm with vanilla ice cream)

CALYPSO BANANA SUNDAE

(banana's soaked in rum with chocolate ice cream & coffee flavoured whipped cream)

ASSORTED DAIRY ICE CREAM



TEA/COFFEE & MINTS

