



SAMPLE- SILVER WEDDING MENU

CREAM OF TOMATO & BASIL SOUP

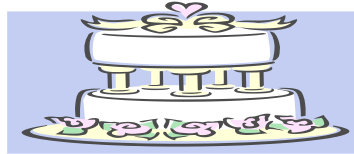
(served with a crusty petit pan)

PRAWNS MARIE-ROSE

(served with crisp salad & brown bread & butte)

CHEF'S HOME MADE CHICKEN LIVER & BACON PATE

(served with salad garnish, Cumberland glaze & oatcakes)



**PAN ROASTED SUPREME OF SALMON TOPPED WITH BUTTERED
ASPARAGUS, DRIZZLED WITH A LEMON & CHIVE BUTTER**

(resting on a bed of mashed potato)

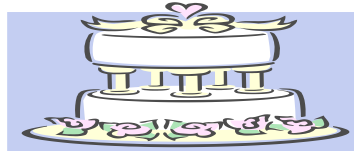
ROAST SIRLOIN OF BEEF FORESTIERE

(red wine mushroom & tarragon jus, roast potatoes)

ROASTED MEDITERRANEAN VEGETABLE STROGANOFF

(served with a timbale of basmati rice)

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



CHEF'S HOME MADE STICKY TOFFEE PUDDING

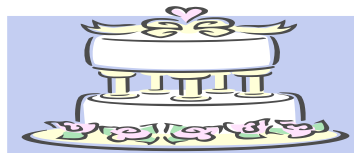
(butterscotch sauce & Cornish vanilla ice cream)

LEMON TART

(served with freshly whipped cream
& raspberry coulis)

FRESH FRUIT SALAD

(cream or ice cream)



TEA/COFFEE & MINTS

