

Divine Dining

Presented to you by Jayne & Mario Reynard

CREATIVE CATERING & CAKES FOR ANY OCCASION



Wedding Lunch/Dinner selection

Please choose one from each course-

To start with:-

Chicken liver & bourbon paté with onion marmalade & herb bread
Smoked salmon mousse served with pickled cucumber & watercress oil
Prawn, mango, melon & mint salsa with chilli vanilla syrup
Charentais melon, Parma ham & wild rocket salad with balsamic dressing
Fine smoked salmon & prawns served with leaves & a lemon coriander dressing
Smoked chicken Caesar salad with parmesan shavings, croutons & baby leaves
Roasted Red pepper & tomato soup with basil oil served with home-baked breads
(other soups available)

For the main:-

Baked Asian salmon with wilted greens & warm soy dressed noodle salad
Prime extra mature roast beef carved at the table by your guests with Yorkshire puddings -served with potatoes, a mélange of vegetables and horseradish cream
(other joints available on request)
Teriyaki steak served on bok choy with Asian vegetable noodle salad
Supreme of chicken stuffed with Dolellate wrapped in Parma ham served with potatoes with roasted red pepper drizzle & green beans
Pan fried rib-eye steak sat on a fondant potato with red wine & shallot jus & selection of vegetables

Sweet sensations:-

Brandy snap baskets filled with seasonal fruits & mango sauce
Summer berries sat on a soft vanilla cheesecake with raspberry paint
Individual lemon soufflé with a lime crème fraîche
Pink chiffon meringue encasing fresh strawberries with red berry coulis
Chocolate & orange roulade with a duo of sauces
Raspberry mousse tower with summer berries
Trio of miniature desserts

To Finish:-

Freshly brewed coffee & cream served with the wedding cake

Price on application

The price includes setting up, high quality crockery & cutlery, linen-effect paper napkins, service of food, clearing away & washing up.

Menus can be designed especially for you by executive chef Mario to create food to suit all tastes and budgets. We also specialise in theme menus for something a little different, please ask for details or we are happy to meet with you to discuss your function further. We can offer a tasting menu at our premises so your menu can be both seen & sampled.