

Wessex Catering

Wedding Breakfast Sample Menu 1

Starters

*Wild Boar Liver Pâté With Black Seal Rum & Ginger
Served With Salad Garnis, Berry Compote & Fresh Crusty Bread*

*Barbaric Duck Over Pink Fur Apple Potatoes & Roasted Romano Pepper Salad
With A Walnut Dressing*

Fan Of Ogen Melon With An Autumn Fruit Coulis

Main Course

*Fillet Of Organic Farmed Wiltshire Beef & Yorkshire Pudding
Served With Seasonal Vegetables, Parmentier Potatoes & A Rich Onion Gravy*

*Pork Roulade Filled With Chives & Shallots Served With Gratin Potatoes
& A Panache Of Vegetables*

*Hot Smoked Salmon Supreme Marinated In Sweet Maple & Mustard Served With New
Potatoes, & Bunched French Green Beans*

Desserts

Pancake Prune & Apple Terrine With A Calvados Caramel Sauce

Mascarpone Mousse With Chocolate Chips Flavoured With Orange & Cointreau

Rich Chocolate Cake With Fruit & Creme-Fraiche