



Emma & Clive's
DISTINCTIVE CATERING LTD

01531 633382

Wedding Menu Sample Option 1

Starters

Chicken liver parfait served with Sauternes infused golden raisins

Tomato, talaggio and caramelised red onion tart with black olive crumb and a rocket pesto

Soused mackerel with pickled cucumber with mustard crème fraiche

Oriental fish cake with Thai yellow coconut cream and micro coriander

Goat cheese and thyme double baked soufflé with frisée and walnuts

All the above served with Peter Cooks award winning artisan bread

Main Course

Open beef steak and ale pie with a golden puff pastry crust served with creamed mash potato, sweet heart cabbage and glossy carrots.

Corn fed chicken supreme with a tarragon velouté served on a bed of baby spinach and new potatoes

Confit Barbary duck leg with Puy lentils, scented with lemon thyme served with a bruniose of vegetables and lightly roasted new potatoes

Seared sea trout with a melange of green vegetables, new potatoes
served with hollandaise sauce

Pork tenderloin with prunes soaked in Armagnac, roasted apples and a Ragged stone cider sauce
served with rosti potato and fine green beans

Vegetarian main course options

Courgette, leek, potato and pea frittata

Fresh ravioli with butternut squash and sage butter

Spinach feta and pine nut tart

Desserts

Chocolate delice with almond crumble

Tiramisu

Brioche bread and butter pudding

Vanilla cream with raspberry jelly

Mango and passion fruit bavarois

Raspberry bavarois

French apple tart with calvados sauce and caramel ice cream

Pear frangipane tart with raspberry coulis and vanilla ice cream

Crème brûlée

Warm chocolate brownie with vanilla ice cream