



Emma & Clive's  
DISTINCTIVE CATERING LTD

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## Wedding Menu Sample Option 2

### Starters

Crayfish and prawn salad with sweet chilli and Thai basil

Organic pearled spelt risotto with pea puree and shavings of manchego

Smoked duck carpaccio with Apple puree, beetroot and aged balsamic

Trio of loch Fyne Bradon rosti, king prawns and seared scallop served with watercress mayonnaise

Smoked haddock soufflé with a chive beurre blanc

All the above served with Peter Cooks award winning artisan bread

### Main Course

Roast fillet of beef with sautéed Paris brown mushrooms served with a Madeira jus,

rosti potato and a selection of seasonal vegetables

Gressingham duck breast with celeriac puree, griottine cherries and served with fondant potato,

baby carrots and fine beans

Rack of lamb with sticky glazed banana shallots with basil and balsamic served with a redcurrant and port jus.

New potatoes and a selection of seasonal vegetables

Breast of guinea fowl on a bed of julienne vegetables and a tarragon sauce

served with crispy pancetta and rosti potato

Fillet of sea bass with crispy greens tossed in lemon oil with champagne and chive sauce and new potatoes

## 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