



Wedding Menu 14

Two Courses with ½ bottle wine per person.

Fresh Minestrone Soup with Parmesan Crouton

Served with Crusty House Bread

Wild Mushroom Bruschetta

With Sherry, Herbs & Cream

Atlantic Prawn Thermidor

Peeled Prawns with a Hot Cheese Sauce

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Poached Chicken Princess

Served on Crushed New Potatoes & Herbs with a Vermouth, Orange & Cream Sauce

Aged Sirloin Steak Béarnaise & Chunky Chips

With a Butter & Tarragon Butter

(All cooked Medium)

Fillet of Sea Bass with Lemon Sauce

Served on Pan Cooked Sliced Potatoes

All above served with Green Beans & Buttered Carrots,

Asparagus & Porcini Risotto

Served with a Green Salad