

# Wedding Package Menu 2024

## Starters

- ◆ Medallions of smoked duck with mango and orange dressing.
- ◆ Cherry tomatoes, avocado and mozzarella cheese with basil and garlic oil.
- ◆ Blue cheese salad with rocket, parma ham and roasted pine nuts.
- ◆ Prawn with smoked salmon served with a bloody mary rose sauce mixed with salad leaves.
- ◆ Homemade Pâté served with a red onion marmalade.
- ◆ Warm goats cheese with cranberry relish and rocket salad.
- ◆ Fanned cantaloupe melon with parma ham and wild berry compote.
- ◆ Finely sliced Scottish smoked salmon served with dill, black pepper and lemon mayonnaise.



## Main Courses

- ◆ Fillet steak wellington topped with pâté and onion chutney wrapped in puff pastry (add £5.00).
- ◆ Navarin of lamb with root vegetables.
- ◆ Salmon fillet marinated with thai basil and lemongrass with caper and citrus butter.
- ◆ Mediterranean lasagne V
- ◆ Roast Leg of pork, apricot & walnut stuffing.
- ◆ Black pepper roasted sirloin of beef with homemade yorkshire pudding.
- ◆ Braised Lamb Shank, spring onion mash & roasted onion jus
- ◆ Caramelised red onion and goats cheese tartlet (v).
- ◆ Five mushroom stroganoff with a cream and white wine sauce with paprika and mustard (v).
- ◆ Baby corn, mange tout with julienne of carrot, courgette and mushrooms sautéed together with an oriental sauce (v).
- ◆ Supreme chicken with wild mushrooms and tarragon Sauce.

**All dishes are served with a choice of seasonal vegetables.**

**Note: menu subject to change without notice, prices and details correct at time of publication.**



## Desserts

- ◆ Strawberry cheesecake with fresh Jersey cream.
- ◆ Homemade apple pie served with lemon ice cream or homemade custard sauce.
- ◆ Summer berries set in a champagne Jelly.
- ◆ Red berry tart with vanilla parfait.
- ◆ Mixed cheese platter and biscuits

## Evening Traditional Hog Roast

- ◆ 8 Hour Hog Roast (serves between 100 to 150 people)  
Served with Homemade soft buns, Homemade Stuffing, Apple sauce and Golden Crackling
- ◆ Serving any time between 6PM and 10PM

## Package Includes

- ◆ Three course meal as detailed above.
- ◆ Hog Roast as per above.
- ◆ Drinks on arrival, all guests will be supplied with 1 glass of either bucks fizz, Pimm's, Prosecco, orange juice.
- ◆ Half a bottle of house wine per guest whilst they enjoy their meal.
- ◆ Cash Bar, accept cash or card (Pimm's, Spirits, Wines, Beer, Cider, Soft Drinks and Water until 1AM).
- ◆ A glass of prosecco to toast your future happiness.
- ◆ Mineral water will be available throughout your special day.

**£72.50 per person (excluding GST)**

**Note: Only 2 options of each course can be selected.**

(Minimum booking 60 people)

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