



*Wedding Dinner
Menu Options*

£20.00

Per Head

 01407 765 113

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 ceriscatering@yahoo.co.uk

www.ceriscatering.co.uk

(v) Suitable for vegetarians. All meals may contain nuts or nut derivatives. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu description do not include all ingredients. If you have a food allergy please let us know. Full allergen information is available on request



HOME COOKED FOOD
AT ITS BEST

Wedding Menu 1

Starters

Homemade Duck & Armagnac Pâté with Apple & Raisin Marmalade

Mango & Brie Pastry Parcels accompanied with a Tomato Relish (v)

(Exotic taste of mango subtly blended with brie cheese)



Main Courses

*Roast Anglesey Turkey with Sage & Onion Stuffing,
Chipolata Sausage, Cranberry Sauce & Rich Turkey Jus*

Red Onion & Goats Cheese Savoury Tart with a Red Wine Jus (v)

Accompanied by

Buttered Carrots, Broccoli (v)

New Potatoes and Roast Potatoes (v)



Desserts

Homemade Dark Chocolate Truffle Torte with Fresh Cream (v)

Homemade Apple and Blackcurrant Crumble with Custard (v)



Followed By

Freshly Brewed Gourmet Coffee / Tea

Wedding Menu 2

Starters

Homemade Leek & Potato Soup with Croutons (v)

Smoked Chicken, Bacon, Apricot & Thyme Terrine with Oatcakes & Chutney
(Smoked chicken mousse with bacon pieces, apricot & thyme decorated with apricots)

Main Courses

Roast Leg of Welsh Lamb Glazed with Honey served with a Redcurrant Jus

Salmon Fillet with a Red Pepper & Basil Sauce

Wild Rice & Spinach Honey Nut Roast (v)

(A blend of wild & brown rice, baked with spinach & mixed nuts, mature cheddar & crème fraiche .
Topped with a selection of honey roasted vegetables and enhanced with a dash of port)

Accompanied by

Buttered Carrots, Broccoli (v)

Roast Potatoes, Creamed Potatoes (v)

Desserts

Eton Mess (v)

Zesty Lemon Tart (v)

(Butter pastry case filled with a zesty lemon brûlée batter dusted with icing sugar)

Panacotta

Followed By

Freshly Brewed Gourmet Coffee / Tea

Wedding Menu 3

Starters

Galla Fantail of Melon accompanied with a Mango Coulis (v)

Cream of Pea & Mint Soup with Crispy Croutons (v)



Main Courses

Fillet of Chicken in a Smoked Bacon & Asparagus Sauce

Woodland Mushroom Bake (v)

(Wild mushrooms in a rich spinach & gruyere cheese sauce)

Accompanied by

Cauliflower and Fine Green Beans (v)

New Potatoes and Roast Potatoes (v)



Desserts

Lemon Cheesecake (v)

Sticky Toffee Pudding (v)

(Served with a toffee sauce and Crème Anglaise)



Followed By

Freshly Brewed Gourmet Coffee / Tea

Wedding Menu 4

Starters

Cream of Broccoli, Cauliflower & Stilton Soup (v)
(with Herb Croutons)

Chicken Goujons with a Sweet Chilli dipping sauce



Main Courses

*Roast Loin of Pork with Sage & Onion Stuffing
& Apple Sauce*

Hazelnut and Mushroom Loaf with a Roasted Onion Sauce (v)

Accompanied by

Buttered Carrot & Swede, Broccoli Florets (v)

Roast Potatoes and New Potatoes (v)



Desserts

Homemade Warm Bakewell Tart with Vanilla Custard (v)

Tropical Fruit Flan with Fresh Cream (v)

(Sweet pastry case filled with French custard & sponge topped with peaches, apricots, kiwi, strawberries, blackcurrants, raspberries & physalis)



Followed By

Freshly Brewed Gourmet Coffee / Tea

Wedding Menu 5

Starters

*D*uck à l'Orange & Cointreau Pâté with Salad Garnish

*M*elon & Grape Cocktail (v)



Main Courses

*R*oast Topside of Beef with Yorkshire Pudding

*R*oasted Green Pepper filled with Broccoli and Brie, (v)

Topped with a Honey Sauce and Herb Breadcrumbs

Accompanied by

Buttered Carrot & Swede, Broccoli Florets (v)

Roast Potatoes and New Potatoes (v)



Desserts

*I*ndividual Summer Fruits Pavlova (v)

*H*omemade Apple Pie (v)

(Served with Custard or Cream)



Followed By

*F*reshly Brewed Gourmet Coffee / Tea

Additional Costs

Sundries

Charge for Room Set-up and Waitress Service £150

White chair covers with colour sash £1.50 per chair

Disco by DJ Kevin with Laser lights £120- £150



Table Centre Pieces To Hire

(Flowers Not Included)

Tall Glass Vase On Mirrored Glass £8.00 Each

Tall Black Mirrored Glass Goblet On A Mirrored Glass £7.00 Each

Tall Gold Glass Goblet On A Mirrored Glass £7.00 Each

Gold Fish Bowls On A Mirrored Glass £5.00 Each

Small Cream Hurricane Lanterns including candle Tea Light £2.00
each



Home Made Cup Cakes

Various Flavours, Fillings and Decorations To Match Wedding Cake
£1.80 Each

Each Individually Boxed And Personalised If Wanted To Use As
Wedding Favours £2.80 Each



Evening Hot Bacon Or Sausage Baps

£5.00 BEFORE 9PM

£8.00 AFTER 9PM