



**Ceri's
Catering**

at
Holyhead Golf Club



WEDDING MENU OPTIONS

Please call for latest prices
and to discuss your exact requirements

 01407 765113 Option 4

 ceriscatering@yahoo.co.uk

www.ceris.catering

(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 (v)

with a Tomato Relish

(Exotic taste of mango subtly blended with brie cheese)

MAIN COURSES

Roast Anglesey Turkey

(with Sage & Onion Stuffing, Chipolata Sausage, Cranberry & Rich Turkey Jus)

Red Onion & Goats Cheese Savoury Tart (v)

(with a Red Wine Jus)

Accompanied by

Buttered Carrots, Broccoli (v)

New Potatoes and Roast Potatoes (v)

DESSERTS

Homemade Dark Chocolate Truffle Torte (v)

with Fresh Cream

Homemade Apple and Blackcurrant Crumble (v)

with Custard

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 honey roasted vegetables & 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 dusted with icing sugar)

Panacotta

WEDDING MENU 3

STARTERS

Fantail of Gaila 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)

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)

WEDDING MENU 5

STARTERS

Duck à l'Orange & Cointreau Pâté with Salad Garnish

Melon & Grape Cocktail (v)

MAIN COURSES

Roast Topside of Beef with Yorkshire Pudding

Roasted 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

Individual Summer Fruits Pavlova (v)

Homemade Apple Pie (v)

(Served with Custard or Cream)

WEDDING MENU 6

VINTAGE TRADITIONAL AFTERNOON TEA

Sample of dainty sandwiches

Local Roast Ham & Mustard

Roast Beef & Horseradish

Tuna in Mayonnaise & Cucumber

Welsh Mature Cheddar Cheese & Fruit Chutney (v)

Egg Mayonnaise with cress (v)

Bara Brith

Summer Strawberry Scone, Jam & Fresh Cream

Flapjack

Profiteroles (with chocolate pouring sauce)

Fresh Cream Victoria Sandwich

Tea or Filter Coffee

ADDITIONAL HIRE ITEMS

SUNDRIES

Charge for Room Set-up and Waitress Service

White chair covers with colour sash per chair

Light up Backdrop including Top Table Light Up Skirt

Chocolate Fountain (including Fruit and Marshmallows)

Candy Cart

Candy Cart including Sweets and Jars

Disco by DJ

TABLE CENTRE PIECES TO HIRE

Charge for each individual item
(Flowers Not Included)

Light Up Tall Vase on Mirrored Glass

Light Up Giant Martini Glass

Tall Black Mirrored Glass Goblet on A Mirrored Glass

Tall Gold Glass Goblet on A Mirrored Glass

Gold Fish Bowls on A Mirrored Glass

Small Cream Hurricane Lanterns (including candle Tea Light)

HOME MADE CUP CAKES

Various Flavours, Fillings and Decorations to Match Wedding Cake

Each Individually Boxed and Personalised

If Wanted to use as Wedding Favours (Additional surcharge)