

Lamb Catering

SAMPLE WEDDING MENU

Canapés on arrival

Rare Roast Beef, Rocket,
Parmesan and Truffle Oil Toasts

Smoked Salmon, Lemon and Dill

Chilli and Red Pepper King Prawns

(v) Caramelised Red Onion,
Goats Cheese and Pepper Tart

(v) Glazed Asparagus Tips with Red Pepper Butter

3 course Celebration Menu

Smoked Salmon, Crème Fraiche
and Chive Layers, Micro Cress

(v) Salad of Broad Beans,
Courgettes, Feta and Mint

~

Rump of Lamb with a Herb and Mustard Crust

Fondant Potato

Pea Puree and Roasted Carrots

Rosemary Jus

(v) Arancini of Spinach, Dried Tomatoes and Basil

Roasted Pepper Sauce

~

Pistachio Sablé Biscuits,
Lemon Syllabub, Strawberry Coulis

~

Coffee, Tea and Chocolate Mints

Children's Menu

Breaded Chicken Goujons, Tomato Dip

~

Sausages

Mashed Potato

Peas and Carrots

Gravy

~

Profiteroles, Chocolate Sauce

Evening Food

Newsprint Cones of Fish and Chips

(v) Pizza Slices

Wedding Cake

Guide pricing

Canapés £6.75 + VAT

3 course Celebration Menu £45 + VAT

Children's Menu £27.50 + VAT

Evening Food £5.50 + VAT

Prices are based on a minimum 75 guests and standard timings. Prices include an event manager, professional, uniformed staff, all required kitchen equipment, china, cutlery, linen serviettes and round linen tablecloths.

Call us on 01865 772446 to discuss your specific requirements