(Sample Menu)

*Exclusive to*

***You***

*The All Inclusive Wedding Package by*

***DORSET CATERING SERVICES***

*£4,500 BASED ON 60 GUESTS*

*£3,600 BASED ON 60 GUESTS EXCL DRINKS*

***Pre Service Soft Drink***

***Prosecco and Canapés on Arrival***

*(Smooth Pea and Mint Veloute, Smoked Salmon Parfait and Parmesan Arancini)*

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***4 Course Wedding Breakfast***

*Baked Goats Cheese Crostini with Pesto and Roquet*

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*Chicken Liver Parfait, Red Onion Chutney and Toasted Brioche*

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*Panko Crumbed King Prawn, Sweet Chilli Sauce and Salad*

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*Free Range Breast of Chicken, Buttery Fondant Potato, Green Bean Parcel finished in a light Chestnut Mushroom Velouté*

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*Roasted Fillet of Sea Bass, Baby Leaf Spinach, Samphire and Citrus Cream Sauce*

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*Home Made Gnocci tossed with Panache Green Vegetables and a Warm Mint Dressing*

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*Lemon Tart with Blood Orange Sorbet*

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*Jamie's Award winning Sticky Toffee Pudding*

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*Classic Berry Fool*

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***Half bottle of Wine per person, Glass of Bubbles for Toast and Table Water (Still and Sparking)***

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***Evening Catering***

*The price is inclusive of all Staffing, Crockery, Cutlery and Glassware*

*Sincerely*

*Jamie*