



Sample Wedding Menus

Menu 1

Home Made Chicken Terrine served with Dressed Salad Leaves

~

Slow Roasted Glendale Lamb Cutlets with Herb Stuffing and a Rosemary Sauce

~

Tankerville Sweet Platter

(Includes Home made Profiteroles with Belgium Chocolate sauce, Homemade Meringue, Doddington Dairy Ice-Cream, Fresh Fruit & Cream)

~

Fresh Coffee with Cream & Mints

Menu 2

Half Fresh Melon filled with Forrest Fruit and Champagne Sorbet

~

Roasted Sirloin of Beef with a Rich Gravy, served with Roasted Butternut Squash and Seasonal Tiptoe Potatoes

~

Home Made Double Chocolate Gateaux with Doddington Vanilla Ice-Cream

~

Fresh Coffee with Cream and Mints