



# Leave it to Us

## Wedding Banquet Menu

**£54.75 per head**

Selection of rolls & breads with butter

### Starters

Fanned melon with fresh raspberry coulis

Choice of homemade soup

Traditional prawn cocktail

Crisp Caesar salad with bacon or chicken

Mozzarella, tomato & basil salad

Pate and melba toast

Egg mayonnaise with crisp salad

**Add £2.25 per head**

Fanned melon with prawns or Palma ham

Roasted peppers & red onion with cheeses in pastry

Prawn cocktail with king prawns

Avocado with prawns and Marie rose sauce

Goat's cheese, avocado & bacon salad

Smoked salmon on lemon dressed leaves

Flat mushrooms stuffed with gorgonzola & spinach

**Add £3.25 per head**

Seafood vol-au-vents

Tropical tiger prawn cocktail

Seafood vol-au-vent

Half Gallia melon with fresh raspberries

Smoked salmon and fresh salmon mousse parcels

Fresh salmon and lemon mayonnaise

Duck salad with berries

See our potato, vegetable & vegetarian options

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## Main Courses

- Roast chicken with stuffing
- Roast turkey with traditional trimmings
- Roast pork with apple sauce and stuffing
- Pork & apple sausages with onion gravy
- Chicken breast in champagne or chasseur sauce
- Pork loin steaks with crème fraîche & caramelised apples

### Add £2.25 per head

- Roast beef with Yorkshire puddings
- Roast lamb with mint gravy
- Salmon fillet with lemon and dill sauce
- Cod wrapped in Palma ham with basil and sun dried tomatoes

### Add £3.25 per head

- Pork tenderloin with honey and mustard sauce
- Sirloin steak with Diane or chasseur sauce
- Lamb leg steaks with red wine & redcurrant sauce

### Add £4.50 per head

- Duck breast in port and raspberry sauce
- Monkfish wrapped in Palma ham with rosemary and lemon

### Add £5.25 per head

- Noisettes of lamb in a red wine gravy
- Fillet steak with peppercorn or Madeira sauce
- Fillet of beef Wellington (P.O.A)



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## Desserts

Sherry trifle	Selection of mini desserts & scones
Chocolate profiteroles	Apple pie with custard
Cheesecake topped with fruit	Chocolate fudge cake
Bavoir	Lemon Meringue pie
Fresh fruit salad with cream	
Caramelised oranges with Gran	
Marnier	
	Coffee & mints

### Add £2.25 per head

Chocolate mousse  
Raspberry or passionfruit Pavlova  
Mascarpone lime torte

### Add £3.25 per head

Crème brulee with seasonal berries and shortbread biscuits

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Cheese board with crackers and grapes  
**£4.75 per head**

Luxury cheese board with fruit, chutney & crackers  
**£5.75 per head**

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Petit fours  
**£2.50 per head**

Chocolate dipped strawberries  
**£1.75 - £2.75 per head**