

COE CATERING

Sample Wedding Menu

Canapés

Pea and Broad Bean Bruschetta, Parmesan

Fishcakes, Lemon Mayonnaise

Chilled Gazpacho, Almonds, Basil Oil

Confit Duck Leg, Honey and Soy

Starter

Confit of Salmon, Peas a la Francaise

Shallot Tatin, Onion Puree, Spinach,(v)

Main

Fillet of Beef, Oxtail and Potato Croquette, Carrot Puree, Pomme Anne,
Root Vegetables

Butternut Squash Wellington, Dressed Leaves, Balsamic

Dessert

Summer Fruit Fool, Honeycomb, Strawberry Sorbet, Elderflower Jelly,
Fresh Berries

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Cheese

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Evening Supper

Fish and Chip Cones

Vegetable Thai Curry, Jasmine Rice (v)

Pulled Pork Roll