



Wedding Menu

£32.00

Starters

● *Roasted Red Pepper & Tomato Soup with Gruyere Croute*

● *Homemade Seasonal Vegetable Soup*

Pressed Terrine of Honey Roasted Ham Hock, Apple & Ale Chutney with a crisp flatbread & Olive Oil drizzle

● *Wild Mushroom, Tarragon & Caramelised Red Onion Tartlet, Rocket, Pine Nut & Spinach Salad with Blue Cheese dressing*

*Chicken Liver & Pistachio Pate, Red Onion Chutney, Pea Shoot & Rocket Salad & Toasted Flatbread
Smoked Salmon & King Prawn Jar, baby gem lettuce, Cucumber fingers, mild sweet chilli & crème fraiche*

Crispy Hoisin Duck, Cucumber Ribbons, Chinese Pancakes & Hoisin Sauce

Traditional Prawn Cocktail

Buffalo Mozzarella & Beef Tomato Stack with a Red Pesto infusion & Rocket & Pine Nut Dressing

● *Field Mushroom filled with a Leek & Roquefort Breadcrumb, Red Chard & Watercress, Chunky Tomato & Basil Salsa Verde*

Sorbet Course

£4.00 Supplement

Sicilian Lemon Sorbet

Blackcurrant Sorbet

Champagne Sorbet

Telephone – 0116 210 8036 – 07903076223

Website – www.paulscatering.com

Email – food@paulsthecateringcompany.co.uk

Mains

*English Rosemary scented Roast Sirloin of Beef, with a Homemade Yorkshire Pudding,
Traditional Roast Potatoes & Red Wine Gravy*

• *Wild Mushroom & Truffle Oil Risotto, Wild Rocket & Balsamic Onion Chutney*

*Oven Roasted Chicken Breast with Wild Mushroom & Thyme Sauce Sage buttered potatoes
& green beans*

*Beef Wellington, Merlot & Baby Onion Sauce, Crispy Pancetta, Parmentier Potatoes & Sweet
Rocket (£8.00 Supplement)*

*Pan fried Cornfed Chicken wrapped in Smoked Bacon, Red Onion, red wine & tomato sauce
& Sweet Potato Rush*

Prime Cut Steak & Ale Pie, Sautee Chive Potatoes & Garden Peas

Trio of Prime Sausage, Mashed Potato, Caramelised Onion Gravy

*Aberdeen Angus Fillet Tornedos, Dauphinoise Potatoes, Canid Green Beans, Fried Leeks & a
Wild Mushroom Jus (£5.00 Supplement)*

*Locally Sourced Lamb Rump, Saffron Fondant Potato, Deep Fried Leeks, Red Onion
Marmalade & Merlot Jus (£5.00 Supplement)*

Steak & Ale Pie, Champ Mash & Seasonal Vegetables

Venison Wellington, Braised Cabbage, Fondant Potatoes, Port & Red Currant Jus

Oven Roasted Salmon Fillet, Chive Potato Rosti, Baby Spinach & Hollandaise Sauce

Poached Cod Loin, Asparagus Spears, Tomato Salsa, Baby New Potatoes & Spinach Sauce

• *Mediterranean Vegetable Wellington, Rosemary Potatoes and a Basil & Sun blush tomato
Sauce*

Locally Sourced Traditional Roast, Yorkshire Pudding, all the Trimmings & Rich Gravy

Sirloin of Beef

Slow Roasted Lamb Shoulder

Seasoned Chicken Breast

Venison Loin

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Dessert

Oreo Eton Mess – Served in a cup and saucer

Salted Caramel Cheesecake with a Chocolate Cream

Belgian Chocolate & Raspberry Brownie with a Raspberry Concasse and Vanilla Chantilly Cream

Baked Chocolate & Orange Cheesecake with a duo of coulis & cream (gf)

Sicilian Lemon & Mascarpone Posset

Seaside Platter – Cookie, Popcorn, Candy Floss & Doughnut

Summer Fruit Pudding with Cinnamon Clotted Cream

Cookie Dough Pizza (for 2)

Trio of desserts – Brownie, Lemon Tart & Vanilla & Salted Caramel

Cheese Course

Sutton Basset Stilton

Red Leicester

Smoked Applewood

Quenby Hall Stilton

Somerset Brie

Camembert

Sage Derby

Stinking Bishop

Mild Cheddar

Cheese board - Choose 5 cheese £5 per person

Or

We can serve it as a Cake of Cheese for £3 per person

Tea & Coffee

Pauls Filter Coffee and Tea (including 4 speciality Teas) £2.50 per person

Or

Serve this as a Tea and Coffee Station for the same price all day!

All prices shown are for the food value only. Additional costs can include items such as, essential staff, porcelain plates, stainless steel cutlery, napkins, kitchen hire and transportation. Please contact us for a full quote. All prices shown are VAT inclusive.

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