

Please choose from the Menu Sample Courses below for your £19.95 3 Course Wedding Package

## Starters

Smoked Mackerel and Horseradish Salad  
Fanned Melon Trio with Fruits of the Forest Coulis  
Prawn and Avocado Cocktail  
Port Liver and Mushroom Paté  
Feta Cheese and Rocket Salad  
Baked Smoked Bacon and Button Mushroom Tartlets  
Smoked Salmon and Prawn Marie Rose Parcels on a bed of Crisp Leaves with Sour Cream

## Main Dishes

Braised Rump Steak with Wild Mushrooms cooked in its own jus  
Steak and Ale Pie topped with Flaky Puff Pastry  
Roast Silverside of Beef with Gravy and Yorkshire Pudding  
Pan fried Sirloin of Beef drizzled with a light Whisky Sauce  
Roast Saddle of Lamb presented with a Redcurrant and Thyme Sauce  
Moroccan Lamb and Couscous  
Pot Roast Lamb with Apricot Compote  
Chicken Supreme stuffed with Stornoway Black Pudding drizzled with a 10 year old Macleod Malt  
Seared Cider Chicken topped with Apple Fritter  
Roast Chicken wrapped in Bacon  
Thyme and Oak Smoked Cheddar Cheese stuffed Chicken  
Chicken Provencale  
Pan Fried Salmon garnished with Seared Scallops  
Smoked Salmon Steak with Asparagus and Lemon Butter  
Pan fried Tuna Steak with Red Onion and Chutney  
Chunky Cod Steak on a bed of Chive and Potato Mash  
Salmon en Croute  
Fillet of Pork cooked with a fresh Basil and Apricot Crust  
Slow Roast Pork with Cranberry Glaze

## Soup Selection

Traditional Vegetable Broth  
Lentil and Smoked Bacon  
Leek and Potato  
Cream of Tomato and Chives  
Cream of Mushroom  
Carrot and Coriander  
Asparagus  
Tuscan Bean and Tomato  
French Onion  
Curried Parsnip  
Cream of celery  
Cauliflower and Stilton  
Carrot and Orange  
Potato and Onion  
Tomato and Rice  
Cream of Vegetable.

## Sweets

White Chocolate and Raspberry Parfait  
Rich Chocolate Tort with Orange Cream  
Fresh Fruit Salad  
Creme Brûlée  
White and Dark Chocolate Mousse  
Baked Vanilla Cheesecake with Raspberry Coulis  
Individual Strawberry Pavlovas  
Sticky Toffee Pudding served with Hot Toffee Sauce  
Apple Crumble served with warm Maple Syrup



## Our Approach

*is to offer you as much scope and flexibility to ensure your special day is not only very enjoyable but one you will remember for all the right reasons.*

## We Are

*a family run business with more than 20 years Catering Experience.*

## Our Principles Are Simple

*We offer an affordable Catering Service second to none where no details is left to chance giving you a bespoke service to your exact requirements.*

## Wedding Package

*£19.95 per person*

*3 Course Dinner with Tea or Coffee*

*You choose your Starter, Main Course and Sweet from our extensive list of courses*

### Also Included

*All crockery  
Cutlery  
Napkins  
Table Covers  
Uniformed Staff*



## Special Offer

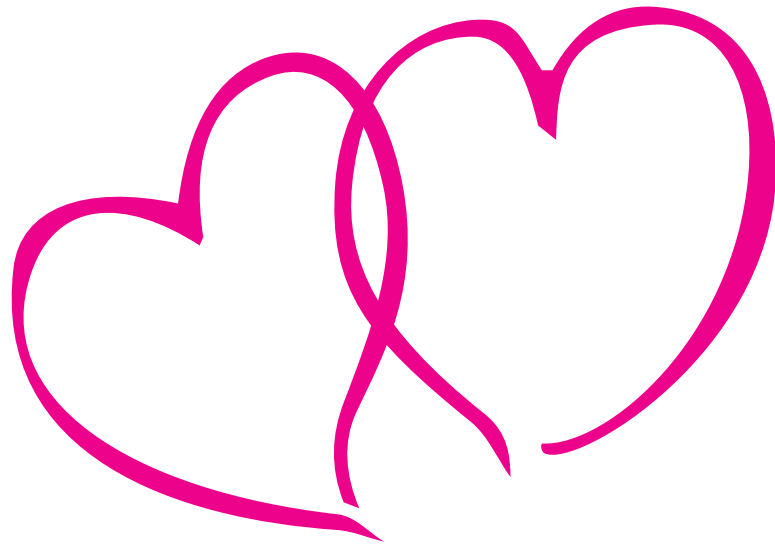
*Free Sparkling Wine Reception when you book an Evening Buffet with your Wedding Meal (minimum 50)*

## Wedding Buffets

*We offer a full range of Finger - Fork and Full Buffets.*

*Not everybody likes a formal sit down meal for their Special Day, that's where our range of Buffet Menus fit the bill*

**Sugar Snap Caterers**  
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— Sugar  
Shop —

(caterers)