

Wedding Breakfast and Dinner Menu A

Beef Tomato filled with Butter Beans, Fennel and Pinenuts
dressed on a bed of Rocket and Watercress and drizzled with a Spicy Tomato Salsa

Chicken Supreme filled with Thyme and Wild Mushrooms
Bound with Smoked Bacon and served with a Red Wine Sauce

Served with a
Leek and Chive Potato Cake

Asian Greens

Fruits of the Forest Tarte
with Peppered Strawberry Coulis and Port Syrup

Coffee Cafeterias

Complimentary After Dinner Mints

Price: £29.50 per person

Wedding Breakfast and Dinner Menu B

Asparagus and Crayfish Timbale dressed on Rocket, Radicchio & Watercress
with a simple Chive and Lemon Oil Dressing

Pan-Fried Breast of Guinea Fowl
cooked in a Red Wine Sauce with Juniper Berries, Apricots and Bacon
infused with Calvados and finished with Fresh Cream

Roasted Root Vegetables

Rissole Baby New Potatoes with Thyme and a Hint of Garlic

Dark Chocolate Truffle Torte
with a Tia Maria Sauce

Coffee Cafeterias

Complimentary After Dinner Mints

Price: £30.95 per person

Wedding Breakfast and Dinner Menu C

Fan of Melon with Black Forest Berries
Spiced Orange and Raspberry Coulis

Medallions of Roast Fillet of Beef Infused with Thyme and Garlic
served with stuffed Provencale Tomato

Red Wine Jus

Crushed Potato Cake

Sugar Snap Peas, Mange T out and Red Pepper Diamonds

Chocolate and Mint Parfait
served with Pistachio Crème Fraiche and Toffee Syrup

Coffee Cafeterias

Complimentary After Dinner Mints

Price: £31.70 per person

Wedding Breakfast and Dinner Menu D

Whole Baked Goats Cheese
on Tapenade Bruschetta with
Roast Cherry Tomatoes and Balsamic Dressing

Seared Breast of Maignet Duck
in a Red Wine and Cherry Sauce

With Caramelised Onion, Red Cabbage, Apple and Caraway

Crushed New Potatoes with Fresh Herbs

Roasted Butternut Squash and Honeyed Carrots

Pear and Frangipane Tart with Cinnamon Ice Cream
Red Currant Coulis and Fruit Crisps

Coffee Cafeterias

Complimentary After Chocolate Selection

Price: £31.75 per person

Wedding Breakfast and Dinner Menu £

Cornish Crab and fresh water Crayfish Salad
with Mango & Madras refresher and wild Rocket Ball

Roast Contre Filet of Beef
A rolled sirloin of prime Beef basted with Mustard & Tarragon & served
with a Claret Sauce with Wild Mushrooms & Baby Onions

Crushed Potato Cake

Sugar Snap Peas, Mange Tout and Red Pepper Diamonds

Classic Tarte au Citron a sweet pastry case filled
with a rich combination of Cream, Eggs
& Fresh Lemons served with Crème Fraiche

Coffee Cafeterias

Complimentary After Chocolate Selection

Price: £32.00 per person

Cotton Nash Catering and Wedding & Event Testimonials

Weddings

“The food was perfect and there were many positive comments from guests”

Wedding – Mrs Dawkins, Southampton

“You all did a wonderful job and the food was lovely – I will always recommend you! Thank You”

Wedding – Mr Hammal, Southampton

“This letter is to let you know what a fabulous job you and your team did at our wedding. The organisation was brilliant.....”

Wedding – Mr & Mrs Lloyd, Wilmslow, Cheshire

“Everyone enjoyed the food and all the staff were very friendly...thanks for helping to make our day such a sunny, memorable one”

Wedding – Mr & Mrs Turner, Waterlooville

“A huge thank you for making the 30th July so special for us. You and your team were so amicable. The food and presentation was superb – Thank You!”

Wedding – Mr & Mrs Burch, Fareham