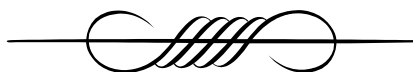


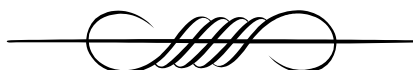
# English Classic Menu

£47.50 per person (50 guests minimum)



## Selection of Canapés

Mini Bangers & Mash, Miniature Red Onion & Goats Cheese Pizza, Shepherds Pie Tartlet, Confit of Duck Tortilla, Small Yorkshire Pudding topped with Mushroom and Shallot, Seared Scallop with Pea Puree, Fresh Salmon with Cajun Spices, Tomato and Parmesan Galette,

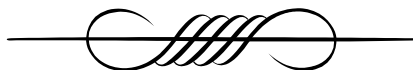


Salad of Freshwater Prawns topped with a brochette of King Prawns and served with an Onion Seed Tuille

Freshly baked flavoured Rolls

### Vegetarian Option

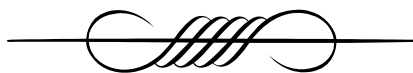
Galette of Asparagus with sun blush tomatoes, Garlic and field mushrooms with pesto dressing



Breast of Farm reared Chicken Tournedos filled with pistachio and Sun Blush Tomato with a woodland Mushroom Sauce served with deep fried julienne of Leek, baby vegetables and a Fondant Potato

### Vegetarian Option

Filo parcel of spiced vegetables with a cardamon dressing



Platter of English Desserts including bread and butter pudding with butterscotch, White Chocolate and Raspberry Marquise, Iced Vanilla and Honey Parfait with cracked Hazelnut Crunch

Coffee and hand-made Coghlan's Chocolates

## Coghlan's Caterers

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