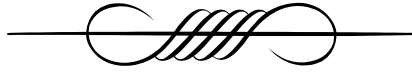


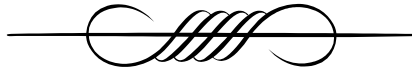
# Wedding Menu 2

£49.50 per person | £54.50 with Beef fillet main course



## 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, Miniature Prawn Cocktails in Bamboo Baskets



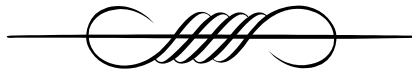
Crisp Tartlet Case filled with homemade Red Onion Marmalade and Topped with a Creamy Goats Cheese served Warm with a Purple Pesto Dressing

or

Chicken Liver Parfait served with Toasted Brioche and served with a rich Cumberland dressing and deep fried Purple Basil

or

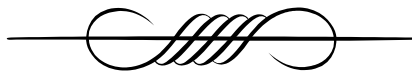
Terrine of Salmon and Smoked Salmon served with Horseradish wafers and beetroot cured salmon garnish



Breast of Farm Reared Chicken Tournedos filled with Aubergine and Sun Blush Tomato Mousse and served with deep purple Courgette Flowers

Fillet of Derbyshire Beef served on a Dauphinoise Potato with Purple sprouting Broccoli and a rich Port sauce Bowls of steamed Vegetables

Roasted Fillet of Venison served on a blackcurrant reduction with Rosti Potato. Green vegetables



## Platters of Dessert to include

Miniature Creme Brulee, Blackcurrant and Vanilla Delice with Blackcurrant Leather Plum Tarte tatin with creme anglaise

Coffee and hand made Coghlan's Chocolates

## Coghlan's Caterers

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