



Wedding Breakfast Menu (A)

Starters

Seasonal Soups & Crusty Bread

Tomato & Mozzarella Salad

Sliced Beef Tomatoes, Buffalo Mozzarella, Rocket Salad with a Basil Dressing

Sausage Meat and Cranberry Puff Pastry Roll

Served with Pickled Apple and a Roasted Cherry Tomato and Endive Salad

Smoked Salmon, Cream Cheese and Spinach Roulade

With a Fennel, Rocket & Dill salad

Caramelised Red Onion & Caerphilly Tatin

Caramelised Red onions with Balsamic Vinegar, Caerphilly Cheese
& Rocket Leaves

Hoisin Chicken Skewers

Coated in Toasted Sesame Seeds on a Crispy Noodle, Spring Onion and Leaf
Salad, Drizzled with a Sweet Chilli and Coriander Dressing

Main Course

Roasted Topside of British Beef

with Yorkshire Pudding, Horseradish Mash & Red Wine Gravy

Slow Cooked Loin of Pork Stuffed with an Apricot & Sage Farce

Served with a Whole Grain Mustard Mash & Gravy

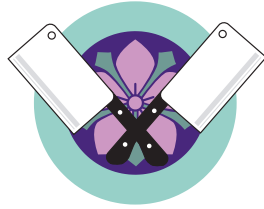
Chicken Breast Wrapped in Smoked Bacon

with Dauphinoise Potatoes & Madeira Gravy

Seared Salmon Fillet with Crushed New Potatoes & Creamed Leeks

Sweet and Sticky Slow Cooked Beef Brisket

with Roasted Carrots, Carrot and Swede puree, Pickled Walnuts
and Water Chestnuts



JOSHUA'S
CATERING COMPANY

Wedding Breakfast Menu (A)

Dessert

Sticky Toffee Pudding
with Toffee Sauce & Pouring Cream

White Chocolate and Raspberry Cheesecake
Topped with Fresh Raspberries and a White Chocolate Sauce

Lemon and Blackberry Posset
served with Stem Ginger Shortbread Fingers

Triple Chocolate Brownie
with Chocolate Sauce and Vanilla Ice Cream

Eton Mess
Sweet Meringue Folded Through Fresh Strawberries and
Whipped Double Cream

Price inclusive of crockery & cutlery and paper napkins

One choice from each course excluding any dietary requirements.
To include an additional choice there is a price
per guest supplement