

MENU CARDS available to match all designs

THE WEDDING BREAKFAST

Jayne and Stephen

SATURDAY 17ST AUGUST 2019

MENU

Tomato Tarte Tatin
with Butterflied Prawns



Seabass Fillet on Roasted Potatoes
with Cherry Tomatoes, Asparagus
and Sauce Vierge

or

Beef Wellington
with Dauphinoise Potatoes
and a selection of Spring Vegetables



Selection of Local and Corsican Cheeses
with Homemade Spiced Apple Chutney



Mini Meringues with Summer Fruits
and Crème Chantilly
Rich Chocolate Torte with Fresh Raspberries
Mascarpone and Lime Cheesecake
with Citrus Confit



Coffee, Selection of Teas
and Petit Fours

Anna and Christopher

SATURDAY 17TH August 2019

THE WEDDING BREAKFAST

Menu

TWICE BAKED CHEESE SOUFFLÉ
WITH GRUYÈRE CREAM SAUCE
AND ROCKET SALAD



FILLET OF SCOTCH ASSURED BEEF
WITH BÉARNAISE SAUCE,
DAUPHINOISE POTATOES AND
SEASONAL VEGETABLES

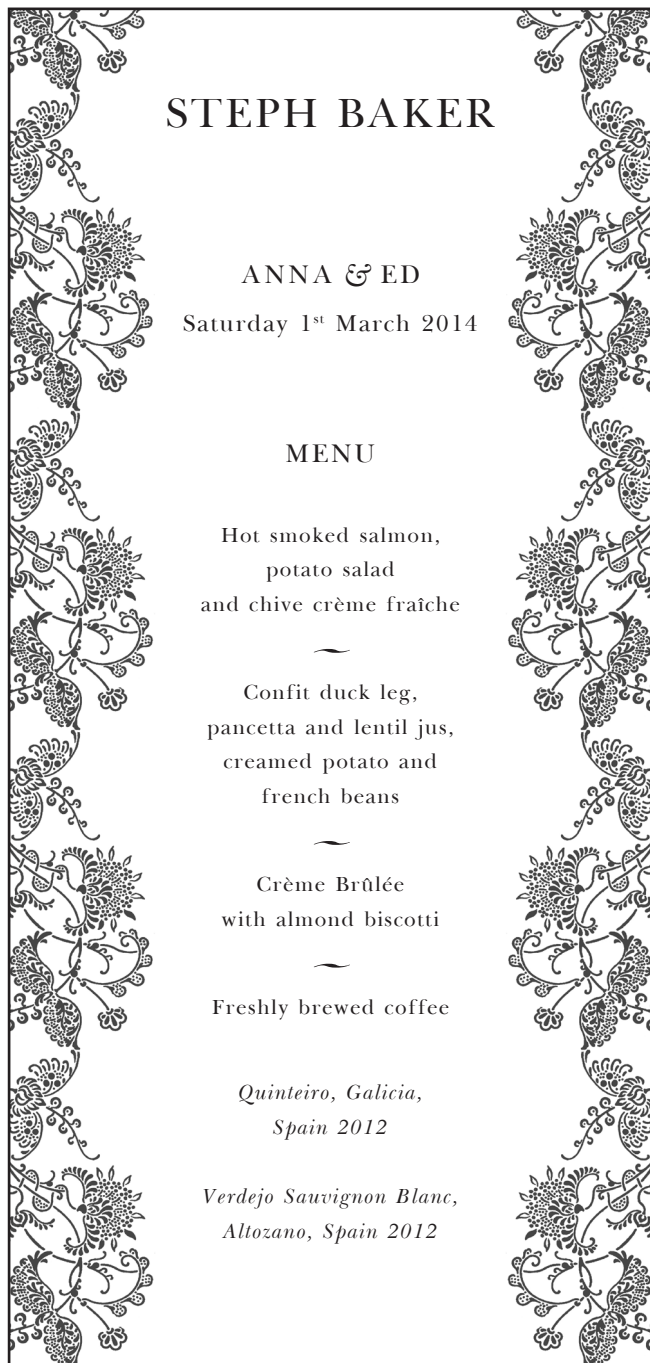


CARAMELISED LEMON TART
WITH KUMQUAT ICE CREAM AND
A COOKIE WAFER



COFFEE, MINTS AND FUDGE

MENU PLACE CARDS available to match all designs

A decorative border with a repeating floral and vine pattern surrounds the text.

STEPH BAKER

ANNA & ED
Saturday 1st March 2014

MENU

Hot smoked salmon,
potato salad
and chive crème fraîche

—

Confit duck leg,
pancetta and lentil jus,
creamed potato and
french beans

—

Crème Brûlée
with almond biscotti

—

Freshly brewed coffee

*Quinteiro, Galicia,
Spain 2012*

*Verdejo Sauvignon Blanc,
Altozano, Spain 2012*

A small illustration of a white flower with dark leaves and a few scattered petals.

ISABELLA

THE WEDDING BREAKFAST
Saturday 15th August 2015

Menu

Twice baked cheese soufflé
with Gruyère cream sauce
and rocket salad

—

Fillet of beef
with Béarnaise sauce
dauphinoise potatoes and
seasonal vegetables

—

Caramelised lemon tart
with fresh cream and raspberries

—

Freshly brewed coffee

A small illustration of a white flower with dark leaves.

*Isabella
and
Daniel*