



Celia Marr  
Delightful Dining



### **Canape reception**

Blinis topped with crème fraiche, smoked salmon and fresh dill  
Fresh tomato salsa bruchettas  
Mini chorizos with a red pepper dip  
Mini yorkshire puddings filled with rare roast beef and horseradish  
Sunblush tomato, mozerella and green olive kebab  
Tomato chutney and stilton cheese tarts

### **Starters**

Tomato and buffalo mozzarella salad topped with fresh rocket and fresh  
roasted pepper dressing  
Or  
Twice baked cheese soufflés with a red onion confit  
Or  
Traditional Prawn cocktail with a homemade marie rose sauce served with  
fresh brown bread  
Or  
Plates of antipasti  
Or  
Caramelised red onion tarts topped with goats cheese served with a salad  
garnish

### **Main courses**

Fresh salmon, panfried with a pot of salsa verde  
Or  
Fillets of Seabass on a butter bean and chorizo risotto  
or

Slow roasted belly of pork served with crispy crackling ,fresh apple sauce and  
white wine and sage jus

Or

8oz fillet steak served with a béarnaise sauce, fresh watercress ( surcharge of  
£1.50 per head)

Or

Chargrilled free range chicken supremes wrapped in proscuitto ham served  
with a marsala mushroom sauce

Or

3 large porky white sausages and mash served with an onion gravy

Or

Steak and ale pies or Fish pies

served with

white china bowls of roasted new potatoes and French beans with olive oil and  
garlic and slightly roasted cherry tomatoes on the vine served on the plate

Or

Pork tenderloin served on a garlic mash, with a pesto and cream sauce topped  
with crispy parma ham and slightly roasted cherry tomatoes on the vine with a  
basil dressing and bowls of green salad

**Broadbean, spinach and porcini mushroom rissotto (v)**

or

**Roasted red peppers filled with a spicy cannalini bean casserole topped with  
halumi cheese (v)**

### Dessert

Warmed chocolate fondant served with a raspberry sauce  
and vanilla ice-cream

Or

Chocolate and honeycombe mousse

Or

Summer puddings with a jugs of pouring cream served at the table

Or

Apple crumble with custard

Or

summer puddings with thick cream

or

Eton mess

Or

Chocolate fudge cheesecake

Or

sticky toffee puddings served with a fudge sauce and ice cream

Fresh coffee. Mint /camomile and English tea  
Served with chocolates

Evening cheeseboard X 60 guests

Inclusive of :-

Set up Crockery, cutlery, 8 waiting staff until speeches, reception glasses, dinner glasses, toast glasses, white linen table cloths, linen napkins and any kitchen equipment required. A function manager, chilling bins for the day, cake knife, table number stands, water jugs. Service of wedding cake

**Extra costs**

Any Evening requirements from speeches

No corkage

No VAT

The removal of any empty bottles/cans supplied by yourselves is the responsibility of the client. Delightful Dining will dispose of any rubbish but would levy a fee to do so

