

CHAMPAGNE WELCOME

Fine Dining Menu

Our fine dining menus include an exciting range of starters and main dishes offering a good choice of meat, fish and vegetarian options to suit all tastes, plus a wide range of delicious desserts.

These are suitable for large formal dinners, directors dining, your wedding reception or for an intimate dinner party for friends and family.

There is complete flexibility within our menus for you to choose the right combination to suit your tastes. These are served plated for large numbers, but for more intimate dinners, butler or silver service can be provided.

Prices are not included because they depend on the number of people and venue restrictions.

If you have any questions, require something a little different or would like to get a quote please call us on 0800 083 2036, send us an email at info@champagnewelcome.com or complete an enquiry form at our website www.champagnewelcome.com

CHAMPAGNE WELCOME

Starters

Papaya & Mango Tian (V)

Duck & Orange pate with Melba Toast

Roasted Pepper & sour cream soup (V)

Blue shell crab with watercress dressing

Trio of melon with a stem ginger dressing (V)

Antipasto & asparagus with balsamic dressing

Assiette of smoked fish with a rocket salad

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MAIN COURSE

Corn fed chicken supreme stuffed with wild mushrooms

Roasted loin of venison with a juniper jus

Individual lamb fillet en croute

Seared fillet of sea bass with chervil sauce

Pan fried duck breast with black cherry sauce

Char grilled rib eye steak with wilted spinach

Trout Almandine

Brie, leek & puy lentil filo parcel (V)

Roasted vegetable galette with a pesto glaze (V)

All served with appropriate seasonal vegetables and potatoes

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DESSERT PLATTERS

Passion fruit bavarois with berry coulis

Vanilla & strawberry pannacotta

Chocolate pyramid with a raspberry sauce

Lime & Ginger cheesecake with pouring cream

Chocolate pecan pie

Fresh strawberries & raspberries with double cream

Deep apple pie (served cold or warm) with clotted cream or ice cream

Cheese board and Fruit platters can be added either as an alternative to dessert or additional to the three course dinner

All our Dinner Menus are accompanied by freshly ground coffee, herbal infusions and chocolate mints.