

Alexander Catering
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BRONZE MENU

Bread Roll & Butter

Prawn Melody
Succulent Prawns Bound with Apples
Served with Lemon Mayonnaise & Tabasco Sauce

Filleted Breast of Chicken
Cooked with Basil, Chopped Tomatoes, Mixed Herbs, Prosciutto
& Red Wine

Served with Seasonal Market Vegetables

White & Dark Chocolate Mousse

Coffee

Mints

£27.50 per Head

SILVER MENU

Bread Roll & Butter

Cream of Chicken & Coconut Soup
Served with Snippets of Egg Noodles

Delice of Fresh Salmon
With Lemon Butter & Cracked Black Pepper

Served with Seasonal Market Vegetables

Profiteroles & Chocolate Sauce

Coffee

Mints

£30.00 per Head

GOLD MENU

Bread Roll & Butter

Goats Cheese & Sunblush Tomato Tartlette
With Mixed Leaves

Trio of Meats
Roast Beef, Turkey & Pork
Served with Herb Yorkshire Puddings, Shallots & Red Wine Gravy

Served with Seasonal Market Vegetables

Individual Apple Pie
Served with Crème Anglaise

Coffee

Mints

£32.50 per Head

PLATIUM MENU

Bread Roll & Butter

Brizola & Rocket Salad
With Olives & Pickled Artichoke & Drizzled with Olive Oil Dressing

Stuffed Leg of Lamb
Stuffed with Sage & Onion & Sausage Meat
Served with Red Onion, Red Currant & Rosemary Sauce

Served with Seasonal Market Vegetables

Lemon Torte
Garnished with a Mixed Berry Compote

Coffee

Mints

£35.00 per Head

Menu

Choose One from each section for all guests

Starter:

Cauliflower & Stilton Soup
Served with Parsley Croutons (V)

Casserole of Button Mushrooms en Croute
With White Wine & Cream (V)

Smooth Liver Pate & Cumberland Sauce
Served with Toasted Granary Fingers

Halloumi Cheese
Served on a Nest of Mixed Leaves & Balsamic Vinaigrette Syrup (V)

Smoked Chicken & Mango Salad
(£1.50 Supplement per head)

Smoked Fish Timbale
Cream Cheese & Chives Wrapped into a Parcel with Smoked Salmon
(£2.50 Supplement per head)

Duck Apricot & Orange Terrine
Served with Salad Garnish
(£2.00 Supplement per head)

Prawn Melody
Succulent Prawn Bound with Apples
& Served with a Lemon Mayonnaise & Tabasco Sauce

Tropical Fruit Platter
Drizzled with Rum, Coconut Pulp & Juice

Smoked Halibut & Tiger Prawn Platter
With Cracked Black Pepper
£3.50 Supplement per head

(V) = Suitable for Vegetarians

Menu

Second Course (Optional):

Sorbet to Cleanse the Palate
Available at a supplement of £3.95 per head

Main Course:

Roast Top-Side of Beef
& Horseradish Yorkshire Puddings
Served with Ale Gravy

Trio of Roast Meats
Pork, Beef & Turkey
Served with Herb Yorkshire Puddings, Shallots
& Red Wine Sauce

Fillet of Beef Wellington
Served with Scotch Whiskey & Game Sauce
£3.75 supplement per head

Knuckle of Lamb
Served with a Red Wine & Rosemary Sauce
£2.50 supplement per head

Fillet of Beef Medallion
Topped with Stilton & Wild Mushroom Mousse
Served with a Brandy & three Pepper Corn Sauce
(£3.75 supplement per head)

Tender Loin of Pork
Served with a Creamy, Cider Sauce, Garnished with Apples

Poached Boneless Breast of Chicken
Served with a Sherry & Grain Mustard Sauce

Chicken Parcel
Breast of Chicken Filled with Sage, Onion & Sausage Meat Stuffing
Encased in Bacon, Served with Port & Red Currant Sauce

Cont....

½ a Roasted Duck
Served with a Tyme & Rice Wine Sauce
(£3.00 supplement per head)

Boneless Breast of Duck
Seared Breast of Duck Served with a Kirsch & Black Cherry Sauce
(£3.90 supplement per head)

Salmon & Asparagus En Croute
Served with a Clam & Lobster Sauce

Barramundi Supreme
Poached Supreme of Barramundi
Garnished with Queen Scallops & Butter Beans
Served with Lemon Grass, Chilli & Thai Holly Basil Sauce
(£2.25 supplement per head)

Mahi Mahi Supreme
Served with Alsbach Brandy & Soured Cream Sauce
(£1.80 supplement per head)

Dessert Course

Baileys Gipsy Tart
Cheesecake (your choice)
Apricot & Passion Fruit Torte
Sticky Toffee Pudding
Lemon & Mascarpone Tart
Strawberry Tartlette
Individual Apple Pie
Chocolate & Custard Slice
Triple Chocolate Mirror
Banoffee Torte
Raspberry Mousse

Coffee
Mints

Price per head starts at £27.50 depending on choice of Menu

Evening Menu's

Menu 1

The Pie Factory

Please choose 4 kinds of Pies from the List below:-

Meat:

Steak & Kidney
Steak & Guinness
Steak & Stilton
Steak & Braised Onions
Sausage, Smoked Bacon & Onion

Poultry:

Chicken & Asparagus
Chicken & Stilton
Turkey, Cranberry & Brie

Fish:

Salmon, Smoked Haddock & Spinach
With Cheese Sauce or White Sauce

Salmon Cod & Prawn

Parmesan & Thyme Crumble
Finished with Saffron, Lemon & Parsley Sauce

Vegetarian:

Leek & Mushroom
Mixed Vegetables

All above served with Mash Potatoes & Mushy Peas
Bakers Bread Basket & Butter

Price depending upon selection

Menu 2

Chilli Con Carne
Chicken & Potato Curry (Extra Mild)
Steamed Rice
Mixed Salad
Accompanying Sauces
Bakers Bread Basket & Butter
£10.00 per head

Menu 3

Assorted Bacon
Assorted Gourmet Sausages
Fried Onions
Tomato & Onion Platter
Stilton Coleslaw
Accompanying Sauces
Baguettes & Baps
£11.00 per head

Menu 4

Finger & Fork

Cold Cuts of:
Beef, Turkey & Ham
Mixed Salad
Potato Salad with Sour Cream & Salad Onion
Cucumber Mint & Yoghurt Salad
Spicy Battered Buffalo Wings
Fish Goujons
Cocktail Samosas
Sausage Rolls
Accompanying Sauces
Bakers Bread Basket & Butter
£12.00 per head

Menu 5

Strictly Finger

Vegetable Crudities (V)
Melon & Parma Ham
Danish Style Meat Balls
Bagels with Cream Cheese & Smoked Salmon
Fish Goujons
Chicken Goujons
Smoked Oysters & Bacon
Cocktail Pancake Rolls (V)
Cocktail Samosas (V)
Stuffed Vine Leaves (V)
Pork & Prawn Dumplings
Open Sandwich Selection

£12.50 per head

Drinks Package 1

Pre-Reception Drink:

(Based upon 1 glass per person)

Choose either:

Sparkling White Wine

or

Mulled Wine

(warm red wine, infused with spices & orange Juice)

&

Lemonade

(for the non alcoholic drinkers)

Wedding Breakfast Wines:

(based on 1/2 bottle per person)

Select your choice of one Red & one White Wine

From Our House Red & White Regional Wines

Toasting:

(Based upon 1 glass per person)

Sparkling White Wine

Cost per head:

£12.50

Children's drinks packages available upon request

Bottle & Still Water available upon request

All prices are inclusive of VAT

Drinks Package 2

Pre-Reception Drink:

(Based upon 1 glass per person)

Choose either:

Bucks Fizz

(sparkling wine & orange juice)

or

Kir

(sparkling white wine with blackcurrant liqueur flavour)

&

Orange Juice

(for the non alcoholic drinkers)

Wedding Breakfast Wines:

(based on 1/2 bottle per person)

Select your choice of one Red & one White Wine

White:

Loire, Muscadet

California, Chardonnay

Australian, Sauvignon Blanc

Red:

French, Bordeaux Superior

Australian, Cabernet Sauvignon

California, Merlot

Toasting:

(Based upon 1 glass per person)

House Champagne

Cost per head:

£17.80

Children's drinks packages available upon request

Bottle & Still Water available upon request

All prices are inclusive of VAT

Drinks Package 3

Pre-Reception Drink:

(Based upon 1 glass per person)

Choose Either:

Pimms

(Pimms No 1, topped with lemonade & garnished with fresh fruits)

or

House Champagne

or

Kir Royale

(Champagne & Blackcurrant liqueur flavour)

&

Fruit Punch

(for the Non-alcoholic drinkers)

Wedding Breakfast Wines:

(based on 1/2 bottle per person)

Select your choice of one Red & one White Wine

White:

French, Chablis AC

Italian, Pinot Grigio

New Zealand, Merlot

Red:

Australian, Shiraz

Spanish, Rioja

French, Beaujolais Village

Toasting:

(Based upon 1 glass per person)

Branded Champagne

Cost per head:

£22.50

Children's drinks packages available upon request

Bottle & Still Water available upon request

All prices are inclusive of VAT