

Wedding Selection Menu

Choice of Starter Selections

Jersey Chancre Crab Torte served with a Red Pepper Essence,

Homemade Chicken Liver pate served with Toasted Home-made Brioche Bread & Tomato Chutney,

Mixed Salad of Melon & Parma Ham,

(Norwegian Prawns can be selected instead of Parma ham)

Smoked Salmon served with our own Sweet Dill Dressing,

Carrot & Coriander Soup served with our Home-made Carrot & Walnut Bread,



Main Course Selections

Supreme of Fresh Jersey Chicken served With Wild Mushrooms and a Tarragon Sauce.

Fresh Jersey Line Caught Sea Bass served on crushed New Potatoes and a Chive Buerre Blanc Sauce.

Sirloin of Jersey Roast Beef with all the Trimmings

Home reared Jersey Pork Escalope served with a Light Madeira sauce



Classic Catering

Toneham Lodge, La Route De La Hougue Bie, St Saviour
Jersey, Channel Islands, JE2 7UX

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Dessert Selections

Lavender & Lemon Panna Cotta.

Champagne Jelly with Summer Berries and a Crème Anglaise Sauce.

Lemon Tart served with Compote of Summer Fruits and Jersey Clotted Cream.

Tropical Fruit Salad with Pomegranate Seeds & fresh

Jersey Cream

or

Selection of Jersey, French & English Cheeses



Vegetarian Selections

Creamed Risotto served with Mixed Wild Mushrooms & Parmesan Shavings

Mediterranean Vegetables served on a bed of Puy Lentils

Home-made Vegetable Lasagna

Freshly brewed Coffee

All dishes are home-made and where possible Jersey Produce is always used.

Main course selection will be served with local seasonal vegetables

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