



Kings Catering Wedding Package 'A'

Starter

*Homemade Northumbrian Vegetable Soup
Served with bread roll and butter portion*

Main Course

*Supreme Chicken Chasseur
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables*

Dessert

Choice of Fresh Cream Gateaux

Finale

*Tea and Coffee with fresh cream
After Dinner Mints*

*All quotations given will include equipment, presentation, crockery, cutlery, table linen
with staff to serve.*

**ALL PRICES ARE SUBJECT TO V.A.T. @ current rate.
You may also create your own menu, please contact 01670 732500 for details.**



Kings Catering Wedding Package B

Starter

*Homemade Cream of Onion Soup with Mature Cheddar Cheese
Served with bread roll and butter portion*

Appetiser

Melon and Orange Cocktail with Port

Main Course

*Roast Topside of Beef
With Horseradish Sauce and Yorkshire Pudding
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables*

Dessert

French Apple Pie with Chantilly Cream

Finale

*Tea and Coffee with fresh cream
After Dinner Mints*

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with staff to serve.*

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Kings Catering Wedding Package C

Starter

*Homemade Tomato and Basil Soup with Herb Croutons
Served with bread roll and butter portion*

Appetiser

Hot Garlic Mushrooms in a Cream Sauce

Main Course

*Salmon Fillet in Prawn & Lobster Sauce
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables*

Dessert

Profiteroles with Chocolate Sauce

Finale

*Tea and Coffee with fresh cream
After Dinner Mints*

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with staff to serve.*

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Kings Catering Wedding Package D

Starter

*Choice of a Homemade Soup
Served with bread roll and butter portion*

Appetiser

*Norwegian Prawn and Avocado Platter with Marie Rose
Or
Camembert & Onion with Mixed Leaves and Walnut Salad*

Main Course

*Prime Sirloin Steak Bourguignon
Or
Chicken Breast Filled with Sundried Tomato and Mozzarella
Wrapped in Parma ham with a Madeira Jus-Lie*

*Served with Parmentiere Potatoes
Selection of Seasonal Vegetables*

Dessert

Choice of Dessert

Finale

*Tea and Coffee with fresh cream
After Dinner Mints*

*All prices are per person and include presentation, crockery, cutlery, table linen
with staff to serve.*

Selections of choice for the party must be given 10 days prior to Wedding

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