



Kings Catering Wedding Package A £15.95

Starter

*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 prices are per person and include presentation, crockery, cutlery, table linen
and 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 £18.95

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

Dutch Apple Pie with Chantilly Cream

Finale

*Tea and Coffee with fresh cream
After Dinner Mints*

*All prices are per person and include presentation, crockery, cutlery, table linen
and 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 C £20.95

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*

*All prices are per person and include presentation, crockery, cutlery, table linen
and 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 D £23.95

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
and 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.**