



K A R A T

LAUNCHED 1997

WEDDING SAMPLE MENU

FOR A AUTUMN/WINTER WEDDING WE WOULD SUGGEST
THE FOLLOWING MENU FOR YOUR DAY.

CANAPÉS

BLINIS WITH BEETROOT CURED SALMON & DILL

PLAICE GOUJONS IN MASALA BATTER,
WITH COCONUT & CORIANDER DIP

CROSTINI WITH WILD MUSHROOMS, GARLIC & PARSLEY

ROSEMARY & OLIVE DROP SCONES WITH GOATS CHEESE

MINI YORKSHIRE PUDDINGS WITH BEEF & HORSERADISH



WEDDING BREAKFAST

STARTER

CURED PORK, ROAST BUTTERNUT SQUASH, APPLE &
CHESTNUT SALAD WITH HOMEMADE COUNTRY BREAD



MAIN COURSE

FILLET OF BEEF WITH MUSHROOMS AND WHISKY CREAM SAUCE ON
GARLIC TOAST WITH DAUPHINOISE POTATOES & WATERCRESS



DESSERT

PORT AND CRANBERRY JELLIES WITH PORT SYLLABUB & BERRIES



EVENING BUFFET

CHEESEBOARD WITH FRUIT, PATE, CHUTNEY, CRACKERS
SELECTION OF HOMEMADE BREAD

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