

## POPULAR & RECENT WEDDING MENU SELECTIONS INCLUDE

More than any other event, our ethos for Weddings is to deliver the highest standards in food and service, exactly the way that you would want and expect on your big day. At one of the most exciting and happy times of your life, we take the stress out by providing a full bespoke service designed to cover all your needs. Food & drink, flowers, waiters, marquees. Whatever your requirements and budget are please call to discuss or fill on our contact form to get the celebration started.

### Starters

French onions soup with gruyere croutons

Ham hock terrine with toasted ciabatta, dressed rocket and red onion marmalade

Brandied shellfish bisque with prawn wonton

Scottish smoked salmon with smoked halibut, capers, whipped horseradish cream, seasonal leaves and melba toast

Spinach & goats cheese soufflé

Smoked breast of duck, raspberry puree, minted balsamic jelly, dressed rocket, toasted ciabatta

Roast tomato soup with basil puree and olive croutons

Smoked haddock soufflé

Roast beef carpaccio with truffle cream

*priced per person on request*

### Deserts)

Lemon risotto cheesecake with confit lemons

White chocolate and ginger cheesecake with strawberry and rhubarb confit

Baileys bread & butter pudding with vanilla custard

Chocolate marquis, summer berry compote, mint ice cream

Homemade lemon tart, cream fraiche

Homemade profiteroles with vanilla cream and hot salted caramel sauce

Caramelised apple tart

Caramel ice cream

White chocolate & raspberry crème brulee

Gingerbread soufflé fondant

Sauce Anglais

*priced per person on request*

*/continued*

# *Club Class Catering*

Tel: 07761 206019 [www.clubclasscatering.co.uk](http://www.clubclasscatering.co.uk) e: [clubclasscatering21@gmail.com](mailto:clubclasscatering21@gmail.com)  
14 Polwarth Crescent, Edinburgh, EH11 1HW

## **Main courses)**

Beef Bourguignon

Roast breast of chicken stuffed with haggis, crushed baby potatoes with whisky cream sauce

Roast breast of Gressingham duck, fondant potato and cherry sauce

Beef tournedos Rossini with madeira sauce

Breast of chicken stuffed with Cumberland sausage on black pudding mash with pea & ham broth

Filet of Scotch beef with a wild mushroom gratin

Stuffed roast loin of pork with lemon, sage apple puree, morel, calvados and cream sauce

Pan roasted sea bass with cauliflower puree pickled beetroot

*priced per person on request*

~

2018-19