Anchor Farm Catering

Traditional Wedding 2021

A1

**Carrot and Coriander soup**

finished with cream

--------------------

Assorted breads and rolls

--------------------

**Roasted local chicken breast**

with homemade stuffing

bread sauce

Jugs of rich onion gravy

**Vegetarian pasta**

Delightful Pasta and Fresh vegetables in basil cream sauce

---------------------

Traditional roast potatoes

Medley of in season vegetables

---------------------

**Homemade Apple Crumble**

Served with jugs of thick custard or Cream

Pots of tea and cafetieres of coffee

with almond biscuits and chocolates

Traditional Wedding 2021

A2

**Homemade Chicken pate**

With melba toast and crusty breads

---------------------

Assorted breads and rolls

---------------------

**Hot Roast Loin of pork**

Laid on an apple and walnut stuffing

With jugs of homemade gravy

**Vegetarian Risotto**

Creamy risotto with broad beans and peas

topped with feta cheese and herbs

---------------------

Rosemary Roasted Potatoes

Minted New potatoes

Medley of in season vegetables

---------------------

**Homemade bread and butter pudding**

Accompanied by thick vanilla cream

or jugs of custard

Pots of tea and cafetieres of coffee

with almond biscuits and chocolates

Traditional Wedding 2021

A3

**Goat’s cheese and red onion tarts**

on mixed leaves with honey and mustard dressing

---------------------

Assorted breads and rolls

---------------------

**Hunters Chicken**

Fillets of chicken wrapped in bacon

on herb and mushroom stuffing

Accompanied by a rich hunter’s sauce

**Vegetarian Roulade**

fresh vegetables in tomato and herbs

wrapped in filo pastry on sea of tomato and basil sauce

---------------------

Rosemary roasted new potatoes

Medley of in season vegetables

---------------------

**Chocolate Profiteroles**

Homemade Profiteroles filled with crème pastry

Coated with rich chocolate Sauce

Pots of tea and cafetieres of coffee

with almond biscuits and chocolates

Traditional Wedding 2021

A4

**Prawn Cocktail**

traditional prawn cocktail

with a modern twist

---------------------

Assorted breads and rolls

---------------------

**Traditional roasted sirloin of local mustard beef**

Yorkshire pudding

Horseradish sauce

jugs of gravy

**Wild Mushroom Pasta**

fresh pasta in creamy sauce with wild mushrooms

topped with herbs and cheese

---------------------

Rosemary roasted potatoes

Minted baby new potatoes

Medley of in season vegetables

---------------------

**English lemon and lime tart**

tangy lemon and lime tart with crunchy topping

served with creme fraiche

Pots of tea and cafetieres of coffee

with almond biscuits and chocolates