# Central Hotel 

Dedicated wedding specialist Red Carpet Welcome Prosecco on Arrival

Chair Covers
4 Course Meal
Personalised Menus
Cake Stand $\mathcal{E}$ Knife
PA system and microphone Floral arrangements for each table Evening Reception

## Arrival Reception

Processo Reception
Mini Scones with Home-made Jam EF Cream Freshly Brewed Tea $\mathcal{E}$ Coffee Selection of Biscuits

## Sample Sit Down Menu

Potato $\mathcal{E}$ Leek Soup<br>Velvety Smooth Soup topped with Crispy Julienne of Leek

$(1,7)$
Goats Cheese © Cranberry in a Crispy Puff Pastry Bouchee Sprinkled with Candied Walnuts $\mathcal{F}$ Dressed Mixed Leaves $(1,3,7,8,10)$

## Bang Bang Cauliflower

Sesame and Panko Coated Crumb


## Grilled Seabass Fillet

On a Bed of Sautéed Chilli $\mathcal{F}$ Ginger Baby Potatoes with Citrus Soy Dressing $(1,4,6)$

## Roast Duck Breast

Stir Fried Greens and Homemade Orange Jus
Maple Mustard Chicken
Creamed Potato and Green Vegetables
$(7,10)$
Pasta Primavera
Penned Pasta Tossed with Mediterranean Vegetables in a Sweet Tomato Sauce $(1,7,9)$


## Chef Choice of flavoured Home-Made

 Cheese Cake $\mathcal{E}$ Ice Cream(1-wheat, $3,6,7$ )
Homemade Apple Crumple $\mathcal{E}$
Ice Cream
(1(wheat), 3, 12

## Evening Reception

 Chicken Pieces, Cocktail Sausages, Veg Spring Rolls

