

22 Catering

BRONZE WEDDING MENU

To start

Cream of vegetable soup

Roasted cherry tomatoes and buffalo Mozzarella served with
rocket and pesto dressing

Melon served with raspberry coulis

Main course

Roast beef with Yorkshire puddings and red wine gravy

Chicken in a white wine sauce

(All main courses served with seasonal vegetables, roast and
new potatoes)

Dessert

Homemade apple pie served with fresh cream

Fruit salad

£15.00
per head



22 Catering
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