



The

WEDDING MENU

PLATED | SIT-DOWN RECEPTION

An elegant plated experience for your most important day, from a chilled starter through to a carved entrée and a finishing dessert course.

D I D D I | C A T E R I N G

The WEDDING MENU

The host must provide a symbol on the place cards denoting each guest's entrée selection, and a formal seating plan, at least seven (7) days prior to the event date.

Salad

Your choice of 1 of the following to serve your guests:

Marinated Mushroom Salad (VG, GF)

Salad Nicoise (GF)

Tomato Salad (VG, V, GF)

Cucumber & Tomato Salad (VG, V, GF)

Entrée

Your choice of 1 of the following to serve your guests — Vegetarian/Vegan available upon request

Whole Dressed Salmon served with Parsley Potatoes & Vichy Carrots (GF)

Scotch Roast Beef served with Roast Potatoes & Seasonal Vegetables (GF)

Roast Chicken in Velouté Sauce served with Herbed Potato Salad

Sweet Pepper Quiche served with Mixed Salad (VG)

Dessert

Your choice of 1 of the following to serve your guests:

Black Forest Gateaux (VG)

Fresh Fruit Tart (VG)

Cheesecake (VG)

Apple Pie (VG)

Coffee & Tea

Freshly Brewed Roasted Coffee & Tea, After Dinner Mints, Milk, Cream, Sugar

For sales, enquiries, or preferences not listed on this menu, please contact us –

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