



Kings Catering Wedding Package A

Starter

Homemade Northumbrian Vegetable Soup
Served with Bread Roll and Butter Portion

Main Course

Supreme Chicken Chasseur
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables

Dessert

Choice of Fresh Cream Gateaux

Finale

Tea and Coffee with Fresh Cream
After Dinner Mints

All quotations given will include equipment, presentation, crockery, cutlery,
and staff to serve.

All of our wedding packages are suggested menus these can be changed to create your own
bespoke menu, and priced accordingly.

ALL PRICES ARE SUBJECT TO VAT.

You may also create your own menu, please contact 01670 732500 for details.



Kings Catering Wedding Package B

Starter

Homemade Cream of Onion Soup with Mature Cheddar Cheese
Served with Bread Roll and Butter Portion
(or own choice)

Appetiser

Cocktail of Melon and Orange with Port

Main Course

Roast Topside of Beef
With Horseradish Sauce and Yorkshire Pudding
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables

Dessert

French Apple Pie Drizzled with Toffee Sauce & Chantilly Cream

Finale

Tea and Coffee with Fresh Cream
After Dinner Mints

All quotations given will include equipment, presentation, crockery, cutlery,
And staff to serve.

ALL PRICES ARE SUBJECT TO VAT.

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Kings Catering Wedding Package C

Starter

Homemade Tomato and Basil Soup with Herb Croutons
Served with Bread Roll and Butter Portion

Appetiser

Hot Garlic Mushrooms in a Cream Sauce

Main Course

Salmon Fillet in Prawn & Lobster Sauce
Served with Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables

Dessert

Profiteroles with Belgian Chocolate Sauce

Finale

Tea and Coffee with Fresh Cream
After Dinner Mints

All quotations given will include equipment, presentation, crockery, cutlery,
and staff to serve.

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Kings Catering Wedding Package D

Starter

Choice of a Homemade Soup
Served with Bread Roll and Butter Portion

Appetiser

Norwegian Prawn and Avocado Platter Drizzled with Marie Rose
Or
Camembert & Onion with Mixed Leaves, Walnut Salad & Balsamic Glaze

Main Course

Prime Sirloin Steak Bourguignon
Or
Chicken Breast Filled with Sundried Tomato and Mozzarella
Wrapped in Parma Ham
With Madeira Jus-Lie

Served with Parmentiere Potatoes
Selection of Seasonal Vegetables

Dessert

Choice of Dessert

Finale

Tea and Coffee with Fresh Cream
After Dinner Mints

All prices are per person and include presentation, crockery, cutlery,
and staff to serve.

Selections of choice for the party must be given 10 days prior to Wedding

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