

The Daily Telegraph

Monday, June 21, 1999

Edward and Sophie, The Royal Wedding



Menu

Canapés

to be served during the reception

Hot

Grilled chicken satay with a satay sauce

Goujons of sole with a tartare dip

Chipolatas with honey and mustard

Croque monsieur

Thai spring rolls with a honey and chilli dip

Red pepper tarte tatin with mozzarella and balsamic vinegar

Cold

Filo baskets filled with shredded smoked chicken in a lime and cumin mayonnaise with fresh peaches

Salmon tartare served on a toasted brioche with soured cream

Tabouleh served in filo cup drizzled with mint dressing

Creamed stilton with pear and rocket served on a crostini

Crayfish cocktail in a crisp croutade with spicy horseradish

Carpaccio of Scottish beef with rocket and mascarpone on a parmesan croute drizzled with a truffle dressing

Champagne
Louis Roederer N.V.

Bellinis

Orange juice

Minerals



Dinner

will be served from five buffet tables

Hot

Fillet of beef stroganoff

Coulbiac of smoked haddock

A trio of wild, saffron and plain steamed rice

Panache of asparagus, peas and broad beans

Tomatoes with a couscous and middle eastern flavoured stuffing

Cold

Platter of roast, marinated vegetables and peppers with mozzarella and parmesan shavings

Salad of beetroot with orange, lemon and ginger

New potato salad with crème fraiche, tarragon, blue cheese and mint

Mixed leaf salad with croutons

Pudding

will be served

Croustade with raspberries

Wedding cake

Wines

Chateau La Tour-de-By, Cru

Bourgeois, Medoc 1993

Lofthouse, Sauvignon Blanc,

Marlborough, 1998

Louis Roederer N.V.

Royal Vintage Port 1963

Coffee and tea will be available from the buffet tables

Wines

**Château La Tour de By,
Cru Bourgeois, Médoc 1993**