



Royal Corinthian Yacht Club

Sample Wedding Menu

To Start.....

Goat's Cheese & Caramelized Onion Galette

served on rocket salad with balsamic reduction

Followed by.....

Grilled Sea Bass Fillet

With sauté new potatoes & seasonal panache of vegetables & Beurre blanc

To Finish....

Assiette of all Three Desserts

Vanilla & rhubarb crème brulee served with ginger shortbread biscuits

French apple galette topped with vanilla cinnamon ice cream

Chocolate Jacqueline Francoise gooey cake finished with clotted cream ice cream

Filter Coffee

Plus a selection of four chef's choice chocolates & biscuits