

We will supply Sherry or Bucks Fizz  
on arrival at no extra charge  
- Also -  
Champagne or Sparkling Wine  
for the toast can be provided as extra



These Menus can be altered in a way to suit you

Weddings only:

A 10% Deposit is required on all Bookings  
and is non-returnable (minimum £75).

40% payment is due for payment 8 weeks  
before function and balance  
to be paid in full 10 working days prior to function.



**R & S CATERING SERVICES**

119 Hayling Avenue • Copnor • Portsmouth PO3 6DY  
Portsmouth (023) 9282 4948  
Web site: [www.rscatering.co.uk](http://www.rscatering.co.uk)

HOT AND COLD  
SIT-DOWN MENUS



*R. S. CATERING*

- Weddings
- Anniversaries
- Dinner Dances
- Special Occasions
- All Catered for

Here is a Selection of Sit-Down Menus.

If you wish, you may select a menu of your own choice,  
with our personal attention assured.

All sitdown menus come with waitresses, tablecovers,  
serviettes, matching crockery and cutlery



We can also offer you  
some wines  
to suit you for your meal  
at a reasonable cost



# WINE

## WHITE

Per Bottle

Liebfraumilch .....

Piesporter .....

Bordeaux Blanc .....

Sparkling Wine .....

Champagne .....

Sherry (per glass) .....

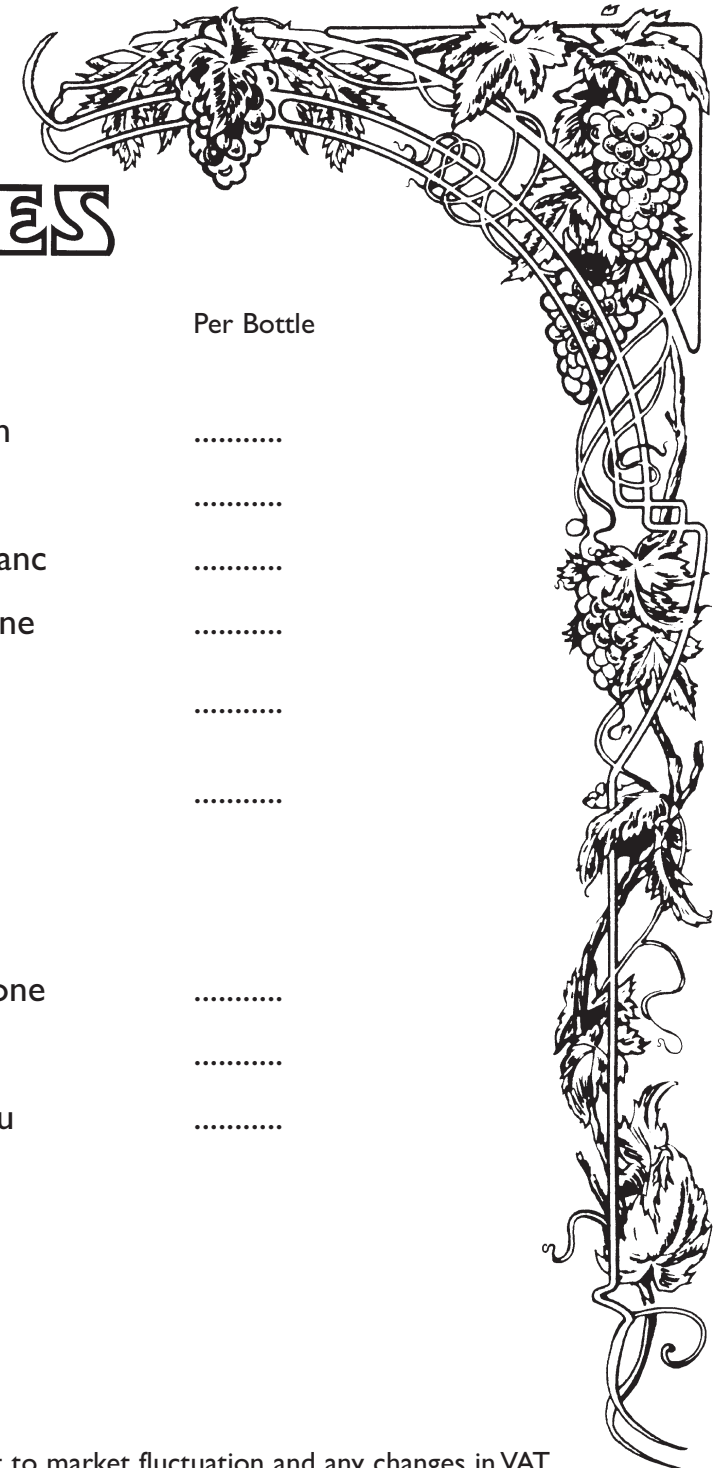
## RED

Cote du Rhone .....

Beaujolais .....

Rose d'Anjou .....

Prices subject to market fluctuation and any changes in VAT



**PLATED COLD MENU**

Soup of Choice  
Melon & Grapefruit Cocktail  
Fanned Melon drizzled with Raspberry Coulis  
Florida Cocktail  
Melon Gondola



Rolls & Butter



Baked Ham  
Roast Beef  
Chicken Portion  
Roast Turkey  
(Choice of Two)



Assorted Salads in Season  
(Approx. 12 varieties)



Baked Jacket Potatoes or Buttered New Potatoes



Black Forest Gateaux  
Fresh Fruit Salad  
Trifle or Other Sweets available



Coffee with Cream, or Tea  
Mints & Mallows

Assorted Cheese & Biscuits with Celery & Grapes  
available as an extra course

Price per head

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**HOT MENU NO. 1**

Choice of Soup  
Roll & Butter  
Florida Cocktail  
Chilled Fruit Juices  
Melon Gondola  
Egg Mayonnaise  
Melon Cocktail  
Fanned Melon drizzled with Raspberry Coulis



Roast Beef & Yorkshire Pudding  
Roast Leg of Lamb & Mint Sauce  
Roast Quarter Chicken, Chipolata and Seasoning  
Roast Loin of Pork & Apple Sauce  
Vegetarian Alternative



Selection of Vegetables in Season  
Roast Potatoes  
New Potatoes



Fresh Baked Apple Pie & Cream  
Strawberry Gateaux  
Chocolate Fudge Gateaux  
Belgian Apple Flan  
Profiterole with Chocolate Sauce  
or Cheese and Biscuits

and  
Coffee with Cream, or Tea  
Mints & Mallows

Assorted Cheese & Biscuits with Celery & Grapes  
available as an extra course £1.50 per head

Price per head

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**HOT MENU NO. 2**

Cream of Asparagus Soup with Croutons  
Egg and Prawn Mayonnaise  
Fanned Melon topped with Palma Ham  
Avocado Vinaigrette or Prawns  
1/2 Melon with Port or Prawns  
Prawn Cocktail  
Country Pate and Melba Toast



Roast Sirloin Beef & Yorkshire Pudding  
Roast Norfolk Turkey, Ham, Chipolatas & Seasoning  
Roast Loin of Pork & Apple Sauce  
Home Made Steak & Mushroom Pie  
Braised Steak Jardinaire  
Chicken Chasseur  
Vegetarian Alternative



Selection of Vegetables in Season  
Roast Potatoes  
New Potatoes



Raspberry Oate  
Black Forest Gateaux  
Strawberry Cheesecake  
Fresh Fruit Salad & Cream  
or a selection of Sweets from the table  
with a selection of Cheese & Biscuits



Coffee with Cream, or Tea  
Mints and Mallows

Assorted Cheese & Biscuits with Celery & Grapes  
available as an extra course

Price per head

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**HOT MENU NO. 3**

Fanned Melon layered with Palma Ham  
Scottish Smoked Salmon  
Fresh Salmon and Prawn Mayonnaise  
French Onion Soup, topped with Cheese Croutons  
Smoked Salmon Terrine with Melba Toast



Fillet Beef Wellington with Rich Red Wine Sauce  
Grilled Gammon Steak, topped with Pineapple,  
served with Mushrooms & Tomatoes  
Roast Scotch Sirloin of Beef with Horseradish Sauce  
Supreme of Chicken Encroute  
Mushroom Stroganoff, served with Rice



Selection of Vegetables in Season  
Roast Potatoes  
New Potatoes



Chocolate & Mint Truffle  
Drambuie Trifle  
Caramel Apple Granny  
Assorted Cheese & Biscuits  
or a selection of Sweets from the table



Coffee with Cream, or Tea  
Mints and Mallows

Assorted Cheese & Biscuits with Celery & Grapes  
available as an extra course

Price per head

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