



HAZEL'S KITCHEN

WEDDING MENU 3

Starter

Prawn Cocktail

(with homemade cocktail sauce, served on a bed of lettuce)

Melon Boat

(sliced melon with glacier cherry)

Main

Escovitch Fried Fish (Bream)

(sliced and marinated with Caribbean spices, deep fried, garnished with seasoned onions, carrots, cho-cho and mixed peppers)

Curried Lamb

(diced cubes of lamb, marinated and cooked in Caribbean spices, vegetables, herbs and coconut milk)

Sides

Basmati White Rice

(flavoured with olive oil & white pepper)

Rice & Peas

(kidney peas, flavoured with spices & coconut cream)

Green Salad

(mixed leaves with cucumber, tomatoes, sweet peppers and a dash of honey & mustard dressing)

Coleslaw

(shredded cabbage, carrots & onions mixed with seasoned dressing)

Desserts

Chocolate Fudge Cake

(rich chocolate cake, served with fresh cream)

Tropical Fruit Salad

(selection of freshly chopped fruits in natural fruit juices)