



*Our wedding menus include white table linen and napkins, table and cake knife for your cake, table plan and place cards*

Wedding Menu Option 2

£35.00 per person

Welcome Bottega Prosecco on Arrival

-To Start-

Seasonal Soup (V) with home made bread

Chicken Liver Pate, Melba Toast, Onion Chutney, Leaves

Crispy Salt and Pepper Calamari, Lemon Mayonnaise

-For Main Course-

Slow Braised Crispy Pork Belly, Hasselback Potato, Parsnip and Apple Puree, Black Pudding Crumble

Seared Beef Medallions, Peppercorn Sauce, Sauté Potato

Curried Lamb Shanks, Basmati Rice, Sesame Seed Flat Bread

Pan Roast Sea Bass, New Potato, Baby Gem, Capers and Tomato Salsa Verde

Mushroom and Parmesan Risotto, Truffle Oil

-Dessert-

Home Made Strawberry Cheesecake

Lemon layered Terrine, served with Limon cello

Chocolate Africa Torte, Mango Puree

-To Finish -

Coffee / Tea and Home Made Shortbread

*'Start the Day with A Smile and Finish it with Champagne'*

Allergen Information available upon request  
Please inform our team of any dietary requirements or allergies at all stages of ordering.  
Service charge not included. All tips go to our staff.

