



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

Wedding Menu Option 3  
£45.00 per person

Welcome Gold Bottega Prosecco on Arrival

-To Start-

Sharing Platters of Meat – Pork Ribs, Chicken Wings, Cured Sausage, Crispy Duck Spring Rolls, Chicken Pinchito, Dips  
(Minimum 4 guests)

Sharing Platter Seafood – King Prawns, Green Lipped Mussels, Cod Goujons, Calamari, Dips  
(Minimum 4 guests)

-For Main Course-

Smoked Duck Breast, Masala Wine & Black Cherry Jus, Seasonal Vegetables

Fillet Steak, Choice of Sauce, Sauté Potato (Upgrade to Surf and Turf £5.95 surcharge pp)

Balti Glazed Salmon Fillet, Sauté Potato, Wilted Spinach, Coconut and Coriander Chutney, Lime Emulsion

Vegan Curry, Basmati Rice, Flat Bread

-Dessert-

Home Made Strawberry Cheesecake

Lemon layered Terrine, served with Limon cello

Seasonal Berry Eton Mess

Chocolate Fondant served with Vanilla Ice Cream

-To Finish -

Coffee / Tea and Home Made Shortbread

Caramel Liqueur

*'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.

