

THE LOUNGE

Relax & Unwind

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 £50.00 per person

Welcome Bottega Prosecco on Arrival

½ Bottle Faustino VII wine per person (white or red)

-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.