

Wedding Menu 2

£42.50 per person

£10.00 non refundable deposit to make a reservation and a pre order required from all guests 10 days prior

Includes: White table linen and napkins, Cake table and Knife

Welcome Bottega Prosecco on Arrival or Post Ceremony

**No Alcohol Cava Available*

-To Start-

Soup of the Day – Served with Freshly Homemade Warm Bread, Whipped Creamy Butter (CE)(D)

Hummus – Roasted Red Peppers, Warm Ciabatta VEGAN (CE)(N)

Home Made Chicken Liver Pate, Warmed Ciabatta, Caramelised Onion, Leaves (SD)(CE)(D)

Salt and Pepper Crispy Calamari, Lemon and Chilli Mayonnaise, Leaves (CR)(CE)(E)(D)

- Main Course-

Roulade of Pork Belly – Spring Onion Mash, Glazed Apple, Broccolini, Roast Jus (D)(SD)(CE)

Seared Beef Medallion's, Peppercorn Sauce, Sauté Potato (D)(SD)(MU)

Pan Roast Salmon Fillet, New Potato, French Beans, Dill Sauce, Flaked Almonds (F)(CE)(N)(SD)(D)

Roast Chicken Breast, Crispy Serrano Ham, New Potato, Broccolini, Roast Jus (SD)

Mushroom and Parmesan Risotto, Truffle Oil (D)

-Dessert-

Home Made Cheesecake of the Day (CE) (D) (SD)

Sticky Toffee Pudding – Caramel Sauce, Vanilla Ice Cream. (CE) (E) (D)

Eton Mess - Mixed Berry, Meringue, Cream, Strawberry Ice Cream (D) (E)

-To Finish-

Tea/Coffee, Home Made Shortbread

10% Service Charge Applies

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

Should you wish for us to decorate your table or the room in advance of your arrival, please contact us for a quote.

Allergen Information available upon request

Please inform our team of any dietary requirements or allergies at all stages of ordering.

10 % Service charge applies. All service charges and tips go to our team members.