

**Wedding Menu Option 3**

Minimum 8 guests - Pre Order Required

**£60.00 per person**

*£10.00 per person required to make the reservation and a pre order required 10 days prior to the event.*

*Includes: White table linen and napkins, White Chair Covers  
Cake table and Knife*

Welcome Bottega Gold Prosecco on Arrival

Drinks Included: Faustino VII wine (white, red or rose), Cava, Soft drinks and Draught lagers (2 hrs)

-To Start-

Sharing Boards (each serves 4)

**Vegan:** Couscous Pilaf, Hummus, Roast Cherry Tomato, Avocado, Edamame Beans, Marinated Olives, Focaccia bread, Sweet Chilli Sauce (CE)

**Meat:** Chicken Wings, BBQ Rib, Suckling Pig & Apple Croquettes, Crispy Chicken, Serrano Ham, Garlic Bread, Dips (CE)(E)(D)

**Fish:** Crispy Calamari, Smoked Salmon, Poached King Prawns, Salmon Tartare, Dips, Fresh Bread (CE)(M)(MO)(E)(F)

-For Main Course-

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

Fillet Steak, Choice of Sauce, Sauté Potato (*Upgrade to Surf and Turf option available (M)(F)*) (D)(SD)

Cornfed Chicken Breast, Serrano Ham, New Potato, Asparagus, Chimichurri (SD)

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

Creamy Cod Risotto – Roast Cherry Tomatoes (F)(D)

Mushroom Gnocchi – Garlic Bread (VEGAN)

-Dessert-

Home Made Cheesecake

Sticky Toffee Pudding, Vanilla Ice Cream, Caramel Sauce

Chocolate Fondant served with Vanilla Ice Cream

-To Finish -

Coffee / Tea and Home-Made Shortbread

Caramel Liqueur

*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 tips and service charges go to our Team Members.