

**Wedding Menu 2**

**£50.00 per person**

**£10.00pp 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 - Chargrilled Flatbread, Pomegranate Molasses (VEGAN)

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-**

Crispy Pork Belly – Potato Terrine, Creamy Grain Mustard and Cider Sauce, Buttered Asparagus (D)(SD)(CE)

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

Pan Roast Salmon Fillet, New Potato, French Beans, Hollandaise Sauce, Tarragon Oil (F)(CE)(N)(SD)(D)

Roast Chicken Breast, Crispy Serrano Ham, Potato Terrine, Broccoli, Roast Jus (SD)

Seasonal Curried Vegetables, Caramelised Onion Salsa, Herb infused Rice (VEGAN)

**-Dessert-**

Home Made Strawberry Cheesecake (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)

Vegan Chocolate Mousse (GF) (VEGAN)

**-To Finish-**

Tea/Coffee, Home Made Shortbread & After Meal Liqueur

Option to add ½ bottle Faustino VII White or Red Wine £7.00pp

*'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.