

Wedding Menu Option 3

Minimum 10 guests - Pre Order Required

£75.00 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, 1 hour Décor Assistance, 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 (2.5 hrs)

Post Ceremony

**Selection of Canapes for guests to enjoy with prosecco £10.00pp*

-To Start-

Soup of the day, Home Made Crusty Bread and Whipped homemade Butter (Ce)(D)

King Prawn Pipil, King Prawns in Sizzling Garlic and Chilli Oil, Home Made Crusty Bread (Mo)(F)

Iberico Jamon Croquettes, Aioli, Salad Leaves (CE)(D)(E)

Crispy Calamari, Lemon Mayonnaise, Salad Leaves (F)(D)

Hummus, Roast Cherry Tomato, Avocado, Focaccia Bread (VEGAN)

-For Main Course-

Seafood Linguine, Mussels, Prawns, Scallops in a Garlic, Tomato and White Wine Sauce (F)(CE)(N)(SD)

Fillet Steak, Choice of Sauce, Sauté Potato, Vegetables (D)(SD)

Cornfed Chicken Breast, Serrano Ham, Potato Terrine, Broccolini, Roast Jus (SD)(CE)

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

Baked Seabass, Buttered New Potatoes, Roast Cherry Tomatoes, Vegetables (F)(D)

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

-Dessert-

Home Made Cheesecake (CE)(E)(D)

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

Chocolate Fondant served with Vanilla Ice Cream (CE)(E)(D)

Vegan Chocolate Mouse (GF) (VEGAN)

To finish - Coffee / Tea and Home-Made Shortbread, 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.
10 % Service charge applies. All tips and service charges go to our Team Members.