THE LOUNGE
Relax & Unwind

Wedding Menu 2

£59.00 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-

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

Garlic Mushrooms on Toasted Sourdough (vegan)

Smoked Salmon Carpaccio, Egg Mayonnaise, Toasted Farmhouse Brown Bread, Capers and Lemon (F)(CE)(E)(D)

Home Made Chicken Liver Pate, Homemade Focaccia, Chutney, Green Leaves (So2)(CE)(D)

- Main Course-

Crispy Pork Belly – Root Vegetables, Roast Potatoes, Rosemary infused Gravy (D)(SD)(CE)

Ribeye Escalope, Garlic Crushed Potatoes, Buttered Cabbage, Peppercorn Sauce (D)(So2)(MU)(CE)(C)

Roast Salmon Fillet, Baby Potatoes, Roasted Tomato Sauce, Broccoli and Crispy Onions (F)(CE)(D)

Marinated Chicken Breast Hanging Kebab, Truffle Parmesan Chips, Aioli, Mixed Salad (SD)(D)(So2)

Wild Mushroom Ragu with Creamy Tagliatelle (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 Tart with Raspberry Sorbet (GF)

-To Finish-

Tea/Coffee, Home Made Chocolate Fudge & After Meal Liqueur (CE)(So2)

Option to add ½ bottle Faustino VII White or Red Wine £9.00pp

'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.