THE LOUNGE
Relax & Unwind

Wedding Menu Option 3
Rock Weddings

Minimum 10 guests - Pre Order Required

£90.00 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 or Gold Chair Hire, 1 hour Décor Assistance, Cake table and Knife

Welcome Bottega 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 Bottega prosecco (extra £10.00pp)*

-To Start-

Seafood Cocktail, King Prawns, Salmon and Mussels, Baby gem Lettuce, Marie Rose Sauce, Orange (Mo)(F)(D)(Cr)

Roasted Beetroot and Burrata, Fresh Focaccia, Toasted Walnuts, Balsamic (V)(D)(So2)(CE)

Fillet of Beef Carpaccio, Parmesan, Truffle, Rocket Leaves (D)

Wild Mushroom Velouté with Black Truffle (VEGAN)

-For Main Course-

200g Fillet Steak, Horseradish Mashed Potatoes, Caramelised Onions, Roasted Vegetables (D)(So2)(C)

Cornfed Chicken Breast, Serrano Ham, Mashed Potato, Broccoli, Roast Jus (So2)(CE)(C)(D)

Crispy Pork Belly – Roast Potatoes, Root Vegetables, Rosemary Infused Gravy (D)(So2)(CE)(C)

Panfried Seabass Fillet, Pommes Ecrasé, Caper & Lemon, Champagne Velouté, Tempura Broccolini (F)(D)(CE)(So2)

Roast Cauliflower Curry, Crispy Onion, Cardamon infused Rice (VEGAN)

-Dessert-

Baked Pistachio and White Chocolate Cheesecake (CE)(E)(D)(N)

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

Fresh Fruit and Sorbet Sundae (VEGAN)

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

To finish - Coffee / Tea and Home-Made Chocolate Fudge, 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.