

Three Course Gourmet Menu Options

Wedding Breakfast Starters

Smoked Salmon

With mixed leaf and basil oil dressing

Chicken Liver Pâté

With red onion compote garnish

Goats' Cheese Bruschetta (V)

With an endive and walnut salad

Parma Ham and Melon

Drizzled with balsamic & strawberry dressing

Home-made Cream of
Mushroom Soup (V)

Wedding Breakfast Desserts

Tiramisu

Chocolate Mousse Cake

Mascarpone and Lime Cheesecake

Apple Tart

Wedding Breakfast Main Course

Fillet of Chicken

On a rosti potato and wild mushroom sauce

Supreme of Salmon

With hollandaise sauce

Roast Sirloin of Beef

With Yorkshire pudding

Mediterranean Risotto (V)

With parmesan cheese

Lamb Cutlets

With a mint sauce

All mains served with seasonal vegetables

Tea and Coffee

*For more information or to discuss your
wedding menu please call The Lodge Hotel
on 020 8874 1598.*