



## DINNER MENU

### STARTER

Homemade breads, dipping oil & aged balsamic [v]  
with mixed olives

### MAIN

Chargrilled rump of lamb served with chilli & mint dressing

-or-

*Vegetarian: Wild mushroom, spinach & ricotta wellington*

-or-

*Vegan: Wild mushroom, spinach & squash puree wellington*

Served with

-Roast butternut squash with barrel aged goats cheese, chilli & toasted pine nuts

-Seasonal salad of broad bean, pea, courgette, crumbled feta & mint

~ Fattoush salad of red onion, baby gem lettuce, tomato, radish, cucumber & sumac with lemon, mint & extra virgin olive oil

~ Garlic & rosemary roast potatoes

~ Chargrilled flatbreads

### DESSERT

Tiramisu & lemon tart  
*served with bowls of fresh strawberries and cream*

*Timeline*

DRINKS & CANAPÉS

*2.00pm*

SIT DOWN FOR DINNER

*3.45pm*

WEDDING BREAKFAST

*4.00pm*

SPEECHES

*6.00pm*

CUT THE CAKE

*6.30pm*

EVENING GUESTS ARRIVE

*7.00pm*

FIRST DANCE

*7.30pm*

PARTY

*7.30pm*

EVENING FOOD

*9.00pm*

SENDING OFF

*12:30am*

CARRIAGES

*1.00am*

*Georgina & Will*

*06.07.24*