



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