



## DINNER MENU

*Georgia & Alex | 10 August 2024*

### STARTER

Crayfish & Lobster Cocktail

*Whole tail crayfish, lobster, curly endive  
and citrus mayonnaise*

- or -

Bocconcini & Heritage Tomato (v)

*Mozzarella pearls, heritage tomato varieties,  
balsamic dressing*

### MAIN

Lamb Rump

*with pureed potatoes, caramelised shallots, green pea  
and red wine jus*

- or -


Mediterranean Gnocci (v)

*with olives, sun blushed tomatoes, capers,  
Parmesan and basil*

### DESSERT

Citrus Tart

*Bitter lemon tart, torched meringue  
and orange sorbet*



*Order of the day*

DRINKS & CANAPÉS

*2.00pm*

WEDDING BREAKFAST

*4.00pm*

SPEECHES

*6.00pm*

BAR OPEN // TEAS & COFFEES SERVED

*6.30pm*

CUTTING OF THE CAKE

*7.15pm*

FIRST DANCE THEN DANCE, DANCE, DANCE

*7.30pm*

PULLED PORK ROLLS

*9.00pm*

CARRIAGES

*12.00pm*

*THANK YOU ALL SO MUCH FOR COMING.  
WE ARE SO GRATEFUL FOR YOU ALL BEING HERE.*



*Georgia & Alex*  
10 August 2024