



WEDDING MENU - A

Here is a sample wedding menu offering guests a variety of choices for each course.

Let us know if you require any particular cuisine in mind and we will do our very best to accommodate your requests. Get in touch to discuss your sit wedding breakfast requirements and ideas. Typically £30 per head

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Choice of Starters

Seafood salad served with a Marie Rose sauce

A smooth Brussels pate served with fresh melba toast and an onion chutney

Melon cocktail with mint

Choice of Main Course

Grilled breast of chicken with a leek and cream sauce

Roast stuffed shoulder of lamb with mint gravy

Butternut squash and kale nut roast with a pink peppercorn ssauce (V)

The main course is served with seasonal vegetables and crushed new potatoes

Choice of Dessert

Lemon meringue pie with a fruit coulis

Crème caramel with whipped cream

Allergens and nuts notice

- We cannot ensure canapes will be nut free as we use nuts in our kitchen
- We cannot ensure our canapes are allergen free as we use all known allergens in our kitchen

CATERING ENQUIRIES AND BOOKING

Find out more about our creative catering options by email, calling or visiting us. We'd love to hear your ideas and create something delicious to suit your personal style, theme and event.

023 9310 5505

hello@cateringwithzest.co.uk

Catering with Zest and Celebrate at the Lido
Hilsea Lido, London Road, Hilsea,
Portsmouth, PO2 9RP

