



WEDDING MENU - B

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 £35 per head

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Choice of Starters

Gravlax of salmon with a pickled vegetable salad

A ham hock terraine served with rye bread and mustard piccalilli

Goats cheese and beetroot salad

Choice of Main Course

Roasted belly of pork served with a jus and apple ketchup

Roast Hampshire chicken served with a lemon and thyme stuffing

Roast striploin of beef with horseradish cream and a rich jus

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

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

Choice of Dessert

Lemon meringue pie with a fruit coulis

Raspberry tart with whipped cream

Charlotte russe with vanilla custard

Tea and coffee with petite fours

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,
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