



Fig & Olive Wedding Menu

DRINK

Glass of Prosecco

STARTER

Broccoli & Asparagus Soup

served with bread

Mix Meze Platter

hummus, crushed aubergine & garlic, marinated olives, ezme salsa, falafel and grilled hallomi with toasted pitta

Chicken Liver Terrine

served with blackcurrant jam, mixed leaves and toasted bread

Crayfish Shrimp Cocktail

served with baby gem lettuce and white wine cocktail sauce

Deep Fried Brie Coulis

served with black currant jam and raspberry coulis

Artichoke Salad

fennel, sliced apple, caper, fresh basil and mustard dressing



MAIN COURSE

Supreme Chicken Stuffed Hallomi

served with mashed potatoes, mixed leaves and wild mushroom sauce

Pan Roasted Seabass

served with crushed new potatoes

Pan Roasted Salmon Bed of Spinach

served with white wine & cream & dill sauce and crushed new potatoes

Rib Eye Steak

served with chips and peppercorn sauce

Sun Dried Tomato & Asparagus Risotto

served with parmesan cheese

Cornfed Duck Leg Bed of Spinach

served with sauteed potatoes and framboise sauce

Lamb Shank

served with red wine & rosemary & honey & gravy sauce and mash potatoes

Roasted Stuffed Aubergine

served with tomato & garlic sauce and rice



DESSERT

Creme Brulee Le Banana

Lemon Sorbet

Cheese Platter

Chocolate Hazelnut Triangle

Pistachio, Lime & Raspberry Cake

£ 49,45



Wedding Decoration is including for this menu.

12.5 % service charge will be added.

We can not guarantee that our items are free of trace amounts allergens.
Before placing your order, please inform your server if a person in your party has a food allergy.