



2023 /2024 offer
£89 per person inc. VAT

Reception Drinks (2 glasses per person)

Prosecco, Winter Pimm's, Mulled Wine or Non-Alcoholic Fruit Punch (choose one)

Dinner Wine (1/2 bottle per person)

Pembroke Lodge House White, Red and Rose Wine (Non-Alcoholic Wine alternatives available)

Starters

Homemade Soup

Butternut Squash Risotto

Tian of Roasted Peppers

Chicken Liver Parfait

Five Spice Roasted Pork Belly

Main Courses served with Roasted Potatoes and a selection of Seasonal Vegetables

Sausage and Mash

Aromatic Chicken

Slow Roasted Lamb Shank (£5 per person supplement)

Fillet of Salmon (£3.50 per person supplement)

Butternut Squash Sage and Parmesan Risotto (Vegetarian)

Mushroom and Sweet Potato Wellington with Cranberries (Vegan)

Desserts

Sticky Toffee Pudding with Warm Butterscotch Thick Clotted Cream

Classic Creme Brule with Fresh Berries

Caramelised Bramley Apple Tart served with Vanilla Ice Cream

Vegan Chocolate Brownie with Vegan Vanilla Ice Cream

Toasts

One glass of Prosecco per person (Non-Alcoholic Sparkling available)

Tea Coffee and Mints

Available for wedding bookings between 1 December 2023 and 30 December 2024

(Wedding day to be between these dates and subject to availability)

Available to new bookings only and non-transferable. Standard hire fees payable

Excludes public holidays and New Years Day

Choose one dish from each course for all your guests, dietary requirements and children are catered for separately

Minimum numbers apply for both suites as do all our standard Terms and Conditions