

WEDDING MENU OPTIONS

LA MON HOTEL & COUNTRY CLUB IS PROUD TO PRESENT LOCALLY SOURCED PRODUCE FROM NORTHERN IRELAND. YOU MAY UPGRADE YOUR WEDDING PACKAGE TO INCLUDE ANY OF THE BELOW MENU OPTIONS. CHOICE MENUS WILL INCUR A £3 PER PERSON SUPPLEMENT.

STARTER

FAN OF HONEYDEW MELON | BERRY COMPÔTE. *(MAY BE SUBSTITUTED AT NO EXTRA COST)*
CAESAR SALAD | ROMAINE LETTUCE WITH LARDONS, PARMESAN SHAVINGS & GARLIC CROUTONS

£1.50 PER GUEST

MAIN COURSE

ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL POTATOES & VEGETABLES

ESCALOPE OF LOCAL SALMON | WHITE WINE & TARRAGON CREAM

£1.50 PER GUEST

WOODBURN'S TURKEY & HAM | SAVOURY STUFFING, CHIPOLATAS & GRAVY

£2 PER GUEST

SLOW ROAST DAUBE OF BEEF | RED WINE & STAR ANISE JUS

£3.50 PER GUEST

RUMP OF MOURNE LAMB | CRUST OF FINE HERBS WITH A PORT & DAMSON SAUCE

£6 PER GUEST

ROAST CHERRY VALLEY DUCK BREAST | BAILEYS & PINK PEPPERCORN CREAM

£6 PER GUEST

WEDDING MENU OPTIONS

VEGETARIAN, VEGAN & GLUTEN FREE MENU (V) VEGETARIAN (VG) VEGAN

RED ONION & GOATS CHEESE TART | ROCKET SALAD & BEETROOT GLAZE (V)

ROAST STUFFED PEPPER WITH COUSCOUS & SWEET CHILLI SAUCE (V, VG)

TRUFFLE & WILD MUSHROOM RISOTTO (V, VG)

SPINACH & RICOTTA TORTELLINI (V)

GLUTEN FREE SOUPS & SAUCES AVAILABLE

DESSERT

CHOUX PROFITEROLES FILLED WITH VANILLA PASTRY CREAM |

WARM CHOCOLATE OR BUTTERSCOTCH SAUCE

£2 PER GUEST

INDIVIDUAL WARM DEEP FILLED APPLE & CINNAMON CRUMBLE | FRESH CREAM OR ICE-CREAM

£2 PER GUEST

ASSIETTE OF 3 MINIATURE DESSERTS | MINIATURES CAN BE ADVISED ON REQUEST

£3.50 PER GUEST

DIETARY OPTIONS AVAILABLE