

## WEDDING MENU OPTIONS

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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**

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### 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*