

23 can offer you a Contemporary and cheek location for your perfect day.....

Our award winning cuisine can offer you a 3 course meal, and a venue to entertain guests in comfort and style. Whether your are looking for a more traditional style or something a little bit unique to you a your partner, our experienced team will enjoy helping you to make it a day to remember.

23 Bar & Restaurant **Wedding Menu**

From the menu below, please choose one starter, one main course and one dessert. We appreciate that you or your guest may have special dietary requests, please do not hesitate to discuss this with us.

Starters

Thai Fishcakes

served with a creamy Sweet Chili Sauce

Avocado & Prawn Salad

served with a Mustard Dressing Sauce

Melon served with Soft Fruits and Lemon sorbet

Chicken and Chorizo Salad

with Mustard Vinaigrette

Ham Hock, Chicken and Black Pudding Pressing

Confit Duck Leg

served with Rosti Potatoes and Red Wine jus

Main Course

Roast Sirloin of Beef

served with either Shallot, Mushroom & Red Wine or Yorkshire pudding

Fillet of salmon on a bed of spinach

topped with a pastry lid and Chablis sauce

Chicken breast

stuffed with spinach and mozzarella wrapped in palm ham with a tomatoes and basil sauce.

Braised Belly Pork

served with caramelized apples on a bed of mash potatoes and a red wine sauce.

Chicken Kiev

with potatoes dauphinoise

Slow Roast Lamb Shank

served with rosemary creamed potatoes and minted gravy

Grilled Lemon Sole

with prawns and parsley butter served with new potatoes

Vegetarian Option

Wild Mushroom Risotto

Roasted Butternut Squash & Goat Cheese Lasagne

Vegetable Stir Fry

with Sweet Chili Sauce served with Rice

Desserts

Profiteroles

served with hot chocolate sauce

White chocolate and Marshmallow Cheesecake

Sicilian Lemon Tart

served with clotted cream.

Warm Chocolate served

with ice cream.

Sticky Toffee Pudding

served with ice cream

Bread and Butter Pudding

served with custard

A selection of Cheese and Biscuits

23 Bar & Restaurant **Wedding Buffet Menu**

Cold Finger Buffet

Cajun Chicken drumsticks
Selection of Pizza
Mini Fishcake balls
Bread and oils
Onion Bhajis, Samosas, Spring rolls
Cold meat Selection
Garlic Bread

Hot and Cold Buffet

The above dishes plus the following,
Lasagne
Lamb curry
Sweet and sour chicken
Spiced wedges
Salad
Quiche
Rice

Weddings Drink Packages

Packages 1 – £9.95

1 x Glass of Buck Fizz on Arrival
1 x Glass of House Wine (Red, White or Rose)
1 x Presecco to Toast

Packages 2 - £ 11.95

1 x Glass of Pimms on Arrival
1x Chlle Merlot or Sauvignon Blanc
1x Presecco to Toast

Package 3 -£14.95

1 x Belini on Arrival
2 x `Glasses House Wine (Red, White, Rose)
1 x Champagne to Toast

Package 4 - £16.50

1 x Mojito or Pinacolarda
2 x Glasses of Pinot Grigio or Aloe Tree Shiraz
1 x Champagne to Toast

Package 5 - £17 .95

1x Champagne on arrival
2x Marlborough Sauvignon Blanc or Malbec
1 x Champagne to Toast

Tailor Made Package- Something a bit different

Rum & Ginger on Arrival
Wine with the Meal
Tequila Slammers to Toast

(This is just an example to indicate that we can tailor any menu to your drinking taste)

Food Prices

Wedding Breakfast £25 for 3 courses

Cold Finger Buffet - £ 8.50

Hot Buffet - £10.95

Everybody's Favorites- £8.00

Beer Battered Mini Fish and Chips in a Cone

Meat and Potato Pie with Mushy Peas and Roast Potato

Hot Roast Pork Sandwiches £5.00

Served with Apple sauce and Stuffing.

Evening Wedding Parties only

Cold Finger Buffet - £ 10.50

Hot Buffet - £12.95

Everybody's Favorites- £10.00

Hot Roast Pork Sandwiches £7.00