

## THE LION HOTEL s h r e w s b u r y







(Includes: CIVIL CEREMONY ARRIVAL DRINK 3-COURSE WEDDING BREAKFAST COMPLIMENTARY CAKE STAND • • GLASS OF WINE WITH MEAL • GLASS OF SPARKLING WINE FOR TOAST PORK BAPS FOR EVENING BUFFET COMPLIMENTARY STAY IN EXECUTIVE ROOM £2,000 BASED ON 50 DAY & 50 EVENING GUESTS















(Includes:

- CIVIL CEREMONY
- RED CARPET
- ARRIVAL DRINK
- CANAPES (3 ITEMS)
- 3-COURSE WEDDING BREAKFAST
- CHAIR COVERS & SASH
- CENTRE PIECES
- COMPLIMENTARY CAKE STAND

- 2X GLASSES OF WINE WITH MEAL
- 1X GLASS OF CHAMPAGNE FOR TOAST
- EVENING BUFFET MENU (8 ITEMS)
- OUR RESIDENT DJ
- COMPLIMENTARY STAY IN BRIDAL SUITE
- COMPLIMENTARY 1ST YEAR ANNIVERSARY STAY (DBB)

£4,500

BASED ON 50 DAY & 80 EVENING GUESTS









Darwin Package

Roasted Plum Tomato Soup (v) Confit Cherry Tomato, Basil Cream

Ham Hock & Apricot Terrine Homemade Piccalilli Ciabatta Crisp

> Salmon & Lemon Parfait Cucumber Jelly, Pea Shoots

Pan-fried Breast of Chicken

Sun-Dried Tomato & Olive Mousse, Spanish Potatoes, Roasted Garlic Vegetable

Oven-Roasted Smoked Haddock Black Pudding Crumb, Wilted Spinach, Potato Cake, White Wine & Chive Sauce

> Spiced Summer Squash Tart (v) Red Onion Fritter, Paprika Potatoes, Caramelised Onion Sauce

Bramley Apple Tart Oat Crumble, Vanilla Custard

Raspberry Crème Brulee Shortbread Biscuits

New York Style Vanilla Cheesecake Soused Strawberries



Dickens Package

Trio of Salmon Dill Gravadlax, Salmon Rillette, Hickory Hot Smoked Salmon, Horseradish Cream, Keta Caviar Dressing

> Layered Vegetable Terrine (v) Stilton & Poached Pear Salad, Watercress & Tomato

Confit Smoked Duck Breast Cox Apple Jelly & Waldorf Salad, Seared Orange Dressing

Rump of Lamb Classic French Cassoulet, Buttered Baby Carrots, Wilted Spinach, Madeira Jus

Pressed Belly of Gloucester Old Spot Pork Savoy Cabbage Ragout, Verjuice Chutney, Fondant Potato, Port Jus

Chestnut Mushroom & Courgette Frittata (v) Paprika Tapenade, Cauliflower Cheese Beignets

Black Forest Delice Kirsch Cherries, Pistachio Ice-Cream, Soil

Warm Apple & Cinnamon Strudel Vanilla Ice-Cream, Praline Crunch

Lemon Tart Lemon Posset Cream, Black Pepper Infused Strawberries.

Mane Package

Herb-Coated Salmon Tranche Compressed Cucumber, Dill & Saffron Crème Fraîche

Chicken Liver Parfait Homemade Chutney, Toasted Brioche

Roasted Pepper Pave (v) Fresh Coriander Pesto, Micro Cress Salad Lemon Oil

Roasted Fillet of Cod Cockles & Mussels Fricassee, Lemon Dill Mash, Samphire

Slow Cooked Breast of Chicken Sweetcorn Puree, Smoked Bacon, Savoy Cabbage Ragout

Pea & Spinach Tart (v) Poached Hen's Egg, Fondant Potato, Pressed Tomatoes, Mint Hollandaise

Wild Strawberries Basil Balsamic, Honeycomb, Blood Orange Panna cotta

Summer Pudding Clotted Cream, Strawberry Sorbet, Freeze-Dried Strawberry Dust

Rum and Raisin Rice Pudding Pistachio Ice-Cream

Sun-down Package

A Selection of Classic Afternoon Tea Sandwiches:

Smoked Salmon, Cream Cheese & Cucumber York Ham & Tomato, English Mustard Butter

Free-Range Egg Mayonnaise & Cress (v)

Cucumber & Cream Cheese (v)

## Served with:

Fruit Scone Clotted Cream Strawberry Preserve Strawberry Tart Selection of Cupcakes Bakewell Tart Opera Cake Macaroons

Canapes

Mini Spanish Egg & Potato Frittata, Black Olive Tapenade, Thai Asparagus (v)

Glazed Beetroot, Goats Cheese Mousse, Chive Scone, White Onion Chutney (v)

Marinated Tomato, Mint & Basil Tart, Goats Cream (v)

Mini Lamb Kofta, Sweetcorn Fritter, Minted Yoghurt

Confit Duck Bon-Bon, Plum Chutney, Toasted Brioche, Braised Pork Belly, Sage & Apple Compote

Smoked Haddock & Parsley Tart

Citrus-Cured Salmon, Grilled Asparagus Tips

Cardamom, Coriander & Orange King Prawn Skewers, Lime Crème Fraiche

Buffet Stems

Ratatouille & Goats Cheese Tartlets (v)

Sun-Dried Tomato & Black Olive Palmier (v)

Oven-Roasted Mediterranean Salad (v)

Roast Squash, Basil, Lemon & Parmesan Risotto Cakes (v)

Goats Cheese & Sun-Blush Tomato Crostini (v)

Spiced Pitta Breads, Smoked Chilli Houmous (v)

Thai Chicken Brochette, Lemon & Coriander Salsa

Black Pudding Scotch Eggs

Smoked Salmon Fish Cakes, Lemon Crème Fraiche

Thai-Spiced Beef Skewer

Pesto Chicken Skewer, Tomato Salsa

Parma Ham, Basil & Goats Cheese Quiche

Smoked Salmon Palmier

Fishcakes & Tartare Sauce





## 01743 353107

Wyle Cop, Shrewsbury, Shropshire, SY1 1UY

www.thelionhotelshrewsbury.com