

WEDDING **PACKAGES**

WE HANDLETHE DETAILS. YOU ENJOY YOUR DAY.

With its contemporary decor and spacious layout, Launay's Restaurant will comfortably seat up to 65 guests, with a number of seating plans to choose from and a selection of set menus, each designed to meet specific budgets and tastes.

Whether you want to play it safe, or go for something a little more adventurous, we can tailor your menu to satisfy the most fussy or discerning of palates!



LAUNAY'S RESTAURANT & BAR

Church Street, Edwinstowe, Nottinghamshire, NG21 9QA

Tel: 01623 822 266 ~ Email: enquiries@launaysrestaurant.co.uk

Visit www.launaysrestaurant.co.uk for more information and sample menus



Wedding Menu ~ Selection I

£25 per person

ENTREÉS

French Onion Soup With gruyere crouton, sliced baguette and butter

Traditional Prawn & Smoked Salmon Cocktail With brandy Marie Rose sauce and brown bread

Caramelised Onion & Goats Cheese Tart With honey & mustard dressed leaves

Ham Hock Terrine Warm apple sauce, crackling and toasted baguette

PLATS

Roast Ribeye of Beef Served medium with Yorkshire pudding

Roast Pork with Stuffing With apple sauce & cider gravy

Steamed Fillet of Salmon With Béarnaise sauce

Risotto with Sweet Potato & Peas With rocket, Parmesan & balsamic reduction

DESSERTS

Apple and Granola Crumble With creamy custard

Classic Crème Brulée With shortbread

Chantilly Filled Profiteroles
Drizzled with dark Belgian chocolate sauce

Assiette of Cheese (£40 per table of 10)
With celery, grapes & biscuits

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Wedding Menu ~ Selection 2

£35 per person

ENTREÉS

Chicken Liver Parfait With herb biscotti

Seared Cod Cheeks Dusted with cumin, served with black pudding and cauliflower purée

Confit of Duck Leg With a beansprout, sesame oil and soy sauce dressing

PLATS

Chump of Lamb Marinated in garlic and rosemary with grain mustard mash and rosemary jus

Seared Gressingham Duck Breast With a Pimms and black cherry sauce on bacon and onion rosti potato

Fillet of Seabass With carrot and coriander purée, creamed potato and a saffron and mussel sauce

DESSERTS

Chocolate Assiette
A selection of our finest chocolate desserts

Baked Lemon Cheesecake With strawberry compote

Sticky Toffee Pudding With toffee sauce

Assiette of Cheese (£60 per table of 10)
With celery, grapes, biscuits and a bottle of Taylors port

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Drinks

RECEPTION DRINKS		DRINKSTO SHARE (Approx. 10)	
Kir Royale Champagne & Cassis liqueur	£5.75	Mojito a jug of the classic Bacardi cocktail, flavoured with fresh limes & fresh mint Piña Colada A jug of rum, coconut & pineapple with sliced orange	£25
Kir White wine & Cassis liqueur	£2.95		£25
Bucks Fizz Sparkling wine topped with orange juice	£3.25		.
Champagne Pure class	£5.50	Pimms A jug of refreshing pimms with lemonade, garnished with lemon, orange, cucumber and fresh mint	£15
Sparkling Wine A choice of white or rosé	£3.25		
House Wine Red or white	£2.75		
DURING YOUR MEAL			

£12.95

£28

An extensive wine list is available and we are able to order a wine of your choice

We do not operate a corkage service.

House Wine By the bottle

By the bottle

House Champagne

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Sélection Ultime de Noce - Wedding Breakfast & Reception

£5,000

60 x Bucks Fizz and Smoked Salmon Choux on arrival
60 x 3 course meal from Sélection Ultime de Noce Menu ~ clothed tables and bud vases
1/2 bottle of wine per person ~ Sauvignon Blanc & Merlot
60 x flute of Champagne for the toast
Evening buffet and entertainment for 100 guests
Exclusive use of the restaurant, orangery and grounds

ENTREÉS

Tomato & Basil Soup With sliced baguette & butter

Brie & Caramalised Onion Tart With dressed mixed leaves

Traditional Prawn Cocktail
On a bed of mixed leaves

Galia Melon Nest With lemon sorbet & raspberry coulis

PI ATS

Chicken Ballantine

With mushroom farce, shallot & bacon sauce, creamed potatoes and vegetables

Cod Fillet Bonne Femme

White fish cooked in white wine with shallots and mushrooms, finished with cream, served with lemon and black pepper crushed new potatoes and vegetables

Pan Fried Chicken Breast

With green peppercorn sauce, served with roasted new potatoes and vegetables

Fillet of Salmon

With white wine, cream and crab sauce, served with mash potatoes and vegetables

DESSERTS

Sticky Treacle Sponge With creamy custard

White Chocolate Terrine
With fruits of the forest compote

Tarte Tatin

Traditional French apple tart with vanilla ice cream

Cheese & Biscuits

Served with celery and grapes

Profiterole Tower With spun sugar

TO FINISH

Coffee

As you like it, with Viennoise biscuit

LATER

Evening Buffet & Entertainment See overleaf





Sélection Ultime de Noce - Wedding Breakfast & Reception (Continued)

EVENING BUFFÉT FOR 100 GUESTS

Selection of Open & Closed Sandwiches

Smoked Salmon & Crème Fraiche Savoury Profiteroles

Platter of Charcuterie with Pickles ~ Salami, Chorizo, carved ham and Prosciutto

Paté

Selection of Bread

Mixed Root Vegetable & Potato Crisps

Fresh Potato Salad

Coleslaw

Mixed Leaves

Tomato & Red Onion Salad

Hot Cajun Chicken Drumsticks

Cheeseboard ~ with Biscuits, Grapes, Celery & Chutney

Salad Dressings

ENTERTAINMENT

Evening Disco until Midnight

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