

MICRO WEDDING PACKAGE

£3000 for 20 guests (plus VAT)

Available all year*

- Ceremony in the Elliot Room, Reading Room or
- The Reader Bookshop (after 4pm)
- Sharing menu wedding breakfast with half a bottle of wine for the table
- Arrival & toast drink

(Additional guests £80 plus VAT up to 30 maximum)

CANAPÉ MENU

CHOOSE THREE

Sesame pork toasts & soy pickled cucumber

Goats cheese, piquillo pepper & pine nut tartlets (V)

Smoked mackerel & chive crème fraiche crostini

Tandoori pork belly bites (GF)

Watermelon, burrata and aged balsamic (GF/V)

Salt & Pepper sui mai with Malaysian hot sauce

Lamb keema vol au vent

Roasted squash arancini garden herb aioli

Thai fish cakes with sweet chili dip

Honey roasted chorizo picante

Roasted red pepper salsa, guacamole corn taco (VE)

Bocconcini, basil tomato caprese skewers (V)

Sweet potato, sunblush tomato avocado bites (VE)

Mini duck spring rolls with hoi sin dip

All dishes are prepared in the presence of nuts, dairy products, gluten, soy and other allergens.

Detailed allergen information available on request.

Please make your server aware of any food allergies or dietary requirements.

MOROCCAN STYLE

Chicken Tagine or Lamb tagine (£3 supplement)

Vegetable tagine

Garlic and herb marinated chicken skewers

Lamb koftas and plant based vegan koftas

Harissa spiced vegetable skewers

Mezze platter of olives, hummus, baba ghanoush
and warm pitta bread

Falafel with garlic yoghurt dip

Cous cous salad

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allergens.**

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SPANISH STYLE

Albondigas beef and pork meatballs

Patats bravas with aioli

Chorizo al vino

Spinach and goats cheese croquettes

Padron peppers

Pan con tomate

Gordal olives and manchego cheese

Ensalada de garbanzos

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GREEK STYLE

Moussaka

Spiced lamb meatballs

Halloumi kebabs

Briam –aubergines, courgettes, peppers, tomatoes
and onions with garlic & herbs

Hummous, Tzatziki and tahini with Greek pitta
bread

Rice

Herb roasted potatoes

Greek potato salad

Olives

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ITALIAN STYLE

Beef lasagna or vegetable lasagna

Caprese salad

Antipasti

(cured meats, cheeses, artichokes and olives)

Focaccia olive oil and balsamic

Tomato bruschetta

Roasted vegetables and balsamic glaze

Tiramisu

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