

Lupin Blanc- Ethnic Food Wedding Breakfast Menu's (prices quoted based on minimum of 50 guests)

Indian Menu £35.00pp

Entrée's (Choice of Two)

Onion Bhaji, Served with a Side Salad & Lemon Wedge (V)

Creamy Indian Tomato Soup, Accompanied by a Rustic Roll & Butter (V)

Paneer Salad, Served with a Sweet Chilli Dressing (V)

Add Poppadom's & Dips to Share to Accompany (£2.00 Supplement) (V)

Mains (choice of 2 meat & 1 vegetarian)

Chicken Tikka Masalla, Served with Pilau Rice

Beef Madras Curry, with Boiled Rice

Prawn Bhuna with Pilau Rice

Vegetable Paneer Curry & Boiled Rice (V)

Aloo Gobi (Spiced Potato & Cauliflower) (V)

Butternut Squash & Spinach Dahl (V)

Naan Bread to Share with All Main Courses

Dessert (Choice of Two)

Indian Fruit Salad with Mango, Pineapple, Lychees & Papaya, Served with Cream

Kulfi Fragrant & Creamy Ice Cream

Kheer – Indian Recipe Rice Pudding, Studded with Dried Fruit

Motichoor Ladoo Parfait- Delightful Indian Fusion with Saffron Whipped Cream

Italian Menu £35.00pp

Entrée's

Mix of Meat & Vegetarian Sharing Antipasti Boards

Mains (Choice of 2 Meat & 1 Vegetarian)

Chicken Cacciatore, Served with a Creamy Mashed Potato & Green Beans

Roman Chicken, with Peppers, Olives & a Rich Tomato Sauce, Served with Roasted New potatoes & Green Beans

Chilli & Garlicky Prawn Linguine

Italian Style Pasticcio, Minced Meat, Tomatoes, Olive & Pasta, Served with a Rocket & Baby Leaf Salad

Spaghetti Alla Primavera (V)

Dessert (Choice of Two)

Positively Italian Tiramisu

Zabaglione, Poached Fruit, Layered with Custard & Crushed Amaretti Biscuits

Vanilla Pannacotta, with a Very Berry Sauce

Price includes the provision of cutlery, crockery & serving staff and subject to your venue having suitable facilities to help produce your menu. We require your guests dietary requirements and meal choices at least 1 week in advance, with an associated table plan. For details of allergens contained in our menus, please follow the link to our allergen information or call us on 0292040003

Price includes the provision of cutlery, crockery & serving staff. Price quoted is based upon a minimum number of 60 guests and your venue having suitable facilities and within our catchment area. We will need to know your guests dietary requirements and meal choices in advance. For details of allergens contained in our menus, please follow the link to our allergen information or call us on 0292040003

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