



Pall Mall  
Weddings  
2019

## Celebrate in Style

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Your wedding day is the most important day of your life and one you wish to treasure. Our wedding package is designed to ensure that your day at the Royal Automobile Club will be a truly memorable one. We are happy to accommodate most requests and can tailor your day with our flexible selection of delicious menus, buffets and wines.

## Wedding Package

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### **Reception**

Champagne and orange juice  
Pre-wedding breakfast canapés

### **The Wedding Breakfast**

Three-course menu with coffee and petit fours  
Wine  
Mineral water

### **The Toast and Speeches**

Champagne

### **Extra Touches**

Personalised menu  
Table flower arrangements  
Nigh lights  
Dance floor  
Complimentary suite for Bride and Groom  
Menu tasting prior to wedding reception for up to four guests

### **Members**

£120.00 per person including VAT. Terms and conditions apply and are subject to contract.

### **Non-Members**

£148.00 per person including VAT. Terms and conditions apply and are subject to contract.

# The Wedding Breakfast

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## Canapé menu

Severn & Wye smoked salmon on blinis with dorset wasabi  
Truffle shortbread with cep mousse  
Tiger prawn tempura, sweet chilli sauce  
Halloumi and red onion rolls  
Lamb samosas

## Starters

Medallion of monkfish and tiger prawn, Thai spices and vegetable stir fry  
Severn & Wye Royal Automobile Club cure smoked salmon, Amalfi lemon and caper berries  
Iced cream of asparagus soup, smoked salmon cannelloni  
Ballotine of foie gras, Yorkshire rhubarb, ginger and warm brioche  
Pan seared foie gras, spice bread, tokai wine and orange reduction  
Salad of heirloom beetroot, goats curd and balsamic dressing

## Main courses

Pan roasted sea bass, nicoise vegetables, pesto crushed new potatoes  
Fillets of Dover sole, filled with salmon mousse, served with asparagus, crushed new potatoes and watercress cream  
Supreme of Banham chicken, morel cream, chive mash, asparagus and truffles  
Roast sirloin of Hereford beef and Yorkshire pudding, market vegetables, Chateau potatoes and roasting juices  
Rosettes of veal, roasted artichokes and forest mushrooms, parsley mash and Madeira wine jus  
Roast rack of Southdown lamb, braised shoulder boulangere potatoes, market vegetables, mint and redcurrant jus  
Courgette, saffron and pepper risotto, aubergine and courgette crisps

## Desserts

Apple tarte tatin, caramel sauce and vanilla ice cream  
Sticky toffee pudding, medjool dates, brown butter ice cream  
Eton mess, berries and cream  
Chocolate delicie, dulce de leche ice cream and chocolate orange streusel  
Chocolate fondant, white chocolate cream, vanilla ice cream  
Bourbon poached pear, kataifi pastry, spiced diplomat cream

## Coffee & petit fours

Our menu may contain allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order.

## Further Details

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### Wedding Package

1. Minimum of 100 guges
2. Two glasses of house Champagne per person during reception
3. Unlimited orange juice during reception
4. ½ bottle of standard house wine and ½ bottle of mineral water per person
5. One glass of house Champagne per person for toasts
6. Flower arrangements to the value of £70.00 per table - discussed with our in-house florist
7. Complimentary suite for Bride and Groom (subject to availability)
8. Accommodation available to guests
9. Food tasting choice of two starters, main courses and desserts
10. Final numbers required three working days prior to function



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