



Pall Mall Weddings 2020

Celebrate in Style

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

Reception

Champagne and orange juice
Pre-wedding breakfast canapés

The Wedding Breakfast

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

The Toast and Speeches

Champagne

Extra Touches

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

Members

£125.00 per person including VAT.
Terms and conditions apply and are subject to contract.

Non-Members

£152.00 per person including VAT.
Terms and conditions apply and are subject to contract.

The Wedding Breakfast

Canapés

Smoked salmon blini and caviar
Quail egg and chive cheese shortbread
Tiger prawn tempura and sweet chilli sauce
Lamb samosas
Spiced pumpkin arancini and cumin mayonnaise

Starters

Lobster bisque, fine cognac and saffron
Chicken consommé, truffles and vegetable pearls
Wild mushroom soup and truffle croutons
Terrine of game, caramelised red onion chutney and sourdough
Ballotine of foie gras, Yorkshire rhubarb and warm brioche
Cured Scottish salmon, crème fraîche, bulls blood leaves and caviar
Severn & Wye Royal Automobile Club cured smoked salmon, lemon and caperberries
Vegetarian tien, endive, pickle, fennel and herb oil
Asparagus, watercress salad and hollandaise sauce

Main Courses

Roasted halibut, shaved fennel, Israeli couscous and cider sauce
Roast rack of Southdown lamb, Boulangère potatoes, market vegetables and mint and redcurrant jus
Roast sirloin of Hereford beef and Yorkshire pudding, market vegetables, Château potatoes and roasting juices
Toasted barley risotto, vegetables, charred egg plant and wild mushrooms
Portabello mushroom, leek, brik pastry and blue cheese sauce
Potato gnocchi, tomatoes, basil and roasted root vegetables

Desserts

Apple tart in caramel sauce and vanilla ice cream
Chocolate and hazelnut profiteroles
Pear tart, blackberry curd and blackberry cream
Rum Baba, coconut whipped ganache, marinated mango and guava
Lemon tart, yuzu caviar, yoghurt meringue and amaranth
Chocolate fondant, white chocolate sauce and vanilla ice cream
Salted caramel mousse and chocolate ice cream
Tiramisu, espresso ice cream and milk chocolate
Orange crème brûlée and garibaldi biscuit
Eton mess, seasonal berries and cream

Coffee and Petits Fours

Further Details

Wedding Package

1. Minimum of 100 guests
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

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.



89 Pall Mall, London SW1Y 5HS
020 7930 2345