



Lemon Stone Wedding & Events Sit down Menu

Price List 2025/2026

Sit Down Menu

2 Course Menu

£32.00 Per Person

3 Course Menu

£38.60 Per Person

Starters

Mushroom & Tarragon Soup (V)(GF)

Country Style Pate with Toasted Pistachio Nuts, Croutes with Apple & Pear Chutney (N)

Vine Tomato & Oregano Bruschetta with Crumbled Feta & Aged Balsamic (V)

Smoked Chicken Terrine with A Celery & Grape Salad

Beetroot and Goat's Cheese Salad with Black Olives and Lemon Thyme Dressing (V)(GF)

Prawn and Avocado Salad with Cherry Tomatoes, Baby Cucumber and a Cognac Sauce (GF)

Mains

Roasted Butternut Squash & Sage Risotto with Spinach & Toasted Pine Nuts (V)(GF)(N)

Roasted Supreme of Free-Range Chicken with Roasted Potatoes, Mixed Green Beans and A Wild

Mushroom and Madeira Cream Sauce (GF)

Vegetable Wellington with Roasted Potatoes, Medley of Vegetables with A Lightly Spiced Tomato
Sauce (V)

Roasted Fillet of Line Caught Stone bass, Fondant Potato, Medley of Vegetables with A Lemon &
Chive Cream Sauce (GF)

Harissa Spiced Tian of Aubergine, Courgette & Red Pepper with Rice and Pomegranate (Ve)(GF)

Traditional Roast Beef with Chateaux Potatoes, Yorkshire Pudding, Medley of Vegetables with
Traditional Gravy

Roasted Pork Belly Porchetta Roll with Sweet Potato, Braised Savoy Cabbage, White Onion Puree
and a Red Wine Jus (GF)

Desserts

Lemon Posset with Fresh Raspberries & Crushed Meringue (GF)

Classic Eton Mess (GF)

Blackberry Creme Brulee with an Almond Tuile (N)

Pineapple Carpaccio with Coconut Sorbet (Ve)(GF)

Fresh Hedgerow Berries Set in Rose Jelly, Served with Chantilly Cream(GF)

Dark Chocolate Brownie with Toffee Sauce & Salted Caramel Ice Cream

Fresh Cream Profiteroles with Warm Chocolate Sauce

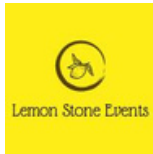
info@lemonstone.co.uk

07312104587

www.lemonstone.co.uk

All Prices are Inclusive of VAT

Date Issued 17/08/2022



Menu

Low-Cost Package £26 Per

Head 3 Course £21 Per Head

2 Course

Warm Bread Rolls & Butter

Starters

Potato & Leek Soup

Mains

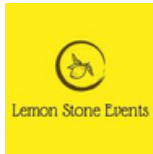
Supreme of Chicken with Chasseur Sauce

Served with Roasted Potatoes & Panache of Vegetables

Chef's Choice Vegetarian Option

Desserts

Profiteroles served with warm chocolate sauce



Menu – Medium Cost Package

£33.00 Per Head 3 Course

£28.00 Per head 2 Course

Warm Bread Rolls & Butter

Starters

Vine Tomato & Oregano Bruschetta with Crumbled Feta & Aged Balsamic (V)

Country Style Pate with Toasted Pistachio Nuts, Croutes with Apple & Pear Chutney

Parma Ham Salad with Celeriac Remoulade, Rocket & Balsamic Dressing (GF)

Mains

Traditional Roast Beef with Yorkshire Pudding and a Red Wine Gravy

Roasted Supreme of Free-Range Chicken with a Wild Mushroom and Madeira Cream Sauce (GF)

Chef's Choice Vegetarian Option

All Served with Roasted Potatoes & Panache of Vegetables

Desserts

Lemon Posset with Fresh Raspberries & Honeycomb

Apple & Berry Crumble with Traditional English Custard

Vanilla Cheesecake with Strawberry Compote & Fresh

Mint

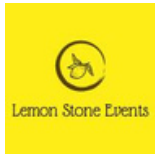
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Menu – Premium Cost Package £

38.90 Per Head 3 Course

£32.30 Per Head 2 Course

Warm Bread Rolls & Butter

Starters

Smoked Haddock & Leek Tart with a Baby Herb Salad and Chive Hollandaise

Prawn and Avocado Salad with Cherry Tomatoes, Baby Cucumber and a Cognac Sauce (GF)

Mixed Wild Mushrooms on Toasted Brioche with Crispy Poached Egg and Truffle Oil (V)

Mains

Roasted Supreme of Guinea Fowl with Sweet & Sour Peppers, Spring Onion Mash and a Thyme Jus (GF)

Roasted Pork Belly Porchetta Roll with Fondant Potato, Braised Savoy Cabbage, White Onion Puree and a Sage Jus (GF)

Pan Seared Fillet of Sea Bream with Crushed New Potatoes, Crisp Fennel & Orange Salad with a Dill & Lemon Caper Sauce (GF)

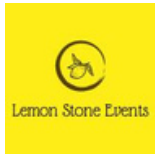
Butternut Squash, Spinach & Feta Risotto with Toasted Pine Nuts and a Balsamic Glaze (V) (GF)

Desserts

Chocolate Orange Torte with Chantilly Cream

Traditional Eton Mess (GF)

Wedge of Roquefort with a Red Wine Poached Pear Drizzled with Honey served with Charcoal wafer



Meetings & Events Menu

£27 Per head 3 Course £22 Per
head 2 Course £17 Per head 1
Course

Starters (Please Pick 1 Option)

Roasted Red Pepper & Courgette Soup (V)(GF)

Poached Salmon Rillettes with Cucumber & Lemon (GF)

Homemade Sage & Onion Sausage Lattice with Chilli Ketchup (GF)

Mains (Please Pick 1 Option)

Slow Cooked Chicken Thighs in a Mushroom & Tarragon Sauce with a Puff Pastry Croute, Mashed Potatoes and Green beans

Seafood Risotto (Crab, Haddock & Prawn) with Edamame Beans and Crispy Calamari

Broccoli & Stilton Quiche with Garden Salad and a Hollandaise Sauce (V)

Desserts (Please Pick 1 Option)

Spotted Dick Sponge Pudding with Custard

Fruit Salad with Vanilla Ice Cream (GF)

Milk Chocolate Mousse with
Raspberries (GF)