



THE CHUBBY CHERUB PERFETTO WEDDING MENU



Feel luxurious, guest-friendly,
and commercially smart

The Chubby Cherub
491-495 Lisburn Road, Belfast BT9 7EZ
www.chubbycherubbelfast.com



WEDDING SET MENU

The Chubby Cherub, Lisburn Road

An Italian wedding feast, crafted for your special day

TWO COURSES £34.50_{PP}
THREE COURSES £39.50_{PP}

(Includes tea or Americano. Milk-based coffees at standard pricing)

Parties of 70 or more receive FREE room hire

Small terraced area available for intimate events - 20+ persons

ADD SOME BUBBLES

Glass of Prosecco	PAO
Bottle of Prosecco (Bottle serves 6-7 glasses)	PAO
Welcome Spritzer	PAO

EXTRAS

(optional add-ons)

Italian Buffet Selection – £15 per person

A grazing table of cured Italian meats, cheeses, marinated olives, bruschetta, roasted vegetables & artisan breads. Refer to Italian buffet selection. Choose 5 from 7

Cheese Board reception or finish – £10 per person

A rustic selection of Italian and local cheeses with crackers, chutneys, fruits & nuts

TO START

Choose one starter for your party

Burrata

Creamy burrata with warm sourdough, olive oil, balsamic, tomato, seeds & basil (V)

Bruschetta Funghi al Parma

Parma ham, wild mushroom, truffle & chive mayo on toasted sourdough

Maccacini

Mac & cheese arancini with rich tomato sauce & parmesan (V)

Tear & Share Breads

Warm baked homemade sourdough bread, ½ sesame served with oil, tapenade & butter

TO FOLLOW

Choose one main course for your party

Classic Carbonara

Parmesan cream and pan fried smoky pancetta

Pollo Saltimbocca

Chicken breast wrapped in Parma ham with sage, mushrooms, Pinot Grigio cream & goat's cheese potato

Filetto di Maiale

Pan-seared pork fillet with gnocchi, peas, carrots, mushroom & truffle cream

20 Layer Lasagne

Signature layered lasagne with beef ragu, béchamel & pecorino, served with beetroot & carrot slaw, and baby roast potatoes

Butternut Squash Risotto

Creamy risotto with roasted butternut squash, sage & balsamic drizzle (VE)

DESSERTS

Three-course menu only, choose one dessert for your party

Tiramisu

Espresso-soaked savoiardi layered with mascarpone cream & cocoa dusting

Sicilian Lemon Tart

Zesty lemon tart with buttery pastry & mascarpone cream

Brownie al Cioccolato

Rich chocolate brownie with vanilla gelato & fresh cream

