



The Wedding of
Jihong & Joel

23 AUGUST 2026 · THE LINCOLN HOTEL

Main Course

Herb Poached Chicken GFO

Braised potato, sausage meat bon bon, red wine gravy

Braised Pork Neck GF

Wholegrain mashed potato, roasted apple, sage gravy

Feta & Spinach Tart V · VGO · GFO

Toasted pine nuts, sundried tomato pesto

Dessert

Bread & Butter Pudding V

Butterscotch sauce, clotted cream ice cream

Profiteroles V · GFO

Chantilly cream, chocolate sauce and meringue

White Chocolate Cheesecake V · GFO

Ginger ice cream, mixed berry compote

Please let us know of any dietary requirements or allergies when you RSVP — the kitchen will be delighted to accommodate.

(V) VEGETARIAN · (VG) VEGAN · (GF) GLUTEN FREE · (O) OPTION

With love, Jihong & Joel · 23 August 2026





Children's Menu

Main Course

Chicken Goujons V · GF

Skinny fries, peas or beans

Fish Fingers GF O

Mashed potato, beans

Dessert

Chocolate Brownie VGO · GFO

Clotted cream ice cream

Selection of Ice Cream VGO · GF

With chocolate soil

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