SAMPLE WEDDING MENUS 2021

CANAPÉS

Stonebass Ceviche Baby Cucumber;
Crème Fraiche, Chervil

Earl Grey Tea Smoked Chicken;
Parsnip & Leek Purée

Whipped Feta & Smoked Aubergine;
Sumak & Sesame Shortbread

Courgette & Scallion Fritter;
Avocado & Heritage Tomato Salsa

DINNER

STARTER

Cornish Crab Cakes;
Soused Fennel, Radish & Cucumber, Dill & Lemon
Crème Fraiche

MAIN

Cornish Lamb Rump;
Celeriac Mash, Heritage Carrots & Mint Sauce

Arugala & Fontina Gnocchi;
Summer Squash, Charred Stem Broccoli
Caramelised Onion, Marsala & Basil

DESSERT

Bitter Chocolate & Cointreau Mousse;
Orange Gel & Candied Orange

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Neal's Yard British Cheeses;
Olive Bread, Wheaten Crackers, Oat Cakes
& Plum Chutney

Fairtrade Rwandan Arabica Coffee
Fresh Mint, English & Herbal Teas
Almond Cantucci

EXAMPLE 1 - CANAPÉS & SIT DOWN

Mange

61 Central Street, London EC1V 3AF
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STARTER

London Smoke & Cure Charcuterie:
Coppa, Lomo, Bresaola
& Chorizo Piccante, Cornichons
Pearl Onions & Caperberries
Dill-Pickled Radishes
& Chantenay Carrots

Roast Red & Yellow Beetroot;
Barrel Aged Feta, Haricot Vert
Rainbow Chard & Walnut Dressing

Dips & Soft Round Pitta
Babaganoush / Humous / Dill
Labnah / Fennel & Mint Tzatziki

MAIN

Lemon & Rosemary Free-range
Devonshire Chicken;
Boulanger Potatoes, Kale
Caramelized Baby Onions
& White Wine Jus

Baked Aubergine;
Plum Tomato, Caramelised Onion
Spinach & Pine Nuts

Celeriac Rösti & Griddled
New Season Asparagus;
Ceps & Truffle Dressing
(Vegetarian option served individually)

DESSERT

Rhubarb Pavlova;
Poached Rhubarb, Mascarpone
Vin Santo & Biscotti Crumble

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Fairtrade Rwandan Arabica Coffee;
Fresh Mint, English & Herbal Teas

Pistachio & Hazelnut Biscotti

CHILDREN'S MENU

STARTER

Smiley Face Crudité Plates, Humous

MAIN

Free-range Chicken Goujons
Potato Wedges, Green Beans &
Carrot Batons

DESSERT

Belgian Dark Chocolate Brownies
Vanilla Ice Cream

EXAMPLE 2 – SHARING PLATE MENU

Served as communal sharing plates for guests to help themselves

CANAPÉS

ASC Steamed Prawns;
Smoked Paprika Aioli

Grilled Fig, Bocconcini, Parma Ham

Butternut Squash & Sage Arancini

Roast Tomato Tartlet;
Wood Roast Artichoke, Basil Oil

BBQ DINNER

Chermoula Spiced Loch Duart Salmon;
Dill Yoghurt

Spit Roast New Season Lamb;
Red Wine and Rosemary

Cornfed Chicken & White Onion Brochettes;
Chettinad Red Masala Paste

Cypriot Halloumi, Lemon & Coriander Dressing

…

Roast Baby Potatoes;
Rosemary & Maldon Sea Salt

Squash, Broad & Runner Beans;
Tahini, Spring Onion & Toasted Almonds

Cucumber, Heritage Tomato, Radish & Fennel;
Sumak, Mint & Dill Dressing

Sourdough Breads & Herb Butter

CAKE, CHEESE & COFFEE

Danish Apple & Cinnamon Cake;
Elderflower Crème Fraiche

Neal's Yard British Cheeses;
Olive Bread, Wheaten Crackers, Oat Cakes
& Plum Chutney

Fairtrade Rwandan Arabica Coffee
Fresh Mint, English & Herbal Teas

Orange Lavender Shortbread

EXAMPLE 3 - CANAPÉS & BARBEQUE

NIBBLES

Montgomery Cheddar & Basil
Cheese Straws

Green & Purple Olives
Garlic & Herbs

BOWLS

Chermoula Spiced Stone Bass;
Saffron Cous Cous, Spiced Tomato
& Coriander Confit

Grilled Shawarma spiced Chicken;
Roast Beets, Onion Petals,
Pomegranate Pickled Turnip & Sumac

Harissa Roast Chickpeas
Aubergine & Tomatoes;
Bulgar Pilaf

Mango, Cucumber & Watermelon;
Walnuts, Chilli & Lime Dressing

Greek Salad ;
Cucumber, Plum Tomato, Red Onion
Barrel Aged Feta, Kalamata Olives
Cretian Olive Oil & Lemon

DESSERT

Passionfruit Pannacotta;
Tuille Biscuit & Lime Zest

Pear & Cashew
Sticky Toffee Pudding;
Caramel Sauce

LATE NIGHT SNACK

Sourdough Rolls;
Roast Portobello Mushroom &
Montgomery Cheddar

Brioche Roll;
Pulled Pork & Spiced Apple Chutney

EXAMPLE 4 – BOWL FOOD

£13.50 per head

CA Morlin, Prosecco Frizzante

Ponte Pietra, Trebbiano / Garganega, Veneto, Italy, 2020

Cantina Valpantena, Corvina, Veneto, Italy, 2019

Selection of London Craft Beers
Redchurch Brick Lane Lager | Kernel Pale Ale I Camden Hells

Freshly Pressed Apple, Raspberry Mango & Passion Fruit Juice
Freshly Squeezed Orange Juice

Belu Still & Sparkling Water

Based On:
1 glass prosecco
2 glasses wine
½ bottle beer
1 soft drink

EXAMPLE DRINKS PACKAGE

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INNOVATIVE CATERING & EVENTS