



Wedding Breakfast Menu



Coffee and truffles are included

Please choose one starter, one main and one dessert plus a vegetarian or vegan alternative if required

Please let your Event Executive know if there are any additional dietary requirements

STARTERS

Pumpkin and herb tortelloni with red pepper, and almond sauce (DF, Vg)

Roast jackfruit bound in Caesar dressing with crispy lettuce, avocado purée and garlic croutons (DF, Vg)

Asparagus wrapped in grilled courgette with marinated artichoke salad (DF, GF, Vg)

Parmesan and herb arancini with tomato compôte, cream and basil oil (V)

London cured smoked salmon with soured cream, beetroot and dill salad (GF)

Chilli and Pernod marinated tomatoes with feta and griddled prawns (GF)

Pan-fried seabass niçoise with preserved lemon oil (DF, GF)

Persian style marinated chicken and vegetable skewers, with tahini lemon yoghurt dressing (GF)

Asparagus wrapped in Parma ham with a warm poached egg and chervil Hollandaise (GF)

Ham hock terrine with onion jam, radish salad and crusty bread (DF)

(DF) Made without dairy containing ingredients, (GF) Made without gluten containing ingredients, (V) Vegetarian dishes, (Vg) Vegan dishes

* Dishes from the menu may contain traces of allergens. Please ask one of our team if you require further information.

MAIN COURSES

Peppered vegetable Wellington with sautéed savoy cabbage, carrot and leek bundle, chateau potatoes and vegetable jus (DF, Vg)

Roast aubergine stuffed with barbequed jackfruit, pomegranate, tomato and onion tabbouleh, tahini sauce (DF, Vg)

Roast tofu 'pork' belly with vegan black pudding, herb mash, sautéed kale, apple purée (DF, Vg)

Mock lamb massaman curry with steamed rice and cucumber relish (DF, Vg)

Pan-fried seabass with herb mash, asparagus and chive lemon beurre blanc sauce (GF)

Fillet of salmon with warm new potato salad, tenderstem broccoli and white wine parsley sauce (£2.50 supplement)

Roast fillet of beef topped with caramelised onion and mustard, with rosti potato, grilled king oyster mushroom, roast baby carrots and Madeira jus (£2.50 supplement)

Confit duck leg with crushed cannellini beans and chorizo, sautéed savoy cabbage and rosemary jus (GF)

Roast breast of free-range chicken with fondant potato, a green bean bundle, turned carrots, creamy leek and chive sauce (GF)

Seared breast of free-range chicken with lemon and pine nut spinach, sautéed potatoes with onions, roast butternut squash and thyme jus (GF)

Roast rump of lamb served with pea and mint purée, dauphinoise potatoes, roast vine cherry tomatoes and redcurrant jus (GF)

Slow roast belly of pork with buttered red cabbage, bubble and squeak and creamy mustard cider sauce

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DESSERTS

Rich chocolate mousse with passionfruit curd on a gluten free, crumble base (DF, GF, Vg)

Sticky toffee pudding with vanilla ice cream (DF, Vg)

Fresh fruit salad with ginger and lime syrup and vegan sorbet (DF, GF, Vg)

Cherry frangipane tart with amaretto whipped cream (V)

Champagne and strawberry mousse

Normandy apple tart with pouring cream (V)

Baked vanilla cheesecake with elderflower marinated strawberries (V)

Baked chocolate fondant served with cherry compôte and vanilla ice cream (V)

Piña colada panna cotta (GF)

A selection of British cheeses served with grapes, chutney, celery and crackers

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Additional Information



There is an additional staff charge for refreshments served after 21:00.

Final guaranteed numbers for catering must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes.

A supplement will apply when numbers for catering are less than 100 at weekends and public holidays.

Prices shown are exclusive of VAT, which shall be charged at the rate in force at the time of purchase. These prices are also subject to change should the government introduce additional costs.

If you require a choice menu, this is available for a seated lunch or dinner at an additional cost of 25% of the menu price.

Bespoke menus and/or special service requests may be subject to additional charges

Should ingredients not be available, a similar substitution may be used.

2023 prices are subject to change with 3 months' notice advertised online.

Our Standard T&C's also apply and can be found on our website:

www.onegreatgeorgestreet.com

