

## WEDDING BREAKFAST MENU EXAMPLE

### STARTERS

English asparagus with romesco sauce, chopped egg and sourdough migas (v)  
Treacle cured salmon with kohlrabi remoulade, dill pickles and rye crackers  
Shredded ham hock with peas, sugar snaps, pea puree, mustard dressing and crispy quinoa  
Salt cod carpaccio with crushed datterini tomatoes, olives, oregano and extra virgin  
Gem salad with fresh crab, hazelnuts, apple and brown crab mayo  
Aged beef carpaccio, mustard, tarragon and shoestring fries  
Burrata with heritage tomatoes, pangrattato, marjoram and purple olive dressing (v)  
Tartine of roast grapes, buffalo ricotta, honey and thyme (v)  
Beetroot borani with feta, walnuts, dill and flatbread (v)  
Brown shrimps with samphire, yellow courgettes, preserved lemon, chervil and borage  
Coppa di parma with flat peaches, radicchio and goat's curd  
Chilled salmorejo soup with jamon iberico and chopped egg (v available)

### SHARING MAIN COURSES

Whole 6-hour braised lamb shoulder with green harissa, pomegranate and pine nuts  
Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt  
Chopped Israeli salad with crispy spiced chickpeas, sumac and parsley  
Mujaddara - spiced basmati rice, orzo, green lentils and bulgur with crispy fried onions, pistachio and rose  
  
Slow roast aged beef picanha with charred chilli and tomato salsa rossa  
Roast rainbow carrots with carrot top salsa verde and toasted seeds  
Fine beans with roast hazelnuts, radicchio and burnt lemon  
Jersey royals with charred spring onion, soft herbs and lemon  
  
Individual whole roast spring chickens with paprika, cumin, lemon and garlic  
Baby gem salad with manchego, quince and lemon  
Roast beetroot with ajo blanco dressing, toasted almonds and dill  
Charred leeks with romesco sauce and hazelnuts

Roast rare breed pork porchetta with salmoriglio  
Heritage tomato and sourdough panzanella with basil, olives and capers  
Italian leaf salad with pecorino and white balsamic  
Puy lentils with baby spinach and confit garlic

Roast salt cod with saffron aioli and almond migas  
Patatas alinadas - baby potatoes with sherry vinegar, red onion and soft herbs  
Summer salad of peas, asparagus, radish and baby gem with herb vinaigrette  
Escalavada - charred peppers, aubergines and shallots with extra virgin olive oil and garlic

Grilled marinated lamb rump, pulled mechcoui lamb shoulder and merguez sausage  
Saffron and tomato bulgur pilaf with caramelised onion and almonds  
Ezme salad with pomegranate, sumac and mint  
Flatbreads, Harissa + Cucumber Cacik

## VEGETERIAN MAIN COURSES (Served with sharing sides)

Spiced spinach and caramelised onion pastilla  
Imam Bayildi - Baked aubergine with bulgur, peppers, tomato, onion and mint  
Baked feta with confit tomatoes, oregano and chilli  
Baked squash filled with chestnut, sage, chilli and parmesan

## PLATED MAIN COURSES

Grilled lamp rump and salsa verde with potatoes braised with radicchio, anchovy and chilli  
Roast guinea fowl with puy lentils, charred baby leeks and romesco sauce  
Slow roast duck leg with olives, bay and citrus, boulangere potatoes and tenderstem broccoli  
Roast pork belly with white beans, roast garlic, confit tomatoes, fine beans and gremolata  
Roast organic chicken with saffron aioli and braised chickpeas, leeks, courgettes and basil  
Salt cod braised with tomato and olives, grilled polenta and sautéed greens  
Rare breed porchetta, potatoes and fennel al forno, Italian leaf salad and salmoriglio  
Baked wild sea bass, saffron potatoes, peperonata and basil oil  
Duck ragu, soft polenta and parmesan with a bitter leaf side salad

## DESSERT

Burnt Basque cheesecake with pedro ximenez and sultana caramel

Buttermilk panna cotta with braised rhubarb, rhubarb jelly and caramelised oats

Summer berry and passion fruit eton mess

Kataifi cheesecake with cherries, almonds and bay syrup

Dark chocolate mousse with sesame brittle and crème fraîche

Clementine and almond syrup cake with pistachio and rose chantilly

Elderflower sponge with English strawberries and clotted cream

Brown butter and sea salt brownie with cherry compote and crème fraîche