

# Wedding Menu

£75 Per Person

## Starters

### Pistachio Seared Yellowfin Tuna

Pickled tropea onions, burnt lemon wedges, saffron & corn purée, squid ink tuile & nasturtium (GIF) (DF)

### London Gin & Beetroot Chalk Farm Trout

Fennel & celery jam, preserved lemon gel, horseradish crème fraîche, blini pancakes & bronze fennel

### Confit Suffolk Ham Hock & Guinea Fowl Mosaic

Parma ham, red onion chutney, tarragon & apricot gel & brioche croutons (\*GIF)(DF)

### Mortadella Mousse & Burrata Cheese

Slow cooked Isle of Wight tomatoes, pistachio crumble, rocket pesto & focaccia croutons (\*GIF)

### Grilled Vegetable Terrine

Mozzarella, smoked tomato gel, basil pesto, black olive powder & crispy sourdough croutons (\*GIF) (\*VE)

### Compressed Burnt Cucumber

Ajo blanco sauce, almond yoghurt, tarragon oil, grapes, burnt cucumber mayonnaise, rosemary smoked almonds & borage flowers (VE)

## Additional Course

### Native Lobster Raviolo (Market Price)

Seaweed, vermouth & lavender lobster bisque sauce

## Mains

### Dry Aged Fillet of Beef Wellington (£10 Supplement)

Wild mushroom duxelles, fondant potato, charred tender stem broccoli & port wine jus

### Poached Fillet of Plaice

Spinach mousse, purple sprouting broccoli, broccoli purée, batter maldon oyster & pil pil sauce (GIF)

### Smoked Corn Fed Chicken Supreme

Broad bean & pea stuffing, yakitori leg skewer, fondant potato, spinach, pea purée, sautéed mushroom & roast chicken jus (GIF)

### Wild Mushroom & Edible Flower Butter Risotto

Grilled king oyster mushroom, broad beans, dill oil & bronze fennel (GIF)

### Scottish Salmon & Spinach En Croûte

Duchess potato, pickled cucumber, keta caviar, dulce seaweed & dill sauce

### Grilled Monkfish Tail

Cockles & mussels, shellfish & tomato sauce, purple aubergine crisp & parsley foam (GIF)

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan

For full allergen information please ask a member of staff



## Desserts

### Coconut Frangipane

Pineapple & rum chutney, lime & coconut sorbet (GIF)

### Chocolate Flexi Ganache

Desiccated coconut, coconut mousse, hazelnut sponge & mango cremeux (\*GIF)

### Classic Tiramisu

Coffee granita & chocolate shavings

### Cold Served Coconut Rice Pudding

Pineapple & chilli salsa & honey (golden syrup) comb (GIF) (VE)

### Poached Summer Fruit Salad

Fragrant syrup, coconut & vanilla sorbet & lemon balm (GIF)

### National Liberal Club Eton Mess

Strawberries & raspberries, elderflower gel & crunchy meringue (GIF)

## Additional Course

### Selection Of British & European Cheese (£4 Supplement, £18 Extra Course)

Grapes, club chutney, biscuits & celery

## Selection of Teas & Coffee & Petit Fours