



WEDDING MENU

STARTERS

MEAT

Ham Hock Terrine

Port gel, pickled walnut, crispy kale, pickled shallots & brioche bread (DF)

Ox Cheek Stuffed 'Tomato'

Cocoa & pine nut crumble, pickled cauliflower, carrots & pearl onions (DF)

Mosaic of 28 Day Aged Sirloin of Beef & Nori Seaweed

Ponzu, charcoal katsuobushi reduction, gribiche & wasabi emulsion & cavolo nero crisp (DF)

FISH

Gin Cured Scottish Salmon

Pumpnickel bread, heritage beetroot, soft cheese, caviar, Riesling & dill reduction

Cured South Coast Mackerel Carpaccio

Red Berry chutney, cucumber jelly & mozzarella milk (GIF)

'Fish Pie' Tartlet

Smoked Haddock & Prawn Bisque rarebit, king prawns, nori powder & crispy seaweed salad

VEGETARIAN

Welsh Goat Cheese Croquettes

Kumquat cômposite, carrot velouté & tempura spinach (V)

Seared Italian Ricotta Dumpling

Beetroot & pink peppercorn consommé & candied walnuts crumble (V)

VEGAN

Celeriac Pappardelle, Mushrooms & Verjus Sauce

Crispy vermicelli, kale powder & chervil (VE) (GIF)

Roasted Pumpkin Velouté

Amaretto biscuit crumble, chestnut purée & fried sage (VE)



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MAIN COURSE

MEAT

Wild Hart Venison Haunch

Salsify & spiced wine beetroot tart, braised red cabbage, pickled blackberry & chocolate jus

Duo of Pork, Slow Roasted Belly with Savoy Cabbage & Pulled Pork Ballontine

Crackling, roasted Savoy, cabbage & apple cider infused jus. (GIF) (DF)

Guinea Fowl Suprême

Duchess potato, baby carrots, Jerusalem artichoke crisps & black truffle sauce. (GIF)

28 Day Aged Fillet of Beef Wellington (£12 supplement)

Wild mushroom duxelles, fondant potato, tender stem broccoli, carrot purée & port jus

FISH

Charred Kingfish Steak

Fregola, tomato consommé, parsley & lemon oil (DF)

Roasted Fillet of Line Caught Hake

Cannellini beans, chorizo, clams & cavolo nero crisp

Poached North Atlantic Cod Fillet

Turmeric & cauliflower purée, squid ink & tahini foam, roasted hispi cabbage & dill (GIF)

VEGETARIAN

Black Truffle & Mushroom Raviolo

Lord London cheese sauce & grated cured egg yolk (V)

Italian Polenta in Roasted Cashew Sauce

Puy lentil ragu & baked radicchio (V) (GIF)

VEGAN

Spelt, Spinach & Preserved Lemon Risotto

Sweet potato steak, roasted tofu, cauliflower & broccoli, pomegranate molasses dressing (VE)

Baked & Stuffed Turnip

Turnip mash, dates, pine nut & cocoa crumble, baby carrots, watercress purée & candied apple crisp (VE) (GIF)



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DESSERTS

Cinnamon Crème Brûlée

Caramelised apple & vanilla shortbread.

Classic Treacle Tart

Lemon curd, raspberry gel, raspberries & clotted cream

Dark Chocolate Marquise

Crème fraîche crémeux, cocoa nib tuille, blackcurrant gel & candied hazelnuts

Warm Ginger Pudding

Ginger caramel sauce & vanilla ice cream

Gorgonzola & Mascarpone Cheesecake

Rehydrated figs in sherry & golden raisin purée (GIF)

VEGAN DESSERTS

Orange Semolina Cake

Mango gel, orange segments, orange curd & mango sorbet (GIF) (VE)

Pumpkin Meringue Pie

Vegan meringue, pumpkin brittle & amaretto gel (VE)

Dark Chocolate & Coconut Milk Panna Cotta

Lime gel, desiccated coconut & chocolate tuile (VE)

CHEESE

The National Liberal Club Cheese Board (£5 supplement or £18 as an extra course)

Selection of British & European cheese, crackers, grapes, celery & quince