

WEDDINGS
AT LONDON GOLF CLUB

CANAPES

FROM THE SEA

Classic mini fish and chips with tartar sauce

Pan-seared queen scallops, cauliflower purée, bacon and cheese crumble

King prawn and chorizo skewers brushed with garlic and coriander oil

FROM THE FARM

Chicken liver parfait crispy chicken skin and crisp onions

Breaded crispy pork belly fingers, chunky apple sauce

Spiced duck pancake roll with a spring onion salad & teriyaki dip

FROM PASTURES

Black olive and Parmesan pinwheel, tomato relish & baby basil

Wild mushroom duxelles tartlet topped with quail's egg and sauce béarnaise

VEGAN

Roasted Ras el hanout spiced veg and chargrilled courgette involtini, rocket salad

Sweet potato fondant disk topped with a spiced tagine vegetables

Amelia & William

25.05.2030

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MENU

APPETIZERS

Smoked salmon dill roulade

Pickled market vegetables, blood orange gel, lotus
root crisp, micro cress

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Trio of duck

breaded confit duck chip, smoked duck ham, duck
crackling, Asian spice lentils, baby coriander

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Miniature fish platter

baked salmon & salmon caviar, coconut chilli prawns,
breaded scampi, crayfish & caper tart, fresh
cucumber, kimchi mayo

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Chargrilled beef slivers

cauliflower purée, truffle Arancini, tarragon oil, burnt
cauliflower florets

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Sticky red onion tarte tatin (v)

rocket oil, goat curd salad, balsamic, avocado &
cherry tomatoes

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MAIN COURSE

Lemon butter chicken supreme

Edamame bean, pea and asparagus risotto, parmesan crisps,
baby carrots

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Rosemary glazed lamb rump

Sweet basil mash potato, asparagus, confit peppers, red wine jus

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Sous vide beef loin medallions

woodland mushroom and truffle cannelloni, peppercorn jus, buttery
sweetheart cabbage, baby carrots, crispy onions

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Butter chicken supreme

crispy confit chicken, sweetcorn and smoked bacon terrine, crushed
peas, cherry tomatoes, Madeira beurre blanc, thyme pomme purée

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Vegan

Cauliflower steak

curried cauliflower puree, tempura cauliflower florets, sautéed
spinach, coriander cress, cauliflower cous cous & Pont Neuf chips

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DESSERTS

Summer berry cheesecake

Fresh berry salad, elderflower meringues

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Black cherry, dark chocolate and pistachio
chocolate tart

chocolate cream, boozy cherry compote

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Homemade dark and white
chocolate brownie

salted caramel sauce, popping candy, hazelnut brittle
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Lemon lovers

Lemon tart, lemon curd, burnt meringue, lemon balm

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Pulled apart banoffee sundae

rum-poached bananas, salted caramel, whipped vanilla
cream, butter crumble, popping candy grits

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