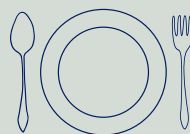




Sample wedding menus

18 Clerkenwell Green



Johnny Roxbrough famously said that 3 things make a great party: good people, good food and good wine.

At 18 Clerkenwell Green we focus on just that. No tricks. No shortcuts. Meticulous attention to detail and an understanding of what it truly means to be convivial.

Our approach to food is simple and honest. We cook with skill, passion and the very best ingredients. Our clients tell us regularly that we do this to the best London restaurant standards, not just occasionally but day in, day out.

Our staff are attentive but never intrusive and our stylish rooftop spaces look extra special lit with twinkling lights in the evening, with views out over our ever-commanding London skyline.



Canapés (please choose six)

Served hot Sliders

BBQ jackfruit, vinegar slaw & chipotle mayo

Chickpea panisse 'chips' & sauce Romesco

Little leek & mushroom sausage rolls with sesame seeds

Taco, Spicy aubergine, pomegranate & coriander

Mexican black bean cakes, salsa fresca to dip

Thai red curry marinated Tempeh skewers,
spicy peanut & coconut satay dip

Served cold Avocado ceviche Salsa Mexicana & tostado

Dolmades

Fragrant rice, sweet spices, pine nuts & mint

Thai mar hor

Pineapple, spicy, sweet & sour roasted peanut relish

Zucchini involtini, cashew ricotta & mint pesto

Socca

Chickpea pancake, slow roasted tomato & tapenade

Pickled baby red pepper,

pumpkin hummus & toasted pine nuts



Wedding Breakfast

Sample menu a

First Course

Individual mezze plate

Syrian lentils,
baba ghanoush, beetroot borani,
raw vegetables & soft herb salad

On the table to share

Spinach, potato & harissa briouts

Falafel

chickpea & sesame croquettes

Baskets of flatbreads

Main Course

**Cauliflower shawarma, pomegranate, pine nuts & tahini,
white bean hummus & chopped salad**

On the table to share

**Jewelled pumpkin rice,
barberries, pistachios, cardamom
& caramelised onions**

Pudding

**Chocolate & date mousse,
rosewater berries & edible flowers**



Wedding Breakfast

Sample menu b

Sharing platters

Roasted red peppers
red & yellow tomatoes & tapenade

Aubergine involtini,
herb breadcrumbs, roasted garlic,
capers & lemon

Bruschetta,
truffled wild mushrooms

Italian breads, carta da musica & grissini

Main Course

Impanata

Swiss chard & potato torte with olive oil pastry,
green beans & heritage beetroot salad

On the table to share

Braised Castelluccio lentils with cavolo nero
& extra virgin olive oil

Pudding

Limoncello drizzle polenta cake,
coconut yoghurt & berries



Wedding Breakfast

Sample menu c

First Course

Aubergine larb

swede & pear som tum, cherry tomatoes, green beans,
roasted peanuts & crispy shallots

On the table to share

Sweetcorn & tofu fritters

Burmese tofu with miso mushrooms

Wun tun chips

& wallacespace chilli sauce

Main Course

Tempeh & pumpkin yellow curry

toasted coconut & steamed Jasmine rice

On the table to share

Thai watermelon & cucumber salad

radishes, mint, roasted peanuts & citrus chilli dressing

Roasted broccoli & baby spinach salad

lime dressing & toasted pumpkin seeds

Pudding

Espresso crème caramel

pistachio biscotti



Late night munchies

Served hot

Steamed small Taiwanese buns
with Panko fried aubergine,
& Teriyaki tofu

Served with
**WS chilli mayo, house pickles
& Asian slaw**

New York 'not dog',
sauerkraut, ketchup & American mustard

Slider
BBQ jackfruit,
vinegar slaw & chipotle mayo

(allow two 'bites' per person)





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