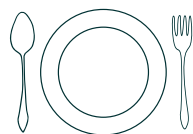


*Sample vegan menus*  
**18 clerkenwell green**







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.





# 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





# 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







# 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

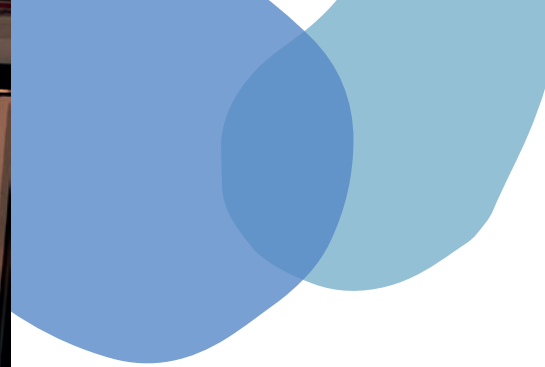
**Slider**

BBQ jackfruit,  
vinegar slaw & chipotle mayo

*(allow two 'bites' per person)*







Low key & elegant or more is more?

We can help you style our spaces to suit your taste.

Our little black book is brimming with contacts should you need help sourcing suppliers too.

Just let us know what we can do to help you have the wedding you've always dreamed of.





# *Get in touch*

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