



THE LENSBRURY

Wedding Breakfast Menu

On behalf of your delegates and guests, please make your selection of one starter, one main course and one dessert to complete your event menu or add additional courses as required. An alternative main course for vegetarians or pescatarians may be provided.

Please advise your guests of your chosen menu and let us know of any dietary requirements.

STARTERS

Leek And Sweet Potato Soup

Peppered crème fraîche and crispy leeks

Braised British Beetroot

Candied walnut, goat cheese, watercress, sherry vinaigrette

Heirloom Tomato

Buffalo mozzarella, balsamic, aged parmesan

Hot Smoked Salmon

Cured heritage beetroot, caviar & lime cream, rye bread

Flash Fried Chilli Garlic Tiger Prawns

Crunchy chard, kale, fine leaves, ginger, honey

Warm Pan Fried Spiced Scallops

Curried cauliflower puree, pancetta, pea, parsley

Scottish Salmon

Citrus cure pickled cucumber, shaved shallot, radish, dill

Confit Duck And Free Range Chicken Terrine

Red onion, brie tart, fine watercress

Devon Crab

Asparagus heritage tomatoes, basil oil

Smoked Ham, Leek & Parsley Terrine

Pickled carrots, peas, sauce gribiche

MAIN COURSES

Blackened Salmon

Creole spices, pearl barley risotto, chorizo, lime & coriander dressing

Pan Fried Sea Bass

Buttered cavolo nero, saffron glazed potatoes, braised fennel

Pan Fried Corn-fed Chicken

Grilled English asparagus, wild mushroom, smoked lentils, truffle cream potatoes, sauce jus gras

Maple Glazed Gressingham Duck Breast

Wild mushroom tart, balsamic cherries, roast onion jus

Slow Grilled Pork Rack

Savoy cabbage, glazed carrots, onion hash, toffee apple puree

Rump Of Lamb Served Navarin

Roasted cauliflower, glazed carrots, parsnip, natural jus

The Lensbury Classic English Beef Wellington

Buttered green beans, glazed Chantenay carrots, pan roasted château potatoes, fine port jus

VEGETARIAN MAIN COURSES

Smoked and Spiced Aubergine

Ratatouille of vegetables, chermoula, pomegranate dressing

Vegetable Wellington

Buttered green beans, caramelised Chantenay carrots, pan roasted château potatoes and tomato basil fondue

Mushroom Ravioli

Pickled trumpettes, sautéed peas, leek & asparagus, cheddar sauce

DESSERTS

Salted Caramel Cheesecake

Pistachio macaroon, caramel popcorn, toffee sauce

Hazelnut And Coffee Crème Brûlée

Cinnamon doughnuts

Pear, Almond And Amaretto Tart

Clotted cream ice-cream

Preserved Blueberry Mousse

Coconut panacotta, citrus salad

Sticky Toffee And Macerated Date Pudding

Salted caramel ice cream

Chocolate Tart

Madagascan vanilla cream

Apple Tarte Tatin

Crème Fraiche, butterscotch sauce

A Selection Of Seasonal British Cheese

Crackers, grapes, candied walnut, homemade apple chutney

The Lensbury menus have an allergen guide, which is available on request. If you have any specific dietary concerns, please ask one of our team members.