

George Clark  
Wedding catering  
Saturday 18<sup>th</sup> April 2020

CANAPÉS

Cold

Smoked duck, crostini, rhubarb, pistachio dukkah\*  
Westcountry venison bresaola, London mozzarella, dried tomato, micro rocket  
Bomba de la Barcelonetta, tomato compote  
Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney  
Smoked haddock scotch egg, curried mayo  
Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher\*  
Masala papadams, tomato and green chilli chutney (vg)  
Fennel seed lavosh, roasted carrot hummus, dill, nigella, parsley powder (vg)  
Charred chicken crostini, fermented carrot, smoked chanterelle mayo

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Hot

Pumpkin gyoza, ponzu, wasabi  
Confit duck slider, pickled baby cucumber, fennel slaw  
Goat croquette, fig jam, habanero  
Cornish sardines, chermoula, muscat raisins  
Cod brandade croquettes, saffron mayonnaise, dried parsley  
Masala dhal vada, lemon pickle, toasted coconut\*  
Deep fried pickles, mustard seed tempura, pickled watermelon skin, molasses  
Orzo pasta arancini, lemon, caper, lovage mayo  
Leek and roasted tomato arancini, saffron mayo  
Goat and pea samosa, spiced tamarind chutney  
Turnip okonomiyaki, kimchi mayonnaise\*  
Jackfruit sliders, frickles, chilli de arbol  
Gateau piments, green chilli, mint and coconut chutney  
Acaraje black bean patties, asparagus guacamole  
Chicken and smoked mushroom tartlet\*  
White fish balik köftesi, roasted red pepper compote\*

*\*Some items may be substituted according to market availability*

*vg = vegan or can be made vegan*

### STARTER (plated)

Toasted brioche, brawn, caramelised leek purée, vinaigrette, grains  
Charred scottish squid, blood orange, chicory, artichoke  
Smoked haddock, roasted beetroot, ponzu, wasabi, coconut  
Scallop ceviche, purple potato, fermented carrot, rhubarb\*  
Soused mackerel, pickled celeriac, raisin caramel, stilton  
Celeriac soup, celeriac crisps, pickled apple, mustard and Swaledale croûte  
Goat samosa, tamarind chutney, mint gel, salted cucumber  
London burrata, burnt oranges, pistachio and parsley  
Roasted pumpkin, Yorkshire Fettle, pomegranate molasses, grains  
Pasture fed lamb Iskender, garlic yoghurt, tabouli  
Beetroot, polenta, pickled raisins, Fettle, cobnuts and caraway  
Cornish squid, citrus, cucumber, artichoke\*  
Wild mushrooms on toast, pickled leeks, umami butter\*

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### MAIN (central element)

Tandoori paneer, methi murgh, charred tenderstem broccoli  
Baharat spatchcock chicken, sumac caper yoghurt, preserved lemon gremolata  
Harissa marinated pumpkin, beetroot and chocolate chutney, greens and crisp garlic (vg)  
Rotisserie cauliflower, date molasses, pickled red onions, pine nuts (vg)  
Pasture fed lamb belly, pomegranate molasses, yoghurt and mint  
Fried polenta steak, puttanesca, ricotta, crisp capers (vg)  
Slow roasted pork belly, pickled cauliflower and brassicas  
Roast duck breast, Romanesco cauliflower, cavolo nero, blackberry sauce  
Brined salmon, roasted red pepper and almond salsa  
Butterfly leg of goat, keffir, rhubarb and cucumber salsa  
Roasted cod, pul biber, lemon pickle gribiche  
Goat pastilla, roasted squash, tahini, pumpkin seeds  
Potato, onion and chive frittata, romesco, fried leeks (vg)

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HOT CARBS AND PULSES (choose one)

Patatas a lo pobre *(vg)*

Catalan style broad beans, saffron and almond picada

Fondant potatoes, burnt leek butter

Sea salt roasted potatoes, green and red mojo *(vg)*

Lentil, bulgur and red pine nut pilaf *(vg)*

Ful Medames, garlic and tomato sauce

Lentil, bulgur wheat and pine nut pilaf *(vg)*

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VEGETABLES, GREENS AND SALADS (choose one)

BBQ savoy cabbage, date and mustard butter

Charred cabbage, Welsh miso, pul biber, hibiscus *(vg)*

Smoked little gem, cured ham, pangrattato

Padron peppers, smoked salt *(vg)*

Rocket, almonds, poached raisins, sherry vinegar *(vg)*

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COLD SIDES AND SALADS (choose one)

Cured kale, sourdough croutons, lemon and parsley *(vg)*

Celeriac, lemon and caraway salad *(vg)*

Charred artichokes, zhoug, piquillo peppers *(vg)*

Cured cavolo nero, chick peas, walnuts, dill, raspberry syrup *(vg)*

Seasonal green leaf salad, red wine vinaigrette *(vg)*

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## DESSERT (plated)

Rhubarb and rosemary tart, whipped crème fraiche  
Burnt milk panna cotta, elderberry syrup, malt biscuit  
Goat curd cheesecake, rhubarb butter  
Spiced pumpkin cake, orange syrup, pistachio  
Orange polenta clafouti, rose and saffron labneh  
Lemon and lime posset, fennel seed shortbread  
Pine nut treacle tart, parsnip and white chocolate purée  
Chocolate financier, yoghurt granita, popcorn, quince jelly

## EVENING FOOD

Goat and pea samosa, tamarind chutney  
Pork char siu bao buns, black vinegar, anise and date molasses  
Pasture fed beef and cheese pide  
Loaded hot dogs, diced white onion and pickled radish, dirty mayo\*  
Chicken gado gado, bean sprouts, sweet soy, omelette  
Classic British fish cakes, fresh tartare sauce\*  
Teriyaki salmon bento, rice, house pickles, charred broccoli, popcorn togarashi  
Roasted tomato supli, lemon and foraged elderberry caper mayo (vg)  
Jackfruit brioche sliders, fried guindilla, chilli de arbol hot sauce (vg)  
Falafel, garlic coconut yoghurt, ezme, parsley (vg)

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