

BRIANAN MCCLOSKEY
Wedding menus
Core Clapton (tbc)
Saturday 4th September 2021

PLANT-BASED CANAPÉS

Arancini with braised leek, foraged elderberry capers, smoked leek mayonnaise*

Salted watermelon nigiri, soy, popcorn togarashi *(vg)*

Golden beetroot tart, whipped goat curd, sorrel

Charred aubergine, focaccia crostini, caponata, rocket *(vg)*

Celeriac samosa, amchoor, nigella, lemon pickle mayo *(vg)*

Autumn squash and chard frittata, paprika aioli

Aged cheddar and chervil gougère, smoked paprika cheddar crisps

Mini poppadum, potato and curry leaf masala, tomato and green chilli chutney *(vg)*

Fennel seed crackers, roasted carrot hummus, nigella, dill *(vg)*

Kabocha squash and spring onion gyoza, ponzu *(vg)*

Wensleydale croquettes, burnt apple purée

Celeriac, shallot and cumin fritters, green herb salad cream *(vg)*

Falafel, garlic yoghurt, ezme, parsley *(vg)*

Jackfruit brioche sliders, deep fried pickles, chilli de arbol hot sauce

MENU ONE: ITALY

STARTER

Braised chard and spinach supli, saffron mayo
Charred tenderstem, pecorino, lemon and mint oil*

MAIN

Slow roasted Porchetta with rosemary, pine nuts, smoked garlic

served with

Braised potatoes, chicory, slow cooked tomatoes, pangrattato
Roasted artichoke, fennel and runner beans, bagna cauda*
Classic Caesar salad with cos lettuce, anchovies, sourdough croutons
Vegan: Polenta Florentine, roasted tomatoes, baby spinach

DESSERT

Raisin, lemon and marsala bread and butter pudding, mascarpone
Damson and rosemary crostata, lemon yoghurt
Burnt milk panna cotta, macerated cherries, malted shortbread

MENU TWO: GREAT BRITAIN

STARTER

Pork and asparagus terrine, caraway bread, mushroom chutney

BBQ savoy cabbage, Welsh miso, pea puree, walnut praline

MAIN

Slow cooked lamb or goat shoulder, green sauce

served with

Sea salt roasted new potatoes, garlic and rosemary*

Root vegetables, Derbyshire honey and thyme

Summer green salad with beans, garden peas, courgette, Ticklemore cheese

Vegan: Beetroot wellington, mushroom and shallot duxelle

DESSERT

Apple and walnut cake, clotted cream

Cherry batter (like a frangipane), cobnuts, anise cream

Chocolate, whisky and orange mouse, oatcakes and fudge

MENU THREE: FRANCE

STARTER

Mushroom and rocket tartlets, slow roast garlic aioli

Baked Roscoff onions, gruyere, parsley

MAIN

Confit duck cassoulet

served with

Pommes Anna, anchoïade mayo

Endive, shallot and Comte gratin

Puy lentils, watercress, Dorset blue cheese, toasted hazelnuts

Vegan: Beetroot tart tatin, lemon and caper vinaigrette

Tarte au citron, raspberries

Petit pots au chocolate, coconut sable *(vg)*

Strawberry bavarois, white chocolate, house fermented red wine vinegar syrup

MENU FOUR: SPAIN

STARTER

Bomba de la Barceloneta, slow cooked tomato compote, saffron alioli
Charred gem lettuce, Muscat raisins, sherry vinegar and Marcona almonds

MAIN

Roasted hake, Cornish chorizo, smoked paprika, watercress

served with

Patatas a lo pobre

BBQ cauliflower, Romesco, pickled cherries, crisp spelt

White beans, orange, parsley and sherry vinegar

Vegan: Charred aubergine, spinach croquette, smoked pepper salsa

DESSERT

Dulce de leche and roasted pear mil hojas, peppermint cream

Chocolate and olive oil torte, thyme crème fraîche

Orange and almond cake, rice pudding ice cream, orange and walnut caramel (vg)

STREET FOOD EVENING SNACKS

Chicken green curry baguette, green chilli sambol, toasted coconut

Confit duck slider, kohlrabi, chilli and peanut

Chicken or aubergine Shawarma, flatbread, tahini, pickled cabbage *(vg)*

Baja fish or jackfruit tacos, tomatillo salsa, slaw *(vg)*

Fava bean falafels, pitta, carrot hummus, garlic yoghurt, pickles *(vg)*

Fish and chips, home made tartar sauce

BBQ pork char siu or aubergine bao buns *(vg)*

Jiang bing, roasted goat or aubergine, black beans, pickles *(vg)*

Chicken gado gado, bean sprouts, sweet soy, fresh omelette

Loaded hot dogs, diced white onion and heritage tomatoes, dirty mayo

Masala dhal vadai, lemon pickle mayo, toasted coconut *(vg)*

Hafod grilled cheese sandwiches, Welsh fava bean miso, spring onion