

GEORGIE THOMPSON
Wedding menus
The Arts Pavilion, Bethnal Green
Saturday 29th May 2021

MENU ONE: ITALY

STARTER

Braised chard and spinach suppli, saffron mayo
Charred asparagus, pecorino, lemon and mint oil*
Fresh foccacia, extra virgin olive oil

MAIN

Slow roasted Porchetta with rosemary, pine nuts, smoked garlic
served with
Braised potatoes, chicory, slow cooked tomato
Roasted artichoke and tenderstem broccoli, bagna cauda
Classic Caesar salad with cos lettuce, anchovies, sourdough croutons
Vegan: Polenta Florentine, roasted tomatoes, baby spinach

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MENU TWO: GREAT BRITAIN

STARTER

Pork and asparagus terrine, caraway bread, mushroom chutney
BBQ savoy cabbage, Welsh miso, pea puree, walnut praline
Sourdough, smoked butter

MAIN

Slow cooked lamb shoulder, green sauce
served with
Sea salt roasted new potatoes, garlic and rosemary*
Root vegetables, Derbyshire honey and thyme
Summer green salad with asparagus, garden peas, courgette, Ticklemore cheese
Vegan: Beetroot wellington, mushroom and shallot duxelle

MENU THREE: FRANCE

STARTER

Mushroom and rocket tartlets, slow roast garlic aioli
Baked onions, gruyere, parsley
Crusty baguettes, whipped butter

MAIN

Confit duck leg cassoulet
served with
Pommes Anna, anchoïade mayo
Endive and shallot gratin
Puy lentil, watercress, Dorset blue cheese, hazelnuts
Vegan: Beetroot tart tatin, lemon and caper vinaigrette

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MENU FOUR: SPAIN

STARTER

Bomba de la Barceloneta, slow cooked tomato compote, saffron alioli
Charred baby gem, pickled raisins, sherry vinegar and Marcona almonds
Sourdough crostini, parsley and hazelnut picada

MAIN

Roasted hake, Cornish chorizo, smoked paprika, watercress
served with
Patatas a lo pobre
BBQ cauliflower, Romesco, pickled cherries, crisp spelt
White bean salad, orange, parsley and sherry vinegar
Vegan: Charred aubergine, spinach croquette, smoked pepper salsa