

IHSAAN BUDALY

Wedding menus

Mycenae House, Blackheath

Saturday 5th September 2020

CANAPÉS

Chicory and smoked mushroom arancini, Welsh miso mayo

Mini courgette, kale and leek quiche, roasted garlic mayo (vg)

Chicken liver parfait, brioche toast, aubergine chutney

Roasted winter squash, pomegranate molasses, spelt crumble (vg)

Scottish prawns, rye crostini, charred courgette, cream cheese, dill

Classic mini scotch eggs, grain mustard mayo

Gateau piments, green chilli, mint and coconut chutney (vg)

Charred sweetcorn and spring onion fritters, smoked chilli mayo

Kohlrabi and crab cannelloni, lemon crème fraiche, nasturtium

Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher

Confit heritage carrots, Antalya pomegranate molasses, hibiscus powder (vg)

Tempura guindilla peppers, pickled watermelon skin, oloroso syrup(vg)

Caraway seed lavosh, roasted carrot hummus, nigella, dill (vg)

Bomba de la Barcelonetta, tomato compote, saffron mayo

Crispy fried pollack, black pepper and lime syrup, fried curry leaves

MENU ONE: PLANT-BASED FAMILY STYLE

STARTER

Mixed platter of home pickles and crudites, giant olives, walnuts

Sourdough crostini, olive tapenade, roasted carrot hummus

MAIN

BBQ aubergine moussaka with rich bechamel and slow cooked tomato sauce

served with

Roasted seasonal vegetables, bagna cauda (hot)

Chicory, beetroot, caper and marjoram salad (cold)



MENU TWO: MEAT-BASED FAMILY STYLE

STARTER

Mixed platter of blackened sivri biber, sujuk sausages, spiced chick peas

Fresh pide bread, ezme, walnut muhammara

MAIN

Braised beef shin lasagna with slow cooked tomato sauce

served with

Confit potatoes, white beans, kale, orange, parsley (hot)

Spinach, red onion, almonds, saffron pickled raisins (cold)

MENU THREE: FINE DINING STYLE

STARTER

Braised chard and spinach supli, saffron mayo, chestnut and chilli crumble
Charred purple broccoli, aged pecorino, lemon and mint oil (vg)

MAIN

Slow roasted lamb shoulder with rosemary, pine nuts, smoked black garlic purée

served with

Braised potatoes, chicory, slow cooked tomatoes, pangrattato
Classic Caesar salad with cos lettuce, anchovies, sourdough croutons



DESSERT

Burnt milk panna cotta, macerated cherries, malted shortbread
Orange and almond cake, dulce de leche ice cream, sherry glazed walnuts
Strawberry bavarois, white chocolate, house fermented red wine vinegar syrup
Cashew cheesecake, sesame brittle, barley wine gums
Cherry frangipane tart, cobnuts, anise cream
Chocolate, whisky and orange mouse, oatcakes, fudge
Chocolate and cardamom delice, clotted cream

EVENING STREET FOOD 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)

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

Fish and chips, house tartar sauce

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