



THE HONOURABLE SOCIETY OF GRAY'S INN

SAMPLE WEDDING MENU

STARTERS

Trio of Salmon

Smoked, Cured, Poached Pickled Sea Weed, Lemon Gel

Cornish Crab*

Pea Panna Cotta, Samphire, Bisque Emulsion

Terrine of Smoked Ham and Corn-Fed Chicken

Pickled Shitake and Cabbage, Gribiche Sauce, Frisse Endive

Goats Cheese Mousse (V)

Black Pepper & Beetroot Meringue, Savoury Crumbs, Beetroot Bread Crisp

Grilled Courgette Cannelloni (V)

Basil Mascarpone Stuffing, Red Pepper Salsa, Black Olives

Heritage Tomato Salad (V)

Marinated Mozzarella, Tomato Gel, Basil Shoots

MAIN COURSES

Corn-Fed Chicken

Sweet Potato Dauphinoise, Peas, Asparagus, Sherry Jus

Duo of Aged Beef**

Roasted Fillet, Slow Cooked Ox Cheek, Charred Onions Petals, Watercress Puree

Roasted Rump of Lamb**

Crispy Shoulder, Buttered Fondant, Confit Cabbage

Honey Roasted Breast of Duck

Confit Leg Bon Bon, Creamed Potato, Sweetcorn Puree





Pan Roasted Fillet of Sea Trout

Steamed Bok Choy, Grilled Ratte Potato, Mussel Butter

Italian Onion Tart Tatin (V)

Spring Vegetables, Asparagus Veloute

Potato and Spinach Roulade (V)

Charred Sprouting Broccoli, BBQ King Oyster Mushroom, Shallot Vinaigrette

DESSERTS

Salted Caramel and Chocolate Tart

Caramelized Banana, Popping Candy

Vanilla Crème Brûlée

Mixed Berry Salad, Vanilla Shortbread

Treacle Tart

Apple Jam, Whipped Custard, Cornflakes

White Chocolate Cheesecake

Raspberry Sorbet, Honeycomb

Strawberry Trifle

Vanilla Custard, Madeira Brioche, Compressed Strawberries

Exotic and Seasonal Fruit

Lemon and Lime Sorbet, Passionfruit Gel

Coffee and Chocolates

*/** - Supplement Applies.

