



CENTURY

WEDDING
MENU 2018



OUR CHEF



Ghani Ould-Rabah

EXECUTIVE CHEF

Chef Ghani's culinary journey started from a very early age. As a third generation Chef, Ghani's mother and grandfather played a pivotal role in influencing his career path. Originally from North Africa, Ghani was classically trained in the South of France before coming to Britain to work in some of the most prestigious Michelin-star restaurants. He has worked in London's Ottolenghi, Hakkasan and Viajante to name but a few.

Ghani's love of Asian flavours and techniques, particularly Japanese, have been largely influenced during his time working under Executive Chef, Yoshihiro Murata at Chysan. During this time Ghani had first-hand experience of travelling to Kyoto in Japan gaining valuable culinary insights.

Ghani's passion and knowledge of food is matched by his passion for sourcing top quality, local ingredients which provide the bench mark for his take on modern classic British cuisine. Never far away are influences from his Middle Eastern heritage. His dishes are packed with intense flavours and diverse textures



Please note that our menu items may contain allergens or may have come in contact with items containing allergens especially nuts and gluten as we handle them in our kitchen. If you have a food allergy or special dietary requirement, please contact us for more information so that we can guide you to make a safe food choice.

CANAPÉS



MINIMUM ORDER OF 15

6 Canapés - £20 pp | 10 Canapés - £30 pp

FROM THE FARM

Spyside Mature Angus Beef Slider with Montgomery Cheddar & Tomato Relish
Merguez Sausage Swirls with Rose Harissa Mayonnaise
Bronze Turkey and Bacon with Cranberry Relish
Foie Gras in a Ginger Cone with Sauternes Jelly
Merguez scotch Quail Scotch Egg with Romesco

FROM THE SEA

Sesame Crusted Line Caught Yellow Fin Tuna with Wasabi
Tiger Prawn with Marie Rose
Smoked Salmon & Dill Yoghurt Lolly with Caviar
Mini Cod & Chips with Tartare Sauce

FROM THE LAND (v)

Organic Quinoa & Sweetcorn Burger With Barrel Aged Feta, Urfa & Tomato Jam
Butternut Squash, Chestnut & Cranberry Quiche
Truffle & Wild Mushroom Black Cone with Whipped Curd

FROM THE EARTH (vg)

Fried organic Fresh Tofu with Shimenji Mushroom & Shiso Dressing
Puffed Tapioca with Flamed Peppers & Basil Pesto
Cauliflower & Polenta Cake with Pomegranate & Tahini

DESSERT

Chocolate & Chestnut Mont Blanc
Apple Cinnamon with Almond Financier
Champagne & Raspberry Macaroon with Rose Petal
Salted Chocolate Tart with Armagnac Mascarpone

Our chef is delighted to meet with you and design a personal canapés menu

A discretionary 15% service charge will be added to your bill.
All prices subject to VAT at prevailing rate.



BOWL FOOD



MINIMUM ORDER OF 15
3 Bowls - £20 pp | 5 Bowls - £30 pp

FROM THE FARM

Dry Aged Short Rib Of Beef with Mash Potato & Shiitake Caramel
Bronze Turkey with Bacon, Rosemary Potato, Sprouts & Cranberry Relish
Lamb Kofta with Barrel Aged Feta & Spiced Tomato Sauce
Smoked Duck Breast with Celeriac, Hazelnut & Pear Remoulade

FROM THE SEA

Mini Cod And Chips with Tartar Sauce
Hot Smoked Salmon with Roasted Fennel, Potato, Apple & Dill
Baked Sea Bass with Chimichurri & Roasted Potatoes
Brixham Crab Cakes with Preserved Lemon Yoghurt & Coriander

FROM THE LAND (v)

Truffle Mac & Cheese
Butternut Squash with Four Grain Risotto, Goat Cheese & Pesto
Roasted Heritage Carrot with Savoury Granola & Sweet Coriander Drizzle

FROM THE EARTH (vg)

Potato Cakes with Mushroom & Burnt Onion Puree
Garden Vegetable Tagine with Almond, Prunes & Quinoa Couscous
Sweet and Spicy Braised Aubergine with Spring Onion & Jasmine Rice

DESSERT

Baileys & Milk Chocolate Mousse with Brownie Crumble
Upside Down Lemon Curd Tart with Meringue
Josper Grilled Pineapple with Virgin Daiquiri

Our chef is delighted to meet with you and design a personal bowl food menu

A discretionary 15% service charge will be added to your bill.
All prices subject to VAT at prevailing rate.



NIBBLES & PLATTERS



Price of cold sharing platters is per 5 guests
Platters are placed on the table for guests to share

COLD SHARING PLATTERS

SELECTION OF NEIL'S YARD CHEESES served with Grapes, Crackers, Toasted Sourdough & Quince Jelly (v)	37
CURED MEAT PLATTER with Salami, Coppa, Parma Ham, Mortadella, Caperberries & Grilled Bread	35
MEZZE SELECTION with Buffalo Mozzarella, Dukkah, Pepper & Rose Harissa, Hummus, & Toasted Pita	35

SNACKS serve between 2-3 guests

Nocellara Olives with Rosemary & Orange Peel (vg)	3
Crunchy Giant Corn (vg)	3
Edamame with Maldon Sea Salt (vg)	3
Bowl of Crisps (vg) (v)	2
Roasted Mix Nuts (vg)	3
Pecorino & Truffle Mix Nuts (v)	4
Smoked almonds (vg)	4



PRIVATE DINING



Please select one starter, main and dessert for your entire group

45 pp

STARTER

CARPACCIO OF SEARED ABERDEEN ANGUS FILLET OF BEEF with Smoked Baby Onion, Parmesan, Rocket & Radishes

SMOKED SALMON & CRÈME FRAICHE ROLL with Pickled Carrot, Dill Oil & Radishes

HERITAGE BEETROOT & BURATTA with Quails Eggs, Candied Beets & Xeres Vinegar (v)

MAIN

28 DAY AGED SHORT RIB OF BEEF with Sautéed Potato, Jerusalem Artichoke, Mushroom, Red Onion, Smoked Bacon & Bordelaise Sauce

CONFIT CORNISH COD with Rose Harissa, Currants, Quinoa & Cauliflower Couscous, Almond, Lemon & Coriander

CENTURY WINTER GARDEN Aubergine Caviar, Delica Squash, Shimeji Mushroom & Grilled Broccoli (vg)

DESSERT

CHOCOLATE DELICE with Hazelnut Praline & Bailey Ice Cream

LEMON TART with Yoghurt Sorbet & Basil Meringue

NEAL'S YARD BRITISH CHEESE SELECTION with Crackers & Quince Paste **+£4**

Our chef is delighted to meet with you and design a personal private dining menu

Dietaries will be catered for separately
A discretionary 15% service charge will be added to your bill.
All prices subject to VAT at prevailing rate.



PRIVATE DINING



Please select one starter, main and dessert for your entire group

55 pp

STARTER

FOIE GRAS & DUCK TERRINE with Pistachio, Morello Cherries & Kirsch Chutney

BAKED SCALLOPS with Yuzu, Potato, King Oyster Mushroom & Spring Onions

BAHARAT ROASTED CAULIFLOWER with Almond Romescoco, Black Quinoa & Vegan Parmesan (vg)

MAIN

DUCKLINGTON FARM RUMP OF LAMB with Shallot Purée, Dauphinoise Potato, Balsamic Tomato & Rosemary Jus

TRUFFLE MILLEFEUILLES with Chestnut, Porcini & Caramelized Onions (v)

BAKED SEA BASS with Potato & Artichoke Roulade & a Basil Sauce Vierge

DESSERT

SAFFRON POACHED PEAR with Biscotti, Chocolate & Amaretto Sorbet (v)

SALTED CHOCOLATE TART with Orange & Armagnac Ice Cream (v)

NEAL'S YARD BRITISH CHEESE SELECTION with Crackers & Quince Paste

TO FINISH

PETIT FOURS with Tea & Coffee

Our chef is delighted to meet with you and design a personal private dining menu

Dietaries will be catered for separately
A discretionary 15% service charge will be added to your bill.
All prices subject to VAT at prevailing rate.



PRIVATE DINING EXTRAS



Supplements

WHY NOT ADD...

2 CANAPÉS Chefs Choice **5pp**

BREAD & OLIVES Red Pepper & Smokey Aubergine Dip Served With
Crispy Sourdough Bread, Green Olive With Orange & Rosemary **3pp**

NEIL'S YARD CHEESE SELECTION With Crackers And Quince
Jelly **5pp**

SIDE DISHES serve between 2-3 guests (choose up to 2 sides) **3pp**

Grilled Courgette With Cherry Tomato & Za'atar
Roasted Celeriac, Butternut Squash, Red Onion & Carrot
Cauliflower & Cheese Gratin
Roasted Heritage Carrots With Dukkah
Sautéed Baby & Sweet Potatoes With Garlic & Rosemary

