



CENTURY
EVENTS MENU
WEDDING PACK 2017



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



OUR CHEF IS DELIGHTED TO MEET WITH YOU AND DESIGN A PERSONAL MENU FOR YOUR WEDDING DAY

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 30

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

FROM THE FARM

Mature Angus Beef Slider With Montgomery Cheddar And Tomato Relish
Confit Gloucestershire Free Range Chicken With Coconut & Lemongrass On A Thyme Tuile
Parma Ham, Goat's Cheese, Walnut And Fig Roll
Middle White Pork Sausage Roll With Rose Harissa Mayonnaise

FROM THE SEA

Tiger Prawn Cocktail With Marie Rose Sauce
Brixham Crab Cake With Lemon & Tarragon
Forman's Smoked Salmon With Polenta Blini And Dill Yoghurt
Mini Cod And Chips With Tartare Sauce

FROM THE LAND (v)

Mediterranean Veggie Burger With Montgomery Cheddar And Tomato Relish
Smoky Aubergine & Feta Tart
Truffle Wild Mushroom & Whipped Goat's Curd In A Charcoal Cone

FROM THE EARTH (vg)

Roasted Cauliflower With Preserved Lemon & Green Tahini
Beetroot & Horseradish Tartare With Potato Blini
Purple Potato Cake & Truffle Nut Cream

DESSERT

Salted Chocolate Tart With Armagnac Mascarpone
Dark Berries Macaroon
Polenta & Lemon Cake With Rose Water & Pistachios
Mocha And Bailey's Cupcake

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 Braised In London Stout With Mash Potato And Shiitake Caramel
Slow Cooked Pork Shoulder With Texan Sweet Corn Slaw
Lamb Kofta With Barrel Aged Feta & Spiced Tomato Sauce
Confit Duck With Orange & Star Anise And Sautéed Garlic Potatoes

FROM THE SEA

Mini Cod And Chips With Minted Pea Puree
Hot Smoked Salmon With Fennel, Apple & Dill
Baked Cod With Spiced Rose Petal & Currant With Chickpea & Wild Rice
Tiger Prawn Curry With Coconut & Coriander Dahl

FROM THE LAND (v)

Truffle Mac And Cheese
Roasted Cauliflower With Preserved Lemon Yoghurt, Pinenuts And Pomegranate Molasses
Sundry Tomato & 4 Grain Risotto With Goat Cheese & Basil Pesto

FROM THE EARTH (vg)

Grilled Courgette With Confit Tomatoes & Dukkah
Roasted Heritage Carrots With Tahini Drizzle, Coriander & Sunflower Seeds
Szechuan Aubergine With Sweet Chilli, Ginger, Spring Onion & Jasmine Rice
Sautéed Wild Mushroom & Potato Cakes With Confit Shallots & Tarragon

DESSERT

Baileys & Chocolate Ganache With Hazelnut Crumble
Upside Down Lemon Meringue Pie
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.



PLATTERS



Price is per 5 guests

Platters are placed on the table for guests to share

NACHOS 17

With Spiced Tomato Relish, Lemon Yoghurt, Cheddar, Coriander & Jalapeno (v)

MEZZE SELECTION 35

Buffalo Mozzarella With Dukkah & Olive Oil, Hummus With Za'atar & Pita, Red Pepper & Rose Harissa Dip With Almond & Crisp Bread, Barrel Aged Feta & Green Olives With Orange And Rosemary

NEIL'S YARD CHEESES 37

Served With Grapes, Lavosh Biscuit, Toasted Sourdough & Membrillo (v)

ITALIAN CURED MEATS 35

With Caper Berries & Toasted Sourdough

MINI CAKES 30

SNACKS

Japanese Fried Chicken With Soy & Ginger Dip	5
Chickpea Hummus With Red Peppers & Toasted Pita	5
Pancetta & Thyme Madeleines	3.5
Lightly Salted Crisps	2.5
Root Vegetable Crisps	3.5
Mixed Nuts	3
Olives With Orange & Rose Marie	3
Crunchy Giant Corn	3
Edamame With Maldon Salt	3
Smoked Salmon With Dill Yoghurt On Grilled Bread	5



PRIVATE DINING



45 pp

STARTER

CHICKEN AND CONFIT DUCK TERRINE With Red Onion & Dried Morello Cherry
Relish

FORMAN'S SMOKED SALMON With Dill Crème Fraiche Roll, Pickled Carrot & Fennel
Cress

ROASTED CAULIFLOWER With Curry Leaf, Almond Tahini, Quinoa & Salted Raisin &
Pea Shoot (vg)

MAIN

28 DAY AGED SHORT RIB OF BEEF With Sautéed Potato, Jerusalem Artichoke,
Mushroom, Red Onion, Smoked Bacon & Jus

PAN FRIED CORNISH COD with Creamy Polenta And Fricassee Of Baby Squid &
Smoked Tomato With A Sauce Vierge

GRILLED AUBERGINE With Tahini, Fresh Tofu, Walnut, Pomegranate & Coriander
Cress (vg)

DESSERT

PRALINE & CHOCOLATE TART With Orange & Armagnac Ice Cream

POACHED PEAR WILLIAM With Gluten Free Amaretti Bitter, Cacao & Amaretto
Sorbet

NEAL'S YARD BRITISH CHEESE SELECTION With Lavosh Crackers & Membrillo **(+3 Supplement)**

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



PRIVATE DINING



55 pp

TO START

BREAD & OLIVES With A Selection Of Dips

STARTER

BEEF CARPACCIO 32 Day Aged Roasted Long Horn Beef With Smoked Baby Onion, Parmesan, Wild Rocket And Fried Capers

BRIXHAM CRAB SALAD With Heritage Beets, Crab Crumbs, Radishes & Baby Basil

SLOW COOKED DUCK EGG With Braised Leeks, Brown Butter Hazelnut & Truffle Crumbs (v)

MAIN

ROASTED KENTISH RUMP OF LAMB With Shallot Purée, Dauphinoise Potato & Rosemary Jus

SEARED SALMON With Sautéed Black Trumpet Mushroom, Courgette Puree & Crusted Salsify

WILD MUSHROOM AND PURPLE POTATO PAVE With Onion Puree & Crumbled Ragstone Goat Cheese (v)

DESSERT

ROASTED PINEAPPLE With Lime & Coconut And Raspberry Daiquiri Sorbet

3 CHOCOLATE LAYER CAKE With Mocha & Bailey's Ice Cream

NEAL'S YARD BRITISH CHEESE SELECTION with Lavosh Crackers and Quince Jelly

TO FINISH

PETIT FOURS With Tea & Coffee

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PRIVATE DINING



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 Lavosh Crackers And Quince Jelly

5pp

SIDE DISHES (Choose 2)

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

