

SALSA ROSE

SAMPLE WEDDING MENU

SPRING/SUMMER 2023



ES

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CANAPES

Jerusalem artichoke crisps, jerusalem artichoke hummus (vg) (gf)

Asparagus and egg yolk feuille de brick tartlets (v)

Beetroot tart tatin, goats curd, green chilli pesto (v)

Potato, parmesan cream, chive stacks (v)

Leek and Manchego croquetas (v)

Marmite cheese gougers, rarebit filling, crispy sage (v)

Quails eggs, brioche, broad bean pesto (v)

Broad bean and pecorino tartlets (v)

Gorgonzola bonbons, quince jelly (v)

Straciatella, green chilli pesto (v)

Clarence Court devilled bantam eggs, crispy chive crumbs (v)

Ricotta doughnuts, spicy romesco (v)

Delicate squash and burrata arancini (v)

Caramelised onion filo tart, goats cheese, walnuts (v)

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CANAPES

Anchovy pan con tomate, purple basil

Seabass ceviche, puffed tapioca crisp

Hot smoked salmon, hollandaise, quails egg muffin

Prawn and squid ink croquetas, green chilli mayo

Taramasalata, chives, sourdough

Smoked mackerel, pink pepper oatcakes, pickled beetroot

Gravlax, horseradish creme fraiche, dill sauce, rye crisp

Spicy crab feuille de brick tartlets, lemon mayo, broad beans

Hebridean peat smoked salmon, Yorkshire pudding, horseradish creme fraiche

Mackerel tartar, seaweed crisp

Smoked haddock doughnuts, dill tartar

Monkfish tempura, coriander and lime mayo, green chilli

Scottish lobster, squid ink crackers, avocado, fennel tops (£2 supplement pp)

Crispy potato stack, creme fraiche, Beluga caviar (£3 supplement pp)

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CANAPES

Panko coated veal sweetbreads, sauce gribiche

Venison tartar feuille de brick tartlet, confit egg yolk

Coronation chicken éclair, curry mayo, fried curry leaves

English ham Benedict, mustard hollandaise, quails egg

Popcorn chicken, coriander and lime mayo, green chilli

Duck breast, quince, fried bread

Nduja and fior di latte arancini

Jambon de Bayonne croquetas, herb aioli

Chicken liver parfait tartlets, Sauternes jelly

Lamb cannon skewers, salsa verde

Roast beef Yorkshire pudding, horseradish, broad beans

Confit rabbit bonbons

Fillet steak tartar croustades

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STARTERS



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STARTERS

Cherry tomato gazpacho, focaccia croutons, green chilli oil, quails eggs (v)

Straciatella, grilled peas, broad beans, borage flowers (v)

Natoora burratina, summer tomatoes, green chilli oil, toasted macadamias (v)

Cornish crab, fresh peas, fire toasted sourdough, Curio de Vesuvio tomato, fennel top mayo

Homemade gravlax, fennel, horseradish creme fraiche, white balsamic, dill

Wild seabass carpaccio, citrus, chilli, soft herbs

Mackerel tartar, cucumber, radish, sesame, lime mayo

Fillet steak tartar, confit egg yolk, broad beans, crispy shallots

Organic chicken Caesar salad, Clarence Court egg, sourdough croutons, shaved parmesan

Jamon iberico, new potatoes, artichokes, pea shoots, aioli

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MAINS



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MAIN COURSE - PLATED

Lemon, fennel and fresh pea risotto, confit egg yolk, hazelnuts (v)

Roast cod, bulls heart tomatoes, bruschetta, aioli

Cornish monkfish kiev, soft herb tartar, green beans

Langoustine rice, sea vegetables

Confit duck legs, roscoff onions, petit pois a la Française

Chicken escalopes, sauce gribiche, grilled little gem

Fillet steak, cafe de Paris potatoes, green beans, beef jus

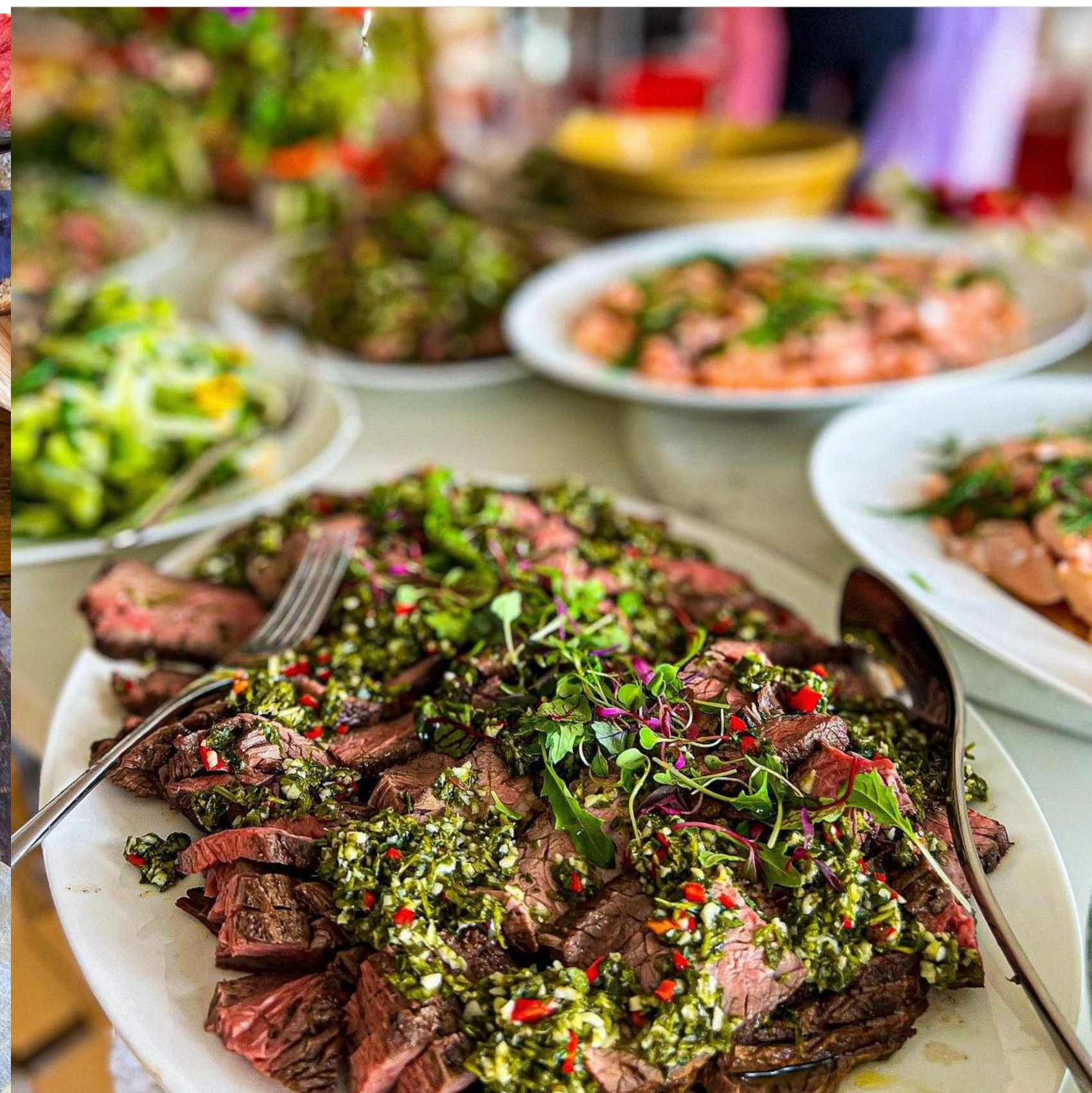
Roast quail, baby candy beetroot, Madeira and quail jus

Saddle of lamb, new potatoes, lamb jus, baby leeks

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SHARING MAINS



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MAIN COURSE - SHARING

Scottish salmon, green goddess salsa, braised lemon
Fennel and watercress salad, baby potatoes, beetroot

Fire roast fillet steak, beef jus, chimmichurri
Creamy celeriac, watercress and broad bean salad, herby jersey royals

Summer chicken pie with baby leeks, chicken gravy
Pea, broad bean, new potato and green bean medley

Roast quail, pancetta, quail and Madeira jus
Courgette, spinach and potato gratin, herby roast heritage carrots

Rolled leg of lamb, gremolata, lamb jus
Roast onions, slow cooked white beans and summer greens

Cider and molasses glazed Hampshire ham, Cumberland sauce
Fennel and leek gratin, summer garden salad

Chicken provencal, aioli
Roast heritage tomatoes, courgettes, green beans and lemon

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DESSERT



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DESSERT

Burnt Basque cheesecake, poached rhubarb

Frangipane and apricot tart, chantilly cream

Brown butter bread and butter brioche pudding, Cointreau soaked sultanas

Fig leaf custard tart, fresh cherries

Olive oil chocolate mousse oranges

Strawberry and hazelnut tart, double cream

Raspberry and cherry blossom mille-feuille

Summer berry oat crumble, creme anglaise

Sticky toffee pudding, creme fraiche

Creamy Italian ricotta, honey, fresh strawberries

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LATE NIGHT SNACKS

Mac and cheese

Fried chicken burgers with crunchy slaw and hot sauce

Chorizo hot dogs, caramelised onion

Croque monsieur, gruyere, English ham

Crispy cod burgers, tartar sauce, pickled cucumber

Organic pork sausage rolls with fennel seeds and mustard mayo

Charcuterie station with a selection of cured meats, fresh bread, pickles, mustard aioli

Cheese station with selection of cheeses, crackers, biscuits, grapes and quince

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WEDDING CAKE

Lemon, almond, creme fraiche and agave icing

Carrot cake, cream cheese buttercream, caramelised walnuts

Raspberry, white chocolate frosting, fresh raspberries

Guinness cake, whipped cream frosting, dark chocolate

Earl grey olive cake with honey icing

Elderflower and lemon cake with lemon curd icing

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TESTIMONIAL

"We had a lot of fun working with Salsa Rose to create the most exquisite menu for our wedding. It was mouth-wateringly delicious from start to finish - with guests remarking that it was the best wedding food they've ever eaten. We would welcome Salsa Rose back to cater for us any day - it's a sure way to make your guests smile from cheek to cheek and fuel they dancing well into the night!"

Eliza & Rob

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THANK YOU

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07782 359 182
info@salsarose.co.uk
www.salsarose.co.uk
[@salsaroselondon](#)