

# Wedding Menu at Scott's Brasserie

CANAPÉS

SMOKED SALMON, DILL, TROUT ROE  
CAVIAR TART

QUAIL EGG, MUSHROOM DUXELLE

TRUFFLE HOLLANDAISE EN CROUSTADE,

COPPA, CELERY LEAF, PICKLED RADICCHIO  
CROSTINI

DUCK LIVER PARFAIT CHOUX BUN, MUSCAT  
JELLY

WHIPPED GOATS CHEESE, BEETROOT TARTARE  
CROSTINI

SCARLET PRAWN THERMIDOR

STARTERS

HOUSE SOURDOUGH, WHIPPED BUTTER,  
TAPENADE FOR THE TABLE\*

JERUSALEM ARTICHOKE VELOUTE, TRUFFLED  
BRIOCHE

FRENCH ONION SOUP, COMTE, CROUTONS

SMOKED BUFFALO MOZZARELLA, ALMOND,  
CAPONATA, MUSTARD GREENS

ASPARAGUS, QUAIL EGG, MIMOSA DRESSING

LONDON CURE SMOKED SALMON, HOT SMOKED  
SALMON & PELLICLE PATE, LEMON,  
PUMPERNICKEL\*

ATLANTIC & KING PRAWN COCKTAIL, FENNEL  
REMOULADE, CUCUMBER, SOURDOUGH CROUTE

CONFIT DUCK RILLETES, CRAB APPLE JAM,  
DUCK SCRATCHING, PAIN D EPICES

HEREFORD BEEF TARTARE, RARE BREED HENS  
EGG, BEEF DRIPPING CRUMB, CONDIMENTS\*

MIDDLEWHITE HAM HOCK TERRINE, PICCALILLI,  
MUSTARD DRESSED ENDIVE, SOURDOUGH

MAINS

FREE RANGE CHICKEN SUPREME, CHAPEL  
DOWN BEURRE BLANC, BROWN BUTTER  
ARTICHOKE, GREEN BEANS, POMME FONDANT

RUMP OF SALT MARSH LAMB, PIPERADE,  
PRESSED SHOULDER CROQUETTE, ESPELETTE  
PEPPER, POTATO PAVE, ROSEMARY JUS

CONFIT PORK BELLY, BEER BRAISED RIB,  
KOFFMAN CABBAGE, TOFFEE APPLE,  
POMME PUREE

HEREFORD BEEF SIRLOIN, GREEN BEANS,  
SHALLOTS, BORDELAISE SAUCE,  
GRATIN DAUPHINOIS

PORCINI MUSHROOM & RICOTTA RAVIOLO,  
CAVE AGED PARMESAN, CIME DE RAPPA

WILD BASS, SHELLFISH RAGOUT, AIOLI,  
SAFFRON POTATOES

SALMON EN CROUTE, SALMON PELLICLE PILAF,  
SPINACH, HOLLANDAISE, PINK FIR APPLE  
POTATOES\*

HEREFORD BEEF WELLINGTON,  
WILD MUSHROOM DUXELLES, SPINACH SUBRIC,  
MADEIRA JUS, CONFIT POTATOES\*

DESSERTS

LEMON POSSET, SHORTBREAD, SEASONAL  
BERRIES

DARK CHOCOLATE FONDANT, HONEYCOMB,  
VANILLA ICE CREAM

STICKY TOFFEE PUDDING, SALTED CARAMEL  
ICE CREAM

APPLE TART FINE, CALVADOS CREME FRAICHE

CHOCOLATE DELICE, CHOCOLATE SORBET,  
DULCE DE LECHE

PASSION FRUIT CREME BRULEE, COCONUT,  
FINGER LIME

BRITISH & CONTINENTAL CHEESE PLATE,  
ARTISAN BISCUITS, CHUTNEYS & FRUIT\*

SILVER

Three Courses - Excluding Canapés, Champagne, Petit Fours or Starred dishes - £65 PER HEAD

GOLD

Three Courses - Including Canapés, Champagne (Excluding Petit Fours or Starred dishes) - £75 PER HEAD

PLATINUM

Three Courses - Including Canapés, Champagne, Petit Fours or Starred dishes - £85 PER HEAD

THERE IS A MINIMUM SPEND FOR EXCLUSIVE HIRE OF SCOTT'S OVER FRIDAYS AND SATURDAYS. PLEASE CONTACT US FOR RATES ON WEDNESDAYS AND THURSDAYS. ALSO, PLEASE INFORM US IF ANY GUESTS HAVE A FOOD ALLERGY. ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY. HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT.