



BELUGA.LONDON

Wedding Breakfast Menus

Classic Package £55.00pp

STARTERS

Pea and Mint Soup with Crème Fraiche and Basil Oil

Buffalo Mozzarella, Heirloom Tomato and Micro Basil Salad

Brussels Pate, French Cornichons and Homemade Melba Toast

Ham Hock Terrine, Piccalilli and Sourdough

Prawn and Saffron Arancini with Herb Aioli and Wild Rocket

MAIN COURSE

Pan Fried Chicken Supreme, Mustard Mash, Sautéed Spring Greens and Mushroom Jus

Pork Belly, Polenta, Steamed Kale and Apple Cider Sauce

Aubergine, Roast Butternut, Red Onion and Goat's Cheese Stack with Red Pepper Tapenade

Spinach and Ricotta Ravioli, Smoked Tomato Sauce with Parmesan and Basil Oil

Seared Salmon, steamed New Potatoes, French Beans and Hollandaise Sauce

Wedding Breakfast Menus

Premium Package £65.00pp

STARTERS

Thyme Gnocchi with Sautéed Wild Mushrooms and English Pea Fricassee

Cured Salmon Gravavlax, Heirloom Beetroot and Balsamico Moderno

Parma Ham and Fig Salad with Mascarpone and Olive Oil

Crayfish and Mango Salad with Crispy Flatbread

Chargrilled Tuna Nicoise, Haricot Verts, Charlotte Potatoes, Sun Blushed Tomatoes, Quails Egg, Kalamata Olives and Sauce Vierge

MAIN COURSE

Beef Fillet served with Dauphinoise Potatoes, Charred Leeks, Orange Carrots, Wilted Spinach and Red Wine Jus

Soy and Ginger Chicken with Shitake Mushrooms and Lightly Pickled Vegetables

Pan-roast Duck with Sweet Potato Fondant, Baby Vegetables and Cherry Brandy Sauce

Fillet of Sea Trout with Grilled Jersey Potatoes, Baby Fennel, Pickled Samphire, Buttered Green Beans, Slow Roasted Cherry Tomatoes and a Lemon Caper Beurre Blanc

Confit Salmon Fillet served with Razor Clams, Carrot Puree, Buttered Wilted Kale and Salsa Verde

Pea and Broad Bean Risotto served with Goats Cheese, Fresh Mint & Basil

Wild Mushroom and Stilton Pithivier, served with Spinach and Parsley Sauce

Wedding Breakfast Menus

Elite Package £75.00pp

STARTERS

Chilli and Lemon Marinated Scallops

Curried Parsnip Puree, Artichoke Crisp and Pomegranate

Beef Tartare with a Poached Quails Egg and Watercress with Brioche Toast

Garden Pea and Mint Soup with Truffled Goats Cheese

Smoked Duck and Grilled Plum Salad with Yellow Tomatoes and Ricotta

Ricotta gnocchi tossed in smoked butter, parmesan and edible flowers

MAIN COURSE

Pork Medallions cooked with Fennel Seeds and Lemon with Puy Lentils, Caramelised Red Onions and Toasted Pine Nuts

Cannon of Lamb with Moroccan Spices, Sweet Cous Cous, Grilled Courgettes and Chickpea Puree

Roast Sirloin of Beef with Bone Marrow Sauce, Salsify, Wild Mushrooms and Red Wine Shallots

Sea Bream with Savoy Cabbage, Cockles and Mussels, Samphire & Lobster Broth

Pan Fried Sea Bass served with a Garden Pea Puree, Broad Beans, Whitby Cockles and Braised Baby Gem, dressed in a Sorrel Butter

Bubble and Squeak Risotto with Crispy Duck Egg and Parmesan

Chargrilled Asparagus, Confit Artichoke, Porcini Powder, Grilled Polenta, Baby Spinach & Shaved Parmesan



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Desserts for All Packages

Classic Summer Pudding served with Devonshire Clotted Cream and Blackberry Jelly

Rhubarb and Orange Ginger Crumble with Crème Anglaise

Confit Cherry Posset with Dark Chocolate Cherry

Chocolate and Orange Fondant with Sticky Toffee Ice Cream, Orange Gel and Chocolate Shavings

Champagne Poached Pears, English Raspberries, Rose Water Sorbet and Crystallised Rose Petals

Apple Tatin with Apple Puree and Cinnamon Ice Cream

Chocolate Mousse with Walnut Brittle and Vanilla Ice Cream

Lemon Curd and Blackcurrant Sorbet, Sweet Biscuit and Mint

Summer Berry Cheesecake with Sugar Shard, Meringue and Gold Leaf

Mango and Passion Fruit Mousse with Shortbread Biscuit

Elderflower and Fresh Berry Trifle with Lavender Shortbread

Apricot and Orange Blossom Fool, Crushed Meringue and Chantilly Cream

Cherry and Almond Tart with Clotted Ice Cream, Grand Marnier Cherry Compote and Fresh Mint



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Sharing Package from £65.00_{pp}

To create a relaxed and more informal atmosphere, we can provide your guests with our delicious sharing platters.

To start with, your guests will be served a selection of antipasti, cured meats and freshly baked breads from wooden boards which can be passed easily from guest to guest. We can tweak the contents of these boards to suit your requirements.

For the main course, why not offer a whole topside of beef or side of belly pork. This can be carved at the table by one of your guests (we will provide the chef's hat, apron and carving knife)

Our waiting staff will then come around with bowls of potatoes, vegetables and accompaniments for you to pass around the table, taking as much or as little as you want.

Again the choice of main dish can be discussed so you can get exactly what you want.

Dessert would be self-service from the buffet table. There will be a wonderful selection of classic mini desserts, fresh fruit and delicate chocolate fancies.





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Canapé Packages from £10.00

As a guide, we recommend the following number of canapés to be served:

Pre wedding breakfast reception - 4 canapés

1-2 Hour reception - 6-8 canapés

2-3 Hour reception - 10-12 canapés

HOT FISH CANAPES

Traditional Fish and Chips - Cod Goujons & Hand Cut Chips with Tartare Sauce

Spiced Thai Fishcakes with Wasabi Mayonnaise

Japanese Tempura Prawns with Sweet Chilli Dipping Sauce

Skewered Thai Marinated King Prawns with Ginger, Lemon and Coriander Dip

Mini Eggs Royale - Toasted English muffin topped with Smoked Salmon, Poached Quails Egg, Hollandaise Sauce and Chives

Cornish Crab Spring Rolls with Soy and Ginger Dipping Sauce

Smoked Haddock Eggs - Quails Egg wrapped in Potato and Smoked Haddock coated in Crispy Breadcrumbs

COLD FISH CANAPES

Sesame Seared Tuna with Wasabi and Ginger

Citrus Crab Salad in a Wonton Cup

Seared Tuna Nicoise Salad in Sesame Cone

Gin Cured Smoked Salmon Blini with Soured Cream and Caviar

Blackened Red Snapper with Pineapple, Lime and Chilli Relish

Lime and Sesame Salmon Ceviche, Keta Caviar

Beetroot Rosti topped with Smoked Salmon Mousse



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HOT MEAT CANAPES

Rosemary Skewered Spring Lamb with Pea and Mint Dip

Mini Chorizo Scotch Egg with Tomato Jam

Thai Chicken on a Lemongrass Skewer with Sweet Chilli Dipping Sauce

Honey and Mustard Glazed Mini Sausages with Olive Oil Mash

Mini Beef Burgers with Bacon Jam and Home Pickled Cucumber

Sirloin Steak and Chips with Bernaise Sauce served in a mini cone

Miso Glazed Beef Fillet Skewers with Massaman Curry Dipping Sauce

Lamb Kofte with Minted Yoghurt Dip

COLD MEAT CANAPES

Mustard Carpaccio of Scottish Beef with Truffle Mascarpone, Shaved Parmesan

Roasted Peking Duck Pancakes with Cucumber, Spring Onion and Hoi Sin Sauce

Bresaola with Radicchio, Chilli Jam and Mascarpone on Polenta Cake

Grilled Asparagus wrappin in Aged Parma Ham, drizzled with Truffle Oil

Smoked Chicken with Beetroot Relish served on a Herb Croute

Lime and Sesame Salmon Ceviche, Keta Caviar

Beetroot Rosti topped with Smoked Salmon Mousse



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HOT VEGETARIAN CANAPES

Authentic Indian Vegetable Samosa with Minted Yoghurt Dip

Wild Mushroom Arancini Ball with Mozzarella

Pea and Mint Tartlet with Creamed Feta

Sweetcorn, Coriander and Ricotta Fritter with Avocado and Lime Pickle

'Posh Cheese on Toast' Comte Cheese and Red Onion Chutney on Mini Ciabatta

Pear, Walnut and Blue Cheese Tartlet

Polenta with Goat's Cheese, Red Onion Jam and Crispy Sage

COLD VEGETARIAN CANAPES

Dolcelatte with Roasted Balsamic Fig on a Toasted Croute

Beetroot Macarons filled with St Maure Goats Cheese

Grilled Baby Artichoke served with Aubergine and Roasted Pepper Baba Ganoush on a Toasted Croute

Mini Wafer Cone with Whipped Goats Curd and Candied Rhubarb

Marinated Vine Tomato, Garlic and Thyme Bruschetta

Enoki Mushroom wrapped in Mouli with Pickled Ginger and Wasabi Powder

Parmesan Sable topped with Goats Cheese, Oven-dried Tomato and Pesto



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DESSERT CANAPES

Mini Treacle Tarts with Orange Cream

Mini Tiramisu in a Dark Chocolate Cup

Home-made Fruit Scones with Strawberry Jam and Clotted Cream

Selection of Mini Macarons - Earl Grey, Raspberry, Lemon and
Ginger, Chocolate, Mint and Mocha

Banoffee Pie with Caramelised Banana, Caramel Sauce and
Whipped Cream

Tropical Fruit Skewers

Chocolate and Black Cherry Brownie