

# Wedding Menus

## CROWNE PLAZA LONDON DOCKLANDS

### STARTERS

Roasted tomato & basil soup with cheddar cheese, rosemary croutons. (V)  
Dorset crab cake salad with tempura prawn, orange, avocado, honey chilli dressing.

Orange, melon & proscuitto mozzarella, balsamic, herbs.

Chicken & leek terrine onion marmalade, toasted brioche.

Tomato tart Provencal, figs, red pepper coulis

Goats cheese sun dried tomato bon bon, spiced tomato chutney.

### MAINS

Chicken cordon blue with stem broccoli, roasted potatoes, sauce supreme.

Fillet of Salmon au crouete with asparagus, mache, carrot, lemon chive butter sauce.

Grilled herbed polenta steak served with wild mushroom tomato ragu. (VG)

Lentil & Coriander meatball with an Indian coconut curry sauce. (V)

Slow cooked feather blade of Beef served with a creamed mash potato, stem broccoli, red wine jus.

Fillet Steak Diane with dauphinoise potatoes, green beans, roasted cherry tomato, mushroom sauce.

\*supplement of £7 per person

Lobster & Saffron risotto, Arborio rice, "Piquillo" peppers, peas.

\*supplement of £7 per person

### DESSERT

Chocolate truffle mousse with Tonka bean ice cream.

Vegan chocolate orange tart with raspberry sorbet.

Honeycomb cheesecake with macaroon & berries.

Steamed sticky toffee pudding with Bourbon vanilla ice cream.

Vanilla cheesecake with blueberry sauce, hazelnut & cinnamon biscuit.

Lemon tartlet with crushed meringue & seasonal berries.

British cheese selection served with grapes, quince, figs, biscuits

\*supplement of £5 per person

Please inform us of any food allergies or special dietary requirements

Please choose the same starter, main & dessert for all your guests

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### CANAPES

#### ANCHOVIES

with black olive tapanade & crostini

#### TOMATO TARTAR

with toasted ciabatta

#### CHARRED PEACH

mozzarella, bresaola & mini bun (gf)

#### CHARRED PINEAPPLE

with halloumi, mint skewer

#### QUAIL EGG

ham, chive & puff pastry

#### PANKO HARRISA RISOTTO BALLS

#### CRISPY POLENTA

hummus, onion marmalade (gf,vg)

#### GRILLED COURGETTE ROLL

sundried tomato & ricotta

#### SWEET POTATO

mushroom bruschetta

#### CRISPY TORTILLA

tofu & vegan mayo

#### PROSCIUTTO

wild rocket, crostini & balsamic vinegar

#### SMOKED TROUT

cream cheese, Avruga caviar & rye bread

#### GRILLED PRAWN

cucumber & avocado

#### QUICHE LORRAINE

with smoked cherry tomato

#### MINI CAKE SELECTION

3 canapes for £12 per person  
Additional canapes £4.50 per person

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### EVENING BUFFET

Tempura prawn with sweet chilli sauce

Mango & brie parcel

Smoked salmon & crab parcel

Crab cakes with remoulade sauce

Mexican meat ballas with salsa

Mini beef burger with chips

Chicken burger with chips

Beetroot falafel with spiced yogurt (vg)

Sweet potato falafel with spiced yogurt (vg)

Vegetable spring roll with sweet chilli sauce

Mini spiced sweet potato (gf,vg\_

Mushroom & spinach pie (gf,vg)

Buttermilk fried chicken goujons

Grilled lamb kofta kebab with pita, cucumber & tomato

Panko halloumi fries with tahini yogurt & pomegranate

Beef burrito with tomato tortilla

Bao bun with coleslaw and Asian fried chicken

Mini salted caramel cheesecake

Churros with chocolate and hazelnut

Profiterole with cream and chocolate

Vegan cake selection

6 options for £29 per person

Additional items £4.50 per person

We would recommend ordering for at least 80% of your evening guests