

Weddings

The Grocer at 15 caters for weddings with the same care and attention to detail we put into all the food we produce. Fresh ingredients and great flavours are our priority presented in an attractive, informal style. We offer two menu options and an additional menu for an evening reception.

Welcome Drinks

A selection of canapés

Fresh figs with ruffle pecorino, drizzled with orange blossom honey
Smoked salmon, asparagus & horseradish creme fraiche
Bresaola with chargrilled courgettes & parmesan

Wedding Breakfast

Main course

Roast salmon with green beans, olives, lemon & basil
Roast fillet of beef with grain mustard sour cream

Served with a selection of salads

Marinated chargrilled vegetables
Roast asparagus with aged pecorino
Crushed new potatoes with roast celeriac, chilli & creme fraiche
Roast aubergine with greek yoghurt, pomegranate & za'atar
Green beans & tomatoes braised in red wine & cinnamon

Dessert

Individual desserts

Dulce du leche cheesecake
Strawberry & vanilla tart
Passion fruit meringue cheesecake
Chocolate, orange & pistachio mousse

Followed by coffee & tea

The Grocer house blend espresso
English breakfast tea

£59.50 per person for a minimum of 50 guests