



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.

- MENU ONE -

welcome drinks

MIXED CROSTINI

Buffalo mozzarella & raw basil pesto
Prosciutto San Daniele & roasted artichoke
Smoked salmon & mascarpone

wedding breakfast

MAIN COURSE

Roast fillet of beef with horseradish creme fraiche
Chicken roasted with lemon, sumac & za'atar

SERVED WITH A SELECTION OF SALADS

Mange tout & green beans with an orange & hazelnut dressing
Roasted red peppers with feta, coriander & pine nuts
Roast cauliflower & cherry tomatoes with mustard & dill dressing
Basmati rice with chick peas, currants & fresh herbs
Roasted sweet potato with pecan nuts & maple syrup

dessert

INDIVIDUAL DESSERTS

Tarte au citron
Raspberry & lemon curd cheesecake
Tarte au chocolat

FOLLOWED BY TEA & COFFEE

The Grocer house blend espresso
English breakfast tea

£45.00 per person for a minimum of 50 guests