



# 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 TWO -

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## welcome drinks

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### A SELECTION OF CANAPÉS

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

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## wedding breakfast

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### 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

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## dessert

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### INDIVIDUAL DESSERTS

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

### FOLLOWED BY TEA & COFFEE

The Grocer house blend espresso  
English breakfast tea

£60.00 per person for a minimum of 50 guests