



THE  
**SAIL LOFT**  
GREENWICH

Wedding Menus  
2026



**FULLER'S**

# Canapés

*Please select a minimum 3 Canapés per person.  
Minimum 20 guests.*

## MEAT

Ham hock croquettes, pineapple ketchup  
Chorizo scotch egg  
Chicken liver parfait crostini  
Duck rilette crostini

## FISH

Smoked salmon blinis, celeriac & beetroot remoulade  
Tempura prawns, wasabi mayo  
Smoked mackerel pâté on toast  
Crayfish, Marie Rose, baby gem lettuce

## VEGETABLE - BASED

Squash arancini, chilli jam (v)  
Feta, pine nut, salsa verde, bruschetta (v)  
Goat's cheese & red pepper crostini (v)  
Breaded Cotswold brie, fig & redcurrant chutney (v)

## PLANT - BASED

Mushroom arancini, truffle mayo (pb)  
Beetroot tartare (pb)  
Pistachio, kalamata olives and tomato (pb)  
Onion & truffle pissaladiere (pb)

## DAIRY / WHEAT FREE

Beetroot tartare (pb)  
Pistachio, kalamata olives, tomato (pb)  
King prawns, lemon, coriander  
Sweetcorn fritter, roasted tomato salsa (pb)

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



If you have an allergy, please use the QR code to check for allergens.  
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.  
As we try to keep our menus seasonal ingredients may be changed in line with the seasons



*Please select two starters, mains and puddings which your guests will be able to choose from..  
Please let us know about any dietary/allergen requirements.*

## T O S T A R T

Bread & butter (v) | +£4

### MEAT BASED

- \* Chicken liver parfait, caramelised onion jam, cornichons, toasted sourdough
- \*\* Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
- \*\*\* Potted beef, red onion marmalade, cornichons, mini Yorkshire puddings
- \*\*\* Hampshire game terrine, apricot, ale chutney, toasted sourdough
- \*\*\* Confit south coast pork belly, kohlrabi, apple and hazelnut salad

### FISH BASED

- \* Prawn cocktail, Marie Rose sauce
- \* Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough
- \*\*\* Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

### PLANT - BASED

- \* Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- \* Wild mushroom & truffle croquettes, shaved chestnut (pb)
- \*\* Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
- \*\*\* Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)
- \*\*\* Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)

### DAIRY / WHEAT - FREE

- \* Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- \*\* Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
- \*\*\* Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)
- \*\*\* Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

### SOUPS

- \* Roasted tomato soup, basil oil (v)
- \*\* Roasted butternut squash soup, toasted pumpkin seeds (v)
- \*\*\* Leek and potato velouté, crispy leeks (v)
- \*\*\* English pea and mint soup, fresh pea salad (v)
- \*\*\* Celeriac and apple soup (v)

*All soups come with bread and butter but can be plant based and gluten free  
by removing the bread and whipped butter*

### SHARING STARTERS

*Beautifully served platters for family-style feasting between two people*

- \*\*\* Cobble Lane charcuterie: Coppa, Lomo, chorizo, fennel and garlic salami, olives, pickles focaccia, toasted sourdough
- \*\*\* Greek mezze: Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

\*\*\* Gold Menu | \*\* Silver Menu | \* Bronze Menu



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## T O E A T

### M E A T B A S E D

- \* Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce
  - \* Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus
- \*\* Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy
- \*\* Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy
  - \*\* Thyme roast chicken, courgette, broad bean, pea, gem, mozzarella salad, lemon dressing
- \*\*\* Roast porchetta, garlic mash potato, buttered savoy cabbage, maple roasted carrot, gooseberry compote, cider jus
  - \*\*\* Roast sirloin of beef, roast potatoes, roast roots, savoy cabbage, pumpkin & swede mash, Yorkshire pudding, red wine gravy

### F I S H B A S E D

- \* Pan-fried salmon, leek and potato cake, spinach and dill cream sauce
- \*\* Pan-roasted gilt head bream fillet, peas, broad beans & samphire, baby potatoes, salsa verde
  - \*\* Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon
  - \*\* Beer battered haddock and chips, crushed peas, tartare sauce, lemon
- \*\*\* Roast cod, articoke veloute, swiss chard, parmentier potatoes, beetroot crisps, parsley oil
  - \*\*\* Pan-roasted trout, mussels, celeriac & apple sauce

### P L A N T - B A S E D

- \* Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)
- \*\* Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)
  - \*\* Beetroot bourguignon, vegan feta, balsamic silver skin onion, pint nuts (pb)
- \*\* Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)
  - \*\*\* Spelt risotto, roasted sweet potato, spinach, pomegranate molasses, parsnip crisps (pb)

### D A I R Y / W H E A T - F R E E

- \*\* Beetroot bourguignon, vegan feta, balsamic silver skin onion, pine nuts
- \*\* Grilled cauliflower, white beans, spinach, winter pesto, pomegranate, crispy shallots (pb)
  - \*\*\* Pork chop braised fennel, tomato, peppers, olives, capers, lemon

\*\*\* Gold Menu | \*\* Silver Menu | \* Bronze Menu



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## TO TREAT

### COMFORTING PUDS

- \* Bakewell tart, crème anglaise (v)
- \*\* Sticky toffee pudding, vanilla ice cream (v)
- \*\* Toffee & pecan cheesecake, salted caramel ice cream (v)
- \*\* Chocolate brownie, salted caramel ice cream
- \*\*\* Chocolate & hazelnut mousse, brandy snap bow, blackcurrant coulis (v)

### FRUITY

- \* Lemon posset, homemade shortbread (v)
- \*\* Apple & blackberry crumble, custard (pb)
- \*\* Glazed lemon tart, Fuller's raspberry sorbet (v)
- \*\*\* Pear, blackberry & almond strudel, custard (v)

### PLANT - BASED

- \*\* Apple & blackberry crumble, custard (pb)
- \* Eton mess (pb)
- \*\* BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
- \*\* Berry trifle, custard, mint and basil jelly, set yoghurt (pb)
- \*\*\* Coconut panna cotta, poached pineapple, passionfruit (pb)
- \*\*\* Raspberry and coconut mille-feuille (pb)

### DAIRY/WHEAT - FREE

- \* Eton mess (pb)
- \*\* BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
- \*\* Berry trifle, custard, mint and basil jelly, set yoghurt (pb)
- \*\*\* Coconut panna cotta, poached pineapple, passion fruit (pb)

## TO INDULGE

### BRITISH CHEESEBOARD | + £5

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie, Smoked Applewood, quince, fruit, artisan crackers

\*\*\* Gold Menu | \*\* Silver Menu | \* Bronze Menu

# Finger Food

*Mix & match five items per person.*

*We have a minimum order of 10 items per selected dish and a maximum of 10 different dishes per buffet.*

## MEAT BASED

Lamb kofta, minted raita  
 Chorizo sausage roll  
 Chicken wings, hot honey sauce  
 BBQ south coast ribs  
 Honey & mustard sausages, cranberry & mandarin jam

## SLIDERS

Spice-rubbed pulled pork  
 Buttermilk-fried chicken  
 Chalcroft Farm beef  
 Onion bhaji, raita, cucumber (pb)  
 Falafel & minted coconut yoghurt (pb)

## FISH BASED

Salt & pepper squid, chilli, coriander, sriracha aioli  
 Smoked mackerel pâté on toast  
 Mini fish & tartare sauce  
 Smoked haddock & leek fishcakes  
 Roasted salmon & sauce vierge

## PLANT-BASED

Pulled jackfruit taco, mango salsa (pb)  
 Mushroom arancini, truffle mayo (pb)  
 Spiced chickpea fritter, sweet chilli jam (pb)  
 Sweetcorn Fritters, roasted tomato salsa (pb)  
 Hummus & flatbread (pb)

## DAIRY/WHEAT FREE BASED

Garlic chilli prawns  
 Pulled jackfruit taco, mango salsa (pb)  
 BBQ south coast ribs  
 Sweetcorn fritters, roasted tomato salsa (pb)

## SWEET

Warm treacle tart, clotted cream  
 Mini lemon meringue pie (v)  
 Sticky toffee pudding (v)  
 Chocolate brownie (v)

## CAN'T DECIDE? ORDER OUR CHEF'S SELECTION!

Minimum 20 guests.

Lamb kofta, minted raita  
 Chorizo sausage roll  
 Buttermilk-fried chicken slider  
 Mini fish & tartare sauce  
 Mushroom arancini, truffle mayo (pb)  
 Hummus & flatbread (pb)  
 Garlic chilli prawns  
 Sweetcorn fritters, roasted tomato salsa (pb)

Sticky toffee pudding (v)  
 Chocolate brownie (v)



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# Grazing Table

*Choose two platters & two salads or sides*

## SHARING PLATTERS

### **Cobble Lane charcuterie**

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended oliva oil

### **Greek mezze**

Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

### **British cheese**

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

### **Fish platter**

Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

## SALADS & SIDES

New potato and chive salad (v)

Lemon dressed rocket & grand padano salad (v)

Burnt aubergine fregola salad (v)

Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)

Mixed leaf salad (pb)

Panzanella (v)

Basmati rice and chickpea salad, crispy shallots (pb)

Coleslaw (pb)

Baked sweet potato, sour cream, spring onion (v)

Buttered new potatoes (v)

Smoked paprika corn ribs, lime wedge (pb)

Triple cooked chips, rosemary salt (v)

Flatbread & hummus (pb)



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# Add Ons

## DESSERT BUFFET

Fruit platter (pb)  
Mini chocolate brownie (v)  
Mini sticky toffee pudding (v)

## EVENING SNACKS

Mrs Owton's Bacon roll  
Sausage bap  
Egg bap (v)  
Chorizo sausage roll  
Mini fish & tartare sauce  
Chicken wings, hot honey sauce  
Avocado, field mushroom and plant-based cheese bap (pb)  
Falafel & minted coconut yoghurt slider (pb)  
Triple cooked chips, rosemary salt (pb)



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