



Wedding Menus 2026



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

M E A T B A S E D

- * 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

F I S H B A S E D

- * 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

P L A N T - B A S E D

- * 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)

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

- * 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

S O U P S

- * 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*

S H A R I N G S T A R T E R S

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



*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 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 pork belly, 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, artichoke 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



*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.*

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)



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

Grazing Table

Choose two platters & two salads or sides

SHARING PLATTERS

Cobble Lane charcuterie

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended olive 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)



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



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)



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



Emma

SALES & EVENTS MANAGER

T: 020 8222 9310

E: sailloft.greenwich-events@fullers.co.uk