



## WEDDING MENU

Classic 3 course menu

Confit chicken terrine, pickled wild mushrooms,  
apricot chutney, toasted sourdough

Or

Citrus cured salmon, hand picked Devon crab,  
soft boiled quail eggs, avocado cream



Beef Wellington, mash, honey glazed baby  
carrots, truffle sauce

Or

Roast fillet of cod, buttered spinach, saffron,  
mussels and clams



Caramelized lemon tart, chocolate sorbet

Or

Sticky toffee pudding, banana ice cream



THE  
PRINCE  
AKATOKI  
LONDON



# WEDDING MENU

Classic Vegetarian 3 course menu

Vine tomato tart, pesto, rocket, aged balsamic vinegar

Or

Salt baked Heritage beets, whipped goat's cheese, toasted walnuts



Portobello mushroom and stilton Wellington, parsley sauce

Or

Asparagus, pea and mint risotto, parmesan crisps



Portobello mushroom and stilton Wellington, parsley sauce

Or

Asparagus, pea and mint risotto, parmesan crisps



THE  
PRINCE  
AKATOKI  
LONDON

# WEDDING MENU

Classic 5 course menu



Selection of canapés



Confit chicken terrine, pickled wild mushrooms,  
apricot chutney, toasted sourdough

Or

Citrus cured salmon, hand picked Devon crab,  
soft boiled quail eggs, avocado cream



Beef Wellington, mash, honey glazed baby  
carrots, truffle sauce

Or

Roast fillet of cod, buttered spinach, saffron,  
mussels and clams



Blackberry sorbet, Granny Smith apple granita



Caramelized lemon tart, chocolate sorbet

Or

Sticky toffee pudding, banana ice cream



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# WEDDING MENU

## Classic Vegetarian 5 course menu

Selection of canapés



Vine tomato tart, pesto, rocket, aged balsamic vinegar

Or

Salt baked Heritage beets, whipped goat's cheese, toasted walnuts



Blackberry sorbet, Granny Smith apple granita



Portobello mushroom and stilton Wellington, parsley sauce

Or

Asparagus, pea and mint risotto, parmesan crisps



Caramelized lemon tart, chocolate sorbet

Or

Sticky toffee pudding, banana ice cream



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