

# *Menus for Weddings and Big Functions*

Please select ONE item from each section to create your three courses dinner menu (as the sourcing is depending on the season, some ingredients may not be available at the date of your event and will be replaced as appropriate). Adding extra dishes or mixing dishes from other menus is possible but please contact us to confirm the corresponding costings.

For Vegan, Vegetarian and other dietary requirements: please contact us one month before the event.



*White Sapphire*



*Royal Sapphire*



*Imperial Sapphire*

*Sample Menus*



# *Menus for Weddings and Big Functions*

## *White Sapphire*

*Please select one item of each course*

### *Starter*

*Beef Carpaccio* - Charolaise beef carpaccio, caper emulsion, mustard seed caviar, aged Comte shavings, black truffle & foie gras mousse

*Cured Salmon* - Sake and mirin cured salmon, basil emulsion, pickled radish puree, charred cucumber & selection of crisp pickled vegetables

*Arancini (V)* - Saffron mozzarella arancini, confit tomato coulis & fresh herb emulsion

*Burrata (V)* - With confit summer tomato, black olive tapenade & rocket pesto

### *Main course*

*Hake* - Crumbed fillet with braised baby leeks potato puree & creamy vermouth

*Chicken* - Burgundy chicken ballotine, confit leg with roasted summer carrot purée, fondant potato, roasted beetroot, braised spring onions & poultry juice

*Beef Confit Wellington* - Confit Charolaise beef wellington truffle infused mousseline slow cooked tomatoes, seasonal greens & reduced Madeira juice

*Summer Vegetable Wellington (V)* - With celeriac & turnip purée, seasonal green vegetables & vegan juice

### *Dessert*

*Profiteroles* - Salted butter caramel profiteroles, tonka bean chantilly & blond chocolate

*Poached pear* - Cremant Saint Germain saffron poached apple & pear roulade with caramelized chocolate crumble, vanilla mousse, rhubarb puree

*Cheesecake* - New York style with season fruits, crispy raspberries & cured rhubarb



# *Menus for Weddings and Big Functions*

## *Royal Sapphire*

*Please select one item of each course*

### *Starter*

*Octopus Carpaccio* - Marinated octopus carpaccio, citrus emulsion & fine herbs

*Crab* - White crab meat, charred citrus segments, bisque mayonnaise & cumin-infused root vegetable remoulade

*Crispy soft-boiled egg* - Golden crusted soft boiled hen egg, lyonnaise relish, smoked bacon & truffle emulsion

*Parmesan panna cotta (V)* - With locally sourced asparagus, pea puree, basil emulsion & aged balsamic

### *Main Course*

*Lamb cannon* - With confit shoulder, vegetable croquettes, sauce charon & lamb jus

*Duck* - Sautéed duck supreme, beetroot mille-feuille, roasted cauliflower puree, butter galzed pearl onions & duck jus reduced with Port – Juniper

*Seabass* - Pan-seared wild sea bass, fluffy dauphine potatoes, velvety root vegetable purée, crisp parsnip chips & emulsified brown butter

*Mushroom pithivier (V)* - With braised baby gem, garden peas & garlic velouté

### *Dessert*

*Passionfruit* - Baked passionfruit custard, lemon curd, meringue & crumbly almond sable

*Chocolate Delice* - Caramelized white chocolate & dark chocolate truffle delice, cassis gel, freeze-dried raspberries & vanilla crumb

*Pavlova* - Rose petal, hibiscus & raspberry pavlova, exotic fruits & red berry coulis





# *Menus for Weddings and Big Functions*

## *Imperial Sapphire*

*Please select one item of each course*

### *Starter*

*Lebster* - Poached lobster tail, saffron bisque emulsion, smoked butternut squash purée  
sautéed wild mushrooms, spring onions & celeriac

*Tuna Tartare* - With creamy avocado, ginger, soy sauce, cider gel, shaved fennel & yuzu  
cured melon

*Duck* - Confit Duck & foie gras terrine, compressed & grilled apricots, toasted almonds & port  
gel

*Spring Vegetable Croquettes (V)* - With roasted red pepper coulis & fine herbs salad

### *Main Course*

*Chicken ballatine* - Stuffed with chicken and morel mousseline, confit chicken leg croquette,  
duck fat potato mille-feuille, glazed baby carrots & reduced cream chicken jus

*Veal Fillet* - Veal fillet, roasted butternut squash pavé, seasonal vegetable medley, silky  
roasted red onion velouté & creamy pink peppercorn sauce

*Beef Fillet* - Charolais beef fillet, broad bean velouté, creamy dauphinois gratin, butter confit  
shallots & silky red wine reduction

*Risotto (V)* - Roasted pumpkin risotto, sage, porcini cream & toasted pine nuts

### *Dessert*

*Soufflé Cheesecake* - Japanese soufflé cheesecake, tangy rhubarb coulis, fragrant strawberry  
compote & caramelized chocolate crumble

*Apple Pear Terrine* - With maple syrup, golden puff pastry & butter caramel sauce

*Pecan Pie* - Indulgent pecan tarte tatin, maple syrup caramel & spiced orange cream

