

# DUKES

ST. JAMES, LONDON

## WINTER WEDDING BREAKFAST

### Starters

Warm artichoke salad, quail egg, foraged mushrooms  
Celeriac veloute, smoked chicken samosas  
Crispy cod cheeks, fennel, dill, capers

### Main Course

Rib of beef, truffle mash, purple broccoli, red wine jus  
Fillet of salmon, green beans, sesame, red onion  
Roast pheasant, Swede, potato fondant, sprout tops

### Desserts

Clementine crème brulee, dark chocolate sorbet  
Sticky toffee pudding, vanilla ice cream  
Bramley apple and cinnamon crumble, vanilla custard

Prices are inclusive of VAT at 20%  
An optional 12.5% discretionary service charge will be added to your bill

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## SPRING WEDDING BREAKFAST

### Starters

Fresh pea risotto, parmesan, pea salad  
Mackerel, heritage potato salad, quail egg, watercress  
Confit chicken terrine, tarragon, bacon, mushrooms

### Main Course

Rump of spring lamb, fondant potatoes, young leeks, thyme  
Sea bass, white crab samosa, pak choi, crab bisque  
Roast guinea fowl, red lentils, pancetta, creamed spinach

### Desserts

Burnt ginger custard, rhubarb, ginger biscuits  
Dark chocolate pave, banana, slated caramel  
Baked lemon tart, gin and tonic sorbet

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## SUMMER WEDDING BREAKFAST

### Starters

Wye valley asparagus, hollandaise, smoked ham  
Heirloom tomato terrine, goats curd, basil bruschetta  
Formans smoked salmon, traditional garnish

### Main Course

Free range chicken, jersey royals, courgette,  
roast chicken juices  
Lemon sole, linguine, mussel and dill chowder  
Pork tenderloin, Dijon mustard, caramelised apples,  
spring cabbage

### Desserts

Lemon chiboust, raspberries, raspberry sorbet  
Summer pudding, clotted cream ice cream  
Vanilla pannacotta, new season strawberries, shortbread

Prices are inclusive of VAT at 20%  
An optional 12.5% discretionary service charge will be added to your bill

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## AUTUMN WEDDING BREAKFAST

### Starters

Candied beetroot salad, baked goat cheese, red sorrel  
Confit Duck terrine, caramelized onion jam, brioche  
Smoked haddock and leek risotto, soft egg, parsley

### Main Course

Duck breast, butternut fondant, smoked bacon and cabbage  
Loin of venison potato and parsnip dauphinoise,  
caramelised onion  
Cod fillet, creamed potato, carrots and mussels

### Desserts

Black fig tart tatin, goats cheese ice cream  
A taste of orchard apples (brulee, pie, parfait)  
Blackberry and vanilla cheesecake, blackberry sorbet

Prices are inclusive of VAT at 20%  
An optional 12.5% discretionary service charge will be added to your bill