



DEVONSHIRE
TERRACE

Weddings at *Devonshire Terrace*

Sample Menus

Devonshire Square, London, EC2M 4WY



Wedding Food

As a restaurant during weekdays, we're serious about food at Devonshire Terrace and we believe that your first meal together as a married couple should be unforgettable.

Whether you're planning a formal three course meal or more relaxed sharing food, our chefs have put together a selection of sample menus to tickle your tastebuds and inspire you.

As always, each menu can all be tailored towards whatever style of food you've got in mind. And you can choose to eat inside our glamorous restaurant area or in the warmer months, outside on the terrace where you have recently said your vows.

For more information,
view the Devonshire Terrace Wedding Pack.



Canapé Selection

Prosciutto, smoked tomato and mozzarella

Poached quail egg
with chorizo and parsley

Red curry chicken
with coriander purée

Seared tuna
with black sesame and pickled ginger

Peppery smoked mackerel
with grapefruit

Smoked salmon
with dill & lemon whipped cream cheese

Goat's cheese & red onion marmalade (V)
on a croute

Wild mushroom soufflé tart (V)
with rosemary parmesan

Green olive and basil tapenade (V)
with smoked cherry tomato



Silk Menu

Starters

Roasted butternut & thyme tartlet (v)

with a quenelle of caramelised red onion and peppered rocket

Smoked Cornish mackerel paté, caramelized red onion and rhubarb chutney

with toasted croutons and a mixed leaf salad

Italian cured Parma ham

with watermelon, kalamata olives and a beetroot leaf salad

Mains

Grilled halloumi and roasted courgette risotto (v)

drizzled with truffle oil

Oven-baked Scottish salmon fillet with a basil & lemon crust

with a watercress pesto

Oven roasted corn-fed chicken breast and crispy lardons

with buttered onions, curly kale and rosemary red wine jus

Desserts

Baked lemon tart

with thyme crème fraiche

Warm chocolate hazelnut torte

with honeycomb ice cream

Fresh strawberries

with Chantilly cream and home-made shortbread





Ivory Menu

Starters

Double baked Perl Las (Welsh blue) cheese soufflé (v)
served with toasted macadamia nuts and lamb's leaf salad

Timbale of Scottish smoked salmon & white crab
with rocket crème fraiche

Green tea smoked duck breast
with pickled fennel & herb salad

Mains

Pea & shallot tortellini drizzled with a pomegranate & chive butter (v)
and peppered leaf salad or basil sauce with shaved parmesan

Seabass fillet with cashew nut & coriander crust
with steamed pak choi & chilli lime butter

Slow braised Cotswold lamb shank
with a shallot red wine jus and parsnip crisps

Dessert

Strawberry Eton mess with vanilla & honey Chantilly cream
served with homemade shortbread

Bailey's Cheesecake
with a rich toffee Sauce

Cointreau Tart
with candied orange

Pearl Menu

Starters

Wild mushroom paté (v)
with rosemary rubbed ciabatta

Pan-seared scallops & celeriac puree
with chorizo oil & crispy leeks

Rosemary roasted quail and confit quail leg
with roasted honey figs & redcurrant vinaigrette

Mains

Black truffle tortellini served with lemon artichoke butter (v)
garnished with red amaranth

Seared Scottish halibut with a crayfish & dill relish
served with roasted fennel

Casterbridge rump of lamb
with a broad bean and sun blushed tomato vinaigrette

Devon Rose 6oz beef fillet (£5 supplement)
with a rosemary red wine jus

Desserts

White peach mousse
with dark chocolate dipped strawberries

Selection of cheeses
served with biscuits and home-made chutney

Pistachio crème brulee
with a white chocolate & poppy seed tuille (max. 40)





Evening Food

Midnight Snacks

Bacon & chip butties - £5 each

Fish finger sandwiches - £6 each

Bagels - £6.50 each

Salmon & Cream Cheese

Cheddar Cheese with homemade chutney

Pastrami with pickles and mustard

Charcuterie Plate - £9.95 each

*Parma Ham, Fennel Salami, spicy chorizo & olives
served with sourdough croutons*

Cheese Plate - £8.95 each

*Selection of 3 cheeses and home-made chutney
with biscuits and grapes*

Dip Selection - £7.95 each

*Edamame Bean Hummus, Tzatziki and avocado with olives
and ciabatta croutons*



All prices quoted are inclusive of VAT. Food & drink is subject to a 12.5% service charge. Sample food images only. Menus are subject to seasonal change. If you require any further information regarding allergens in food, please ask.