



WEDDING MENU

CANAPES

Raw rock oyster, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha

Sussex ale battered haddock loin, chunky chips, tartare sauce **G/F**

Vol au vent, truffled mushroom mousse, parmesan crisp **V**

STARTERS

Seared Tiger prawns & King scallops, garlic butter **G/F**

Mussels & Clams "marinières", shallot, garlic, white wine, cream, thyme **G/F**

OR

Manchego bites, padron peppers, romesco sauce **V**

MAINS

Baked whole seabass, monkfish & halibut tranche
served with garlic butter & tartare sauce

OR

Beef Chateaubriand, chimichurri & peppercorn sauce
served with chimichurri & peppercorn sauce

OR

Culurgiones, charcoal pasta dough, roasted aubergine filling, datterini & potato velouté, smoked ricotta **V**

SIDE DISHES

Chunky chips **OR** skinny fries **G/F**

Rocket salad, parmesan, balsamic vinegar glaze **G/F**

Spinach, wilted or creamed, nutmeg **V G/F**

DESSERTS

Eton mess, macerated strawberries, meringue, balsamic vinegar chantilly cream, marcona almonds **V G/F**

£77.00 per person

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

A 12.5% discretionary optional service charge will be added to your bill
13 May 2025

ADD TO YOUR MENU

10g **OR** 20g of Exmoor Caviar, cucumber G/F £30.00 / £56.00

Lobster, poached, hot or chilled G/F Half £34.00 / Whole £66.00

Selection of artisan cheeses, honey, nuts, pane carasau V £15.00



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There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté OR a selection of olives

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