



SHANGRI-LA
THE SHARD
LONDON

Wedding Breakfast Menu

Please select one Starter, one Main and one Dessert that is the same for your entire party.

One additional option per course may be selected for vegetarians.

Please note our menus are subject to slight variations as we use fresh, seasonal products.

Starters

Super Green Salad

Edamame Hummus, Crudités, Macadamia nuts

Courgette Tart

Basil Pesto & Almond Cream

British Asparagus

Cured Egg yolk, Pecorino, Lemon

Burrata

Bull's Heart Tomato, Rocket, Pine Nuts, Balsamic Pearls

Cured Loch Duart Salmon

Pea & Wasabi Emulsion, Crème fraîche, Crudites

Tuna Tataki

Tomato Chutney, Olives, Pine Nuts

Salmon & Lobster "Lasagne"

Lobster & Lime Leaf Sauce

Whipped Chicken & Duck Parfait

Onion Chutney, Toasted Brioche

Beef Carpaccio

Hazelnut Paste, Pecorino, Raisin, Capers Vinaigrette



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Intermediate

Oyster

Shallot Vinegar & Lemon

Creamy Mushroom Velouté

Forest Mushrooms, Truffle oil

Potato & Spinach Samosa

Dates & Tamarind Chutney

Asparagus Risotto

Almond Aioli

Sheep Ricotta Tortello

Wilted Spinach, Parmesan fondue

Short Rib Tortello

Parmesan Fondue, Beef Jus

Main Dishes

Roasted Salmon

Edamame, Aubergine, Baby Corn, Green Curry Sauce

Honey Roast Cod

Seasonal Greens, Blue Mussels, Beans Fricassee

Stone Bass

Saffron Potato, Tomato Mediterranean Sauce

Slow Cooked Pork Belly

Coco Beans & Nduja, Chimichurri

Truffled Corn-Fed Chicken

Dauphinoise Potato, Wild Mushrooms, Parsnips Puree

Rump of Lamb

Lamb Shoulder, Minted Courgette, Potato Mousseline

Hereford Beef Fillet

Potato & Nori terrine, Grelot Onion, Carrot Ketchup

Beef Wellington

Whipped Potato, Wilted spinach, Glazed Carrots, Beef Jus



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Vegetarian Main Dishes

Cauliflower "Steak"

Raisins, Quinoa, Almond Cream

Kohlrabi

Salt Baked Kohlrabi, Green Chilli, Coriander, Coconut Milk

Aubergine Teriyaki

Peanuts, Spring Onion, Sesame Vegetables

Maitake Mushroom Tempura

Wilted Wild Mushrooms, Mushroom Parfait

Dessert

Tiramisu Dome

Mascarpone Cream, Lady Fingers, Espresso Ice Cream

Exotic Baba

Exotic Chutney, Rhum, Vanilla Chantilly

Hazelnut Plaisir

Milk Chocolate Mousse, Hazelnut Crunch, Kumquat

Lychee & Raspberry Cheesecake

Baked Cheesecake, Lychee & Raspberry Cream, White Chocolate Ice Cream

Coconut Pannacotta

Passion Fruit Chantilly & Exotic Sorbet

Cheese

British Isles Cheese Platter

Seasonal Chutney, Grapes, Cracker Selection