Wedding Menus

LONDON BASQUE KITCHEN



Welcome to LBK

Created by Monica Gil Ruiz, London Basque Kitchen is a unique catering company that delivers beautifully presented, creative yet uncomplicated and delicious food.

LBK offers the best of both Spanish and British flavours but also worldwide cuisine inspired by her travels and exciting seasonal ingredients.

We are pleased to present some of our favourite menu ideas for your wedding. If you would prefer a bespoke menu, please get in touch.

Havours with generosity.















CANAPES

Chorizo or Iberico ham croquetas, roasted garlic aioli

Galician beef, slow roasted cherry tomato, aioli, manchego crostini Seared scallop, sweetcorn puree, chorizo crumbs, tarragon & caper dressing

Crab filo tarlet, tomato salmorejo, asparagus

"Gildas"; olive, guindilla & anchovy skewer

Broad bean, pea & manchego crostini (v)

Cauliflower floret, romesco sauce, smoked almond (v)

Wild mushroom & truffle croquetas, tarragon mayo (v)

Watermelon gazpacho, goat's cheese, basil oil (v)

Basque chillies tempura (Piparras), caraway seeds, mayo (v)

TAPAS

Charcuterie platter w/ sourdough; Serrano ham, chorizo and salchichon Burrata, beef cecina, thyme & honey griddled peaches, toasted pine nuts, moscatel dressing

Prawn Pil Pil (garlic & chilli prawns)
Griddled asparagus, almond romesco
sauce, manchego shavings, Pedro
Ximenex reduction (v)

"Pan con tomate" Tomato tartare, charred sourdough (v)

Spanish Tortilla w/ aioli & saute Padron peppers (v)

Crispy aubergines w/ sugarcane molasses dressing (v)

Heritage rainbow tomatoes, burrata, romesco sauce, basil oil, croutons, toasted almonds (v)

Griddled artichokes, haricot bean puree, cured egg yolk, manchego, Pedro Ximenex reduction (v)

MAIN COURSE

Herb, garlic & white wine marinated slow roasted lamb shoulder w/ salsa verde Spanish marinated roasted chicken w/ romesco sauce & olive salsa Sherried pork cheeks w/ creamy potato

Sherried pork cheeks w/ creamy potato mash & crispy shallots

Chicken & chorizo paella

Chicken, chorizo, squid, prawn & clam paella

Artichoke, fennel, tomato, peppers & olives paella (v)

Charred cauliflower steak, romesco sauce, tender steam broccoli, olive salsa (V)

SIDES (choose 2 with main)

Thyme & garlic new potatoes
Heritage tomato salad, moscatel dressing
Charred baby gem lettuce, piquillo
peppers, Pedro Ximenez dressing, pine nuts
Green been, asparagus and pea salad with
manchego cheese, toasted pine nuts and
balsamic dressing

DESSERT

Seville orange & dark chocolate tarts w/ crème fraiche

Caramelised baked Basque cheesecake w/ seasonal fruit

sea salt & hazelnut-chocolate soil Pedro Ximenez poached peaches & raspberry pavlova

Olive oil dark chocolate mousse w/

"Café Cortado" chocolate mousse; dark chocolate & espresso mousse, roasted white chocolate mousse Buttermilk panna cotta bowls w/ Pedro Ximenez poached peaches & pistachios

Cherry crema Catalana (Spanish style creme brulée)]

Churros w/ hot chocolate sauce















Middle Eastern Feast

CANAPES

Lamb, cranberry & pine nut koftas, pita bread, pomegranate, mint yogurt

Mini chicken pastilla w/ harissa mayo

Dukkah crusted lamb croquettes w/ harissa ketchup

Merguez sausage roll w/ tahini yogurt

Baharat & chilli spiced cod boreks Mini salmon & sweet potato fish cakes w/ lime za'atar yogurt Dukkah crusted quail egg & harissa mayo croustades (v)

Burn aubergine puree, labneh, za'atar & pomegranate seed on sweet potato crisp (v)

Maple syrup spiced roasted beetroot, carrot & chickpea burek w/ tahini sauce

MEZE

herb oil

Medjool date whipped butter w/ artisan sourdough (v)

Chilli-garlic glazed chicken skewer, za'atar & crispy chicken skin crumb, lime mayo

Sumac & pistachio dukkah prawns w/ Lebanese salad & tahini sauce

Aubergine & labneh dip w/za'atar pitta crisps & pomegranate (v)

Pistachio & feta dip w/ sumac flatbreads (v)

Rose harissa spiced hummus w/
lemon & green chilli chickpeas (v)
Crispy za'atar baby aubergines,
spiced labneh, picklef chilli, dukkah
& sugarcane molasses dressing (v)
Griddled artichokes, white bean
hummus, za'atar, fresh herbs, herb oil
& crispy capers (v)
Burrata, muhammara, heritage

tomatoes & spiced walnuts salad w/

FEASTING MAIN

Pulled lamb shawarma, dukkah & pomegranate w/ herb & guindilla salsa Griddled ras el hanout spiced chicken w/ preserved lemon gremolata
Lamb cis kebabs w/ green tahini sauce, parsley, onion & sumac salad
Sticky pomegranate molasses & sumac roasted salmon w/ pomegranate seeds
Cauliflower shawarma, tahini dressing, pomegranate & pine nuts (V)
Za'atar roasted aubergine w/ labneh, shawarma crispy chickpeas, pomegranate seeds, herb oil and toasted pine nuts (V)

SIDES (choose 2)

Garlic, chilli, coriander roasted new potatoes with fresh herbs
Herby tabbouleh, pomegranate seeds
Jeweled rice w/ pistachios & dried berries
Heritage carrots w/ garlic, cumin & mint, tahini dressing, nigella & sesame seeds
French bean, mangetout and pea salad with orange and hazelnuts

DESSERT

Dark chocolate & cardamom tart, sweetened crème fraiche, toasted hazelnut

Orange blossom & rhubarb panna cotta, pistachio praline

Sticky toffee pudding w/ cardamon infused salted caramel sauce

Fig & almond frangipane tart w/vanilla ice cream

Feta & honey cheesecake on kadaif pastry nest w/ peaches & toasted almond

Pavlova w/ orange blossom and grand Marnier poached nectarines, raspberries & pistachios

Baklava w/ honey & cinnamon cream

Israeli white chocolate cheese cake w/ raspberries

Caramelised baked cheesecake w/ginger & cardamon poached rhubarb











Halian Banquet

CANAPES

Seared beef, slow roasted datterini tomato, wild rocket & roasted garlic aioli crostini Nduja & sweetcorn arancini,

tarragon mayo
Pork & fennel polpette , spicy
tomato sauce

Sicilian style tuna crudo, gremolata, crispy caper, micro basil mini spoons Crab, chilli, fennel & broad bean arancini, chervil mayo

Porcini mushroom arancini, truffle mayo (v)

Caramelised butternut squash, gorgonzola & sage crostini (v) Slow roasted cherry tomato, basil, chilli & bocconcini crostini (v)

Crispy polenta shard, grilled fig, gorgonzola dulce, truffle honey (v)

PRIMI

Italian antipasti platter w/ rosemary focaccia; Parma ham, finocchiona, mozzarella, artichokes, sun dried tomatoes & olives

Burrata, honey and thyme griddled peaches, bresaola w/ balsamic dressing & pine nuts

Orecchiette w/ cavolo nero, chilli, anchovy & pangrattato Rigatoni mezzi w/ lamb ragu,

smoked ricotta and nduja Tuscan wild board ragu w/ penne Rigatoni w/ sausage & fennel ragu

Ricotta gnudi w/ asparagus, peas & oregano crumbs (v)

Burrata, marinated & griddled cavolo nero, heritage beetroot, hazelnut dressing (v)

Broad bean, pea and mozzarella bruschetta (v)

Heritage tomato, pesto, chilli, basil & bocconcini bruschetta (v)

SECONDI

Herb, garlic & white wine marinated slow roasted lamb shoulder w/ salsa verde
Braised pork belly, cannellini beans, salsa verde, pork crackling
Garlic, thyme & herbs marinated & roast chicken supremes w/ salsa dragoncello
Baked salmon w/ roasted fennel, cherry

tomatoes, olives & gremolata Pancetta, Vin Santo, chicken livers & herb stuffed porchetta w/ salsa verde

Creamy polenta, wild mushrooms, griddled artichokes & goats' cheese (v)

SIDES (choose 2 with main)

Thyme & garlic roasted new potatoes Spring greens in an anchovy & rosemary dressing

Fresh green beans, balsamic vinaigrette, red onions, basil & parmesan
Grilled gem lettuce, peas, pancetta & mint
Charred broccoli with lemon, chilli & parmesan

Tomato salad w/ balsamic dressing

DESSERT

Chocolate & espresso tart w/ Frangelico cream

Lemon thyme infused mascarpone mousse, lemon curd and mini meringues bowls

Buttermilk & vanilla panna cotta, poached peaches, amaretti crumb Tiramisu

Torta di ricotta e limone
Buttermilk & vanilla panna cotta,
Vin Santo poached nectarines and
toasted almond

Almalfi lemon meringue tart, sweetened crème fraiche Mini fig & almond frangipane tart

Chocolate nemesis w/ vin santo, mascarpone & amaretto













Modern Gensonal British

CANAPES

Pork & fennel Scotch quail's egg w/ piccalilli mayo Pork cheek's fritters w/ herb mayo & crispy caper Beef slider w/ aged cheddar, mustard mayo & pickles Mini Yorkshire pudding, rare roast beef, caramelisedd onion, horseradish cream Coronation chicken salad, mango qel, mini poppadom's Ham hock, cheddar & pea croquette w/ pea puree Cornish crab, broad bean & fennel salad crostini w/ lemon mayo Beetroot cured salmon, potato rosti, dill cream cheese Sole goujons w/ tartare sauce Marinated beetroot, goat's cheese, tarragon, mini waffle cone (v) Pea, broad bean, mint & parmesan crostini (v)

STARTERS

Ploughman's board: roast ham, Montgomery cheddar, Stilton, caramelised onion, apple, root vegetable coleslaw, cornichons, radishes & sourdough baquette Ham hock & pistachio terrine, pickled apple, picallili, pork scratchings Gin, fennel & beetroot cure salmon, celeriac remoulade, fennel crispbread Cornish crab salad, pickled fennel, chilli, lemon mayo & avocado cream w/ fennel crispbread Tea smoked salmon, grape, cucumber & tarragon gazpacho, pickled cucumber Isle of Wight tomatoes, burrata, lovage & pistachio pesto, garlic croutons (v) Marinate heritage beetroot, whipped goat's cheese, tarragon oil, hazelnut dressing (v)

FEASTING MAIN

Garlic, rosemary & white wine slow cooked lamb w/ pea & mint salsa verde Creamy chicken, leek and tarragon pie Red wine braised beef cheeks, roasted bone marrow, pickled pink onion & gremolata. Smoky slow cooked beef brisket, caramelized onions & horseradish Yorkshires puddings

Somerset cider braised pork belly w/ griddled fennel, apple puree, shallot petal, pork jus & roasted pepper & tomato salsa

Thyme, garlic & lemon buttered roasted chicken supremes, crispy chicken skin, gravy & tarragon salsa verde

SIDES (choose 2 with main)

Charred gem lettuce w/ peas & mint Thyme & garlic roasted new potatoes Potatoes dauphinoise

Courgette, asparagus & pea salad w/ toasted pine nuts & balsamic dressing Honey & thyme roasted heritage carrots Charred tender stem broccoli, garlic, chilli, lemon & parmesan

DESSERT

Pavlovas w/ Pimms poached

peaches & summer berries

Individual Eton Mess
Macerated strawberries, white chocolate crumble, crème fraiche, mint & pistachio
Raspberry frangipane tart w/ vanilla ice cream
Dark chocolate and espresso tart with sweetened cream fraiche
Lemon meringue pie w/ berries
Rhubarb and custard w/ honeycomb
Sticky toffee pudding w/ salted caramel sauce & vanilla ice cream
Dark chocolate and sea salt brownies w/ miso ice cream





Looking for something more perpoke?

Do you like what you see but you were looking for a different cuisine from our favourite set menus? Or did you have a fun street food vibe in mind? Do not worry, we have you covered!

The following are a few pictures of some of the more bespoke weddings we have catered for. Just let us know and we will design a bespoke menu for you.

Menus with personality.















// THE CONCEPT. EVENING SNACKS TO SOAK UP THE BOOZE!

CLASSIC (Served hot, chefs needed)

Buttermilk fried chicken slider w/ crunchy slaw in a sesame bun

Classic beef burger w/ smoked cheese, little gem & tomato salsa in sesame slider bun

Mac n Cheese w/ shredded salt beef & truffle herb crumb

Posh fish finger sarnie - crispy panko'd cod w/ homemade tartare sauce, rocket on white roll Portobello mushroom burger, feta, sun dried tomato

pesto, brioche bun (V)

Mediterranean roasted vegetables, herby couscous, pomegranate (V)

Fish and chips cones with malt vinegar mayo Spiced Cajun chicken slider; pulled chicken & Cajun sauce, chilli & lime aioli, lettuce & toasted brioche Barbequed chimichurri chicken taco, avocado, lime cabbage & smoked aioli

Mac n cheese with truffled herb crumb (v)

STREET FOOD

(Served hot, chefs needed)

Loaded nachos w/ beef shin chilli, sour cream & pico de gallo

Korean chicken w/ sticky sesame & gochujang sauce, kimchi slaw

Grilled chorizo, piquillo pepper, aioli and rocket slider Braised lamb shawarma w/ tahini yoghurt, crunchy

veg, flatbread

Chicken tinga taco w/ guacamole & pickled pink

Shin of beef massaman curry w/ cardamom rice & toasted coconut flakes

Mini chicken and vegetable paella

Halloumi souvlaki wrap with tzatziki, tomato, rocket and olive salad (V)

Shakshuka terracotta pots with feta and pitta bread (V)

Falafel burger, tahini coleslaw, pickles (Vg)

Cauliflower "al pastor" tacos, chipotle mayo, pineapple salsa

"Huevos rancheros"; baked quail egg, pepper and tomato sauce, feta (V)

ROOM TEMPERATURE OPTIONS

(Chefs not needed)

TIERED WEDDING CHEESECAKE

This cheese cake features five of some of the best

British artisan cheeses:

Mrs Kirkham's Lancashire Perl Las

Wigmore

Golden Cenarth

Mini Cerney

Served with: Figs, Grapes, Crackers, Chutneys

GRAZING TABLE OPTIONS:

Charcuterie selection with artisan breads & olives

Pork and fennel sausage rolls

Chorizo sausage rolls with aioli

Merquez sausage roll with harissa yogurt

Scotch eggs with herby mayo

Mini roast ham, butter and gherkin mini baquettes

Seasonal frittatas (v)

Spanish tortilla bites with aioli (v)



A big thank you and a few little notes

Thank you for getting in contact! We hope you like what you have seen so far!

Just a few notes that we think might be helpful:

- We cater for any dietaries . Once you have chosen your preferred menu we will work with you to accommodate dietaries.
- We will also work with you on any allergies your guests may have.
- We offer bar packages on request
- We offer styling on request

We look forward to meeting you!

