

The London Club Wedding Menu



— 1880 —

177 QUEENS AVENUE LONDON, ONTARIO N6A 1J1
TEL: 519-434-6889 EMAIL: INFO@LONDONCLUB.COM

Plated Dinner Soup

SOUPS

Truffled Parsnip

Puree of roasted parsnips and cauliflower enriched with cream, vanilla bean and topped with crème and white truffle oil

Roast Autumn Vegetable

Brown butter and spice roasted fall root vegetables with apple cider and maple syrup

Thai Curried Squash

Roasted squash and carrots in a Thai red curry and coconut milk broth with fresh lime juice and chopped coriander

Split Pea and Ham

Maple brined local ham in a rich split pea broth topped with crème Fraiche and chive

Tomato-Basil Bisque

Velvety smooth roasted san marzano tomatoes blended with roasted garlic and basil topped with herbed oil and shaved parmesan cheese

Roasted Vidalia Onion

Brown butter roasted sweet onions and local granny smith apples topped with cold pressed finishing oil and crème

Kale and White Bean

Tuscan style white bean soup with pancetta, root vegetables, hearty kale, and infused with parmesan

All Prices are Quoted Per Person

Plated Dinner Salad & Appetizers

SALADS

Caesar Salad

Crispy hearts of romaine in a house made garlicky dressing with fresh lemon, Metzger's bacon, shaved parmesan cheese and crunchy croutons

Green Salad

Heritage blend lettuce greens tossed in a honey and white wine vinaigrette and topped with watermelon radish, heirloom tomato, squash chips, and maple roasted squash

Arugula Salad

Peppery fresh rocket tossed in a Niagara Pinot Noir Vinaigrette with grilled red onion, shaved local goat cheese, radish, and pear

Kale Salad

Tender massaged kale greens with crispy root vegetable chips, roasted pumpkin seeds, dried cranberry, goat's cheese, and harvest cider vinaigrette

APPETIZERS

Ceviche

Pacific line caught halibut ceviche with fresh lime juice, white onion, chili, picco de gallo, seasoned fresh corn tortilla chips
16.00

Scallops

Maple butter glazed golden east coast scallops served with champagne vinegar dressed frisee salad with roasted wild mushrooms and herbs
16.00

Pork Terrine

House made country style pork pate wrapped in Metzger's bacon, IPA mustard, cornichon, and blonde frisee
13.00

Foie Gras

Quebec foie gras torchon with ice wine gelee, micro greens, smoked sea salt, and shallot relish
18.00

Watermelon

Compressed Watermelon Cubes, Local Feta, Black Olive Puree, Marinated Sous Vide Octopus
16.00

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Plated Dinner Savoury

SAVOURY

Duo of Beef

Grilled 6 oz beef tenderloin topped with buttery warmed Atlantic Lobster and served with a tarragon and cracked pepper hollandaise sauce

59.00

Roasted Chicken Breast

Frenched herb marinated roasted chicken breast w/ a sherry GASTRIQUE & pearl onion

48.00

Stuffed Chicken Breast

Frenched wild mushroom, spinach, and goat cheese stuffed supreme of chicken garnished with a creamy porcini demi glaze

51.00

Roast Lamb

Roasted local lamb sirloin steak w/ rosemary, chimi-churri sauce & roasted garlic

56.00

Beef Tenderloin

Grilled 7 oz peppercorn crusted beef tenderloin steak with a red wine and shallot reduction

59.00

Prime Rib

10 oz slow roasted triple A prime rib garnished with a creamy horseradish sauce and red wine jus

55.00

Grilled Striploin Steak

Grilled 10 oz triple A Ontario Striploin steak topped w/ roasted mushroom, caramelized onion, and blue cheese and garnished with a cognac-shallot demi glaze

55.00

All Dinners are served with house made bread, whipped seasonal butter, seasonal starch and vegetable

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Plated Dinner Vegetarian & Seafood

VEGETARIAN

Seasonal Risotto

Italian Arborio rice infused with seasonal ingredients and served al dente with micro greens and shaved parmesan

47.00

Polenta

Crispy pan roasted polenta with tomato coulis & mushroom ragout

47.00

Tagine

Sweet potato & cauliflower tagine with preserved lemon & Moroccan spices

47.00

Mushroom

Grilled marinated mushroom steak with roasted vegetables & glazed asparagus

47.00

SEAFOOD

Salmon Medallion

Pan roasted Atlantic salmon filet glazed with maple and Dijon and topped with chopped dill

49.00

Swordfish

Grilled herb marinated swordfish steak topped with an olive oil, preserved lemon, parsley and garlic sauce

50.00

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Plated Dinner

Desserts

DESSERTS

Seasonal Crème Brûlée

Creamy slow cooked chilled custard inspired by seasonal ingredients served with a crispy caramel crust and berries

Seasonal Cheesecake

Silky seasonally inspired cheesecake topped with complimentary garnish and coulis

Dark Chocolate Cake

Rich callebaut chocolate cake with a dark chocolate ganache, salted caramel sauce, and icing sugar

Berry Bowl

Fresh picked berries topped with a vanilla infused whipped cream and mint

Tiramisu

Espresso soaked ladyfingers layered with cocoa and mascarpone cheese with a hint of orange

White Chocolate Cake

White chocolate and lavender cake drizzled with local honey and garnished with fresh berries

Dulce de Leche Cake

House made sponge cake soaked with rich Dulce de Leche and finished with caramel and berries

Panna Cotta

Soft Vanilla Bean Panna Cotta with macerated sour cherry, graham crisps and coulis

Apple Tart Tatin

Golden harvest apples cooked in sweet caramel and served with pate brisee, old cheddar and cinnamon sugar

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