



EVENT MENUS  
2017

# Standing Options

Perfect to accompany drinks and mingling

## Standing Menu

Minimum of 10 people

Choose 4 items for £12 per person or selection of all items for £17 per person

GRILLED HALLOUMI FINGERS (V)  
SAUSAGE ROLL, PICCALILLI  
SCOTCH EGG  
CHICKEN WINGS, HONEY BBQ  
DEVILLED WHITEBAIT  
MINI BRISKET BURGER  
ARANCINI WITH HOMEMADE TOMATO DIP

Add:

BURNT ENDS £2.50 PER PORTION  
-  
SWEET POTATO FRIES £3.50 PER PORTION  
-  
CHIPS £3.50 PER PORTION



## Canapés

£2.50 each minimum of 20 people

SMOKED DUCK ON CROUTE, PLUM CHUTNEY  
TEMPURA PRAWN, MANGO & CHILLI SALSA  
MINI ROAST BEEF & YORKSHIRE PUDDING  
HORSERADISH CREAM  
CHERRY TOMATO, MOZZARELLA & BASIL (V)  
CHICKEN, BACON & AVOCADO ON CROUTE

SMOKED SALMON BLINI, HERB CRÈME FRAICHE  
TUNA TARTAR, PICKLED GINGER  
ROQUEFORT TART (V)  
MINI PRAWN COCKTAIL, MARIE ROSE  
BBQ PORK CROQUETTE  
PICKLED COURGETTE & RICOTTA BLINI



## Mini Meal Selection

£12.00 per person for selection of 4

Minimum of 10 people

MINI BATTERED HADDOCK & CHIPS,  
TARTARE SAUCE – IN A CONE  
CAESAR SALAD (V) – ROMAINE LETTUCE, CROUTONS,  
ANCHOVIES, PARMESAN, CAESAR DRESSING  
ADD CHICKEN FOR 50P  
MACARONI & CHEESE (V)

MINI BEEF BRISKET BURGER  
THE LITTLE LONDONER DOG  
HOT SMOKED SAUSAGE, GRILLED ONIONS  
GRILLED CHICKEN SATAY SKEWERS  
SMITHFIELD BEANS – BUTTER, BLACK AND CANNELLINI  
WITH RICH TOMATO & BACON  
BREADED HALLOUMI FINGERS, DIPPING SAUCE (V)



## Mini Desserts

ETON MESS - £3.00 EACH  
MINI CHOCOLATE BITES - £2.50 EACH

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
Please speak to your server regarding any guest allergies.

# Feasting Options

Perfect for sharing amongst guests around the table

## Platters

### Smithfield Platter £8 per person

SAUSAGE ROLL, PICCALILLI  
SCOTCH EGG, CURRIED MAYO  
GRILLED HALLOUMI FINGERS  
CHICKEN WINGS, HONEY BBQ

### Spitalfield Platter £8 per person

CHARGRILLED MEDITERRANEAN VEGETABLES  
HUMMUS AND PITTA BREAD  
GRILLED HALLOUMI FINGERS  
OLIVES

### Feasting Platters £30 per person

Choose One Meat Main

LOIN OF PORK, APPLE SAUCE

ROASTED RACK OF LAMB  
MINT SAUCE

SIRLOIN OF BEEF  
HORSERADISH CREAM

GENEROUS SELECTION OF SHARING SIDES:

ROASTED POTATOES AND PARSNIPS

CAULIFLOWER GRATIN

BOWLS OF SEASONAL VEGETABLES

YORKSHIRE PUDDINGS

DESSERT BITES - £5.50 PER PERSON

ETON MESS & MINI BROWNIE BITES



## Buffet Menu

£27.00 per person

minimum of 20 guests

Please inform us of how many portions of each you would like

CORN FED CHICKEN BREAST, MUSHROOM AND TARRAGON SAUCE

POACHED SALMON, FISH AND HERB VELOUTÉ

AUBERGINE & CHICKPEA CASSOULET, ROASTED TOMATO & PEPPERS

### Sides

Please choose 2

GREEN BEANS

GARLIC & ROSEMARY NEW POTATOES

CHANTENAY CARROTS WITH CUMIN

ETON MESS

MINI BROWNIE BITES

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
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# Wedding & Event Packages

## Smithfield Package

£61.00 per guest

2 GLASSES OF JAKE'S CHAMPAGNE STYLE CIDER

3 COURSE MENU- 1 STARTER, 1 MAIN AND 1 DESSERT FROM MENU A

½ BOTTLE OF HOUSE RED OR WHITE PER GUEST

1 GLASS OF LESLIE'S RESERVE FOR THE TOAST



## Hush Heath Package

£71.50 per guest

2 GLASSES OF LESLIE'S RESERVE ON ARRIVAL

3 COURSE MENU – 1 STARTER, 1 MAIN, 1 DESSERT FROM MENU B

½ BOTTLE OF HUSH HEATH CHARDONNAY, PINOT NOIR OR ROSE

1 GLASS OF LESLIE'S RESERVE FOR TOASTS



## Vintage Package

£104.25 per guest

2 GLASSES OF BALFOUR BRUT ROSE ON ARRIVAL

A SELECTION OF 3 CANAPES

3 COURSE MENU – 1 STARTER, 1 MAIN, 1 DESSERT FROM MENU C

½ BOTTLE OF 1ER CRU CHABLIS OR 1ER CRU BEAUNE

1 GLASS OF BALFOUR BRUT ROSE FOR TOASTS

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
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# Menu A

£35.00 per guest

## Starters

SEASONAL VEGETABLE SOUP, CROSTINI (V)

SMOKED MACKEREL & SAFFRON POTATO TERRINE, HERB CRÈME FRAICHE

SHREDDED BARBECUE PORK BELLY, QUAIL'S EGG, PICCALILLI, CRISPY PANCETTA



## Mains

CORN FED CHICKEN BREAST, MUSHROOM & TARRAGON, POMME FONDANT

STEAMED SCOTTISH SALMON, SAMPHIRE, SAUCE VIERGE

BEETROOT RAVIOLI, PESTO, PARMESAN SHAVINGS (V)



## Desserts

STICKY TOFFEE PUDDING, SALTED PECANS, CLOTTED CREAM

HUSH HEATH APPLE CRUMBLE, CARAMEL CUSTARD

VANILLA CHEESECAKE, STRAWBERRY COULIS

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
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# Menu B

£40.00 per guest

## Starters

DRESSED CORNISH CRAB, AVOCADO FRITTER, CHILI, SHALLOT & MINT DRESSING

CONFIT DUCK & FOIS GRAS TERRINE, GRAPE CHUTNEY, TOASTED BRIOCHE

GOATS CHEESE, RED ONION & AUBERGINE TART, HAZELNUT & HERB SALAD



## Mains

ROASTED LEG OF ENGLISH LAMB WITH ROSEMARY & GARLIC, DAUPHINOISE POTATOES, RED WINE JUS

PAN-FRIED SEA BASS, BRAISED FENNEL, SEARED SEA SCALLOPS

BURRATA WITH PUY LENTILS, ROASTED BEETS, FRESH BASIL, SOUR DOUGH CROUTONS



## Desserts

BAKED WHITE CHOCOLATE CHEESECAKE, RASPBERRY COMPOTE

MIXED BERRY PAVLOVA, CHANTILLY CREAM, PASSION FRUIT

RASPBERRY SPONGE, VANILLA CRÈME ANGLAISE

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
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# Menu C

£45.00 per guest

## Starters

SEARED SEA SCALLOPS, HUSH HEATH APPLE PURÉE, BLACK PUDDING HASH

CHICKEN & VEGETABLE CONSOMMÉ, TARRAGON DUMPLING

SLOW-ROAST BEETROOT, BUTTERNUT SQUASH, ENDIVE, HORSERADISH MASCAPONE



## Mains

BEEF FILLET, ROSTI POTATO, CREAMED SPINACH, PINOT NOIR REDUCTION

HALIBUT, CRUSHED POTATOES, LANGOUSTINE, CRUSTACEAN OIL

POTATO GNOCCHI, GOAT'S CHEESE VELOUTE, ROCKET & CONFIT TOMATO, PESTO



## Desserts

CHOCOLATE FONDANT & HONEYCOMB ICE CREAM

POACHED WILLIAM PEAR, VANILLA ICE CREAM, DARK CHOCOLATE SAUCE

PINEAPPLE CARPACCIO, CHILLI, MINT & COCONUT SORBET

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.  
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# Additional Extras

## Cheese Course

3 BRITISH CHEESES, CRACKERS AND CHUTNEY  
add **£6.00 per person supplement**



## Evening Food

**Midnight Butties**  
**£5.00 per guest**

EGG (V)

BACON

SAUSAGE

SMOKED SALMON & CREAM CHEESE BAGELS



**Toasties**  
**£4.00 per guest**

CHEESE & HAM

JUST CHEESE (V)