

SIBARTS

PART OF

HUSH HEATH

HOSPITALITY

SHARE OUR PASSION

**EVENTS PACKAGES &
MENU BROCHURE**

HOUSE PACKAGE

£53.50 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 VERMENTINO OR MONTEPULCIANO PER GUEST

HUSH HEATH PACKAGE

£65.50 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

VINTAGE PACKAGE

£96.75 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

MENU A

£35 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

MENU B

£40 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 (V)

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 (V)

DESSERTS

BAKED WHITE CHOCOLATE CHEESECAKE, RASPBERRY COMPOTE

MIXED BERRY PAVLOVA, CHANTILLY CREAM, PASSION FRUIT

RASPBERRY SPONGE, VANILLA CRÈME ANGLAISE

MENU C

£45 PER GUEST

STARTERS

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

CHICKEN & VEGETABLE CONSOMMÉ, TARRAGON DUMPLING

SLOW ROAST BEETROOT, BUTTERNUT SQUASH, ENDIVE, HORSERADISH MASCAPONE (V)

MAINS

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

HALIBUT, CRUSHED POTATOES, LANGOUSTINE, CRUSTACEAN OIL

POTATO GNOCCHI, GOATS CHEESE VELOUTÉ, ROCKET & CONFIT TOMATO, PESTO (V)

DESSERTS

CHOCOLATE FONDANT & HONEYCOMB ICE CREAM

POACHED WILLIAM PEAR, VANILLA ICE CREAM, DARK CHOCOLATE SAUCE

PINEAPPLE CARPACCIO, CHILLI, MINT & COCONUT SORBET

ADDITIONAL EXTRAS

CHEESE COURSE

3 BRITISH CHEESES, CRACKERS AND CHUTNEY
ADD £6.00 PER PERSON SUPPLEMENT

EVENING FOOD

MIDNIGHT BUTTIES - £4 per guest

EGG (V) / BACON / SAUSAGE / SMOKED SALMON & CREAM CHEESE BAGELS

FINGER FOOD BUFFET - £16 per guest

GOATS CHEESE AND CARAMELISED ONION TARTS (V)

MINI BEEF SLIDERS

FISH CAKES WITH TARTAR SAUCE

FIRECRACKER CHICKEN WINGS

MINI HOMEMADE SAUSAGE ROLLS

ARANCINI WITH HOMEMADE TOMATO DIP (V)

SCOTCH EGGS

FISH & CHIP BASKET

CANAPES - £2 per canape

SMOKED DUCK ON CROUTE, PLUM CHUTNEY

MINI ROAST BEEF & YORKSHIRE PUDDING, HORSERADISH CREAM

TOMATO & MOZZARELLA, BASIL

CHICKEN, BACON & AVOCADO ON CROUTE

SMOKED SALMON BLINI, HERB CRÈME FRAICHE

TUNA TARTAR, PICKLED GINGER

ROQUEFORT TART

MINI PRAWN COCKTAIL, MARIE ROSE

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VICTORIA@STBARTSBREWERY.COM

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