TABLE FEAST

VITTLE AND SWIG

Build Your Own Sharing Board
Please Choose One From Meat & Fish Followed By Two Veg, One Dip & One Bread

MEAT & FISH

Charcuterie Selection, Cornichon & Silverskin Onion
Rare Roast Beef Rump, Chimichurri
Ham Hock Terrine, Mustard & Caperberries
Sticky Spiced Chicken & Sesame Lollipops
Chicken Liver Parfait, Truffle Oil, Crispy Chicken Skin, Onion Confit
Smoked Salmon, Caperberries, Cornichon & Rocket
Prawn Cocktail Skewer, Bloody Marie Rose
Haddock & Mustard Croquette, Curry Mayonnaise
Smoked Mackerel Pate Crispbreads, Horseradish & Lemon

VEGETABLES & MORE

Grilled Couregette Rollitos, Lemon Ricotta
Cream Cheese Stuffed Baby Peppers
Devilled Eggs, Chilli Jam, Jalapeno
Mediterranean Antipasti, Nocellara Olives, Marinated Artichoke
Chicory, Blue Cheese & Pumpkin Seeds
Caprese Skewers, Cherry Tomato, Bocconcini, Pesto & Balsamic
Baked Feta, Cherry Tomatoes, Basil & Orange Blossom Honey
Mushroom Parfait, Pickled Shallot
Spanish Tortilla, Peas, Piquillo Pepper & Herby Aioli
Crudites, Leafy Radish, Chantenay Carrots & Baby Cucumber

DIP

Velvet Hummus, Harissa Roasted Chickpea
BBQ Aubergine & Tahini, Pomegrante & Coriander
Whipped Feta, Honey & Mint
Pea, Mint & Cream Cheese
Beetroot & Butterbean Hummus
Labneh, Chilli Crisp
Greek Yoghurt, Cucumber, Sumac & Lemon

BREAD

Crusty Sourdough Baguette
Wood Fired Flatbread
XL Cajun Tortilla Chips
Herby Focaccia, Cold Pressed Rapeseed Oil

Please Inform Us Of Any Dietary
Most Dishes Can Be Adapted For Allergies & Dietary Requirements

TABLE FEAST

VITTLE AND SWIG

Sharing Feasting Style For The Table
Please Choose 1 x Meat | 1 x Vegetarian and 3 Sides

MAIN

Slow Cooked & Marinated Lamb Shoulder
Rosemary, Pomegranate & Mint Jus

Corn Fed Chicken
Herby Lemon Pepper & Parmesan Sauce

Rose Harissa Chicken Thighs
Piquillo Peppers, Olives & Salsa Verde

Confit Free Range Pork Belly, Ultimate Crackling
Apple & Grainy Mustard Jus

Scotch Beef Fillet | Supplement £7
Roasted Carrot Puree, Truffle Sauce

Slow Cooked & Rolled Scotch Beef Shin
Green Peppercorn, Button Onion & Mushroom Jus

Scottish Salmon En Croute
Warm Tartar Sauce

Salt Baked Celeriac Steak
Chimichurri

Aubergine Katsu, Pink Pickled Onion
Curry Sauce

Wild Mushroom & Turnip Pithivier
Chive Beurre Blanc

VEGETABLE SIDES

Tender Stem Broccoli, Romesco Sauce & Dukkah

Grilled Asparagus, Green Bean & Peas, Gremolata

Garlic Creamed Cabbage, Carrot & Celeriac

BBQ Hispi Cabbage, Chilli & Lime Butter

Miso Roasted Carrots, Fennel & Sesame

Creamed Spinach, Crispy Garlic

Pak Choi, Peas & Broad Beans, Chimichurri

Charred Courgette, Preseved Lemon & Fennel

Summer Green Salad, Courgette, Peas, Broad Beans, Lemon Dressing, Feta

POTATO SIDES

Garlic, Thyme & Parmesan Dauphinoise

Crispy Potato & Onion Terrine, Chive Sour Cream

Our Ultimate Hash Browns, Black Garlic Aioli

Roasted Garlic, Creamed Mashed Potato

Truffle Mashed Potato

Smashed Crispy New Potatoes, Pink Pickled Onions

Roasted New Potatoes, Crispy Garlic, Shallots & Mint

Jersey Royal Salad, Herby Dressing, Spring Onion & Radish

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Please Choose One

PUDDING

Pavlova, Passion Fruit Cream, Kentish Berries, Coconut Tuile

Tonka Bean Crème Brûlée, White Chocolate Sablé, Rhubarb Compote

Burnt Basque Cheesecake, Blueberrys, Orange Blossom Honey Crème Fraîche & Oat Crumble

Hugh Lowe Farm Eton Mess, Raspberry Meringue, Calamansi Curd & Basil

Strawberry Trifle, Limoncello Sponge, Tonka Bean Cream, Stem Ginger Madeleines

Layered Vanilla Panna Cotta, Mango Jelly, Passion Fruit & Meringue Iced Gems

Petit Gâteau, Peach, White Choclate & Raspberry

Black Forest Trifle, Sour Cherry, Chocolate Cremeux, Crème Diplomat

Double Chocolate Baileys Tart & Coffee Mousse

Petit Gâteau, Chocolate Banoffee, Caramalised Banana

'Snickers' Peanut Mousse, Salted Caramel, Brown Butter Sponge, Chocolate Feuilletine

Plant Based Chocolate Mousse, Raspberries, Oat Crumble, Coconut Yoghurt

PRICING & DETAILS

build Your Own Sharing Boards, Plated Main Course, Choose 3 Sides - Served in Sharing Bowls, Plated Pudding.

Includes: VAT | All Crockery | Serving Dishes | Cutlery | Linen Napkins
Waiting Staff | Chef(s) | Any Necessary Kitchen Equipment

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