



KITCHEN PARTY

EVENING FOOD, CHEESE
& KIDS MENU

EVENING SNACKS

Smoked Bacon Rolls

Porchetta Roll & Salsa Verde

Truffled Mac & Cheese V with Bacon

Fish Finger Hot Dog & Tartare Sauce

Beef Burger, Red Leicester & Cucumber Pickle + £2 supp

Mini Salt Beef Bagel & Mustard

Pork Belly Bao Buns + £2 supp

Smoked Hot Dog, Mustard & Pickles

Mushroom Arancini & Parsley Aioli V

Pineapple, Thai Basil, BBQ Seitan Hot Dog VG

Tofu Bahn Mi (Vietnamese Baguette) VG

Falafel Wraps with Hummus & Slaw VG

Pulled Pork Bao Buns + £2 supp

NEAL'S YARD CHEESE TABLE/CAKE

Selection of Neal's Yard cheeses served with biscuits, grapes and homemade chutneys

Option to add Charcuterie, Breads, Dips, Crudites, Nuts & Fruits

HAM CARVER

Hand carved Brindisa Iberico ham station, produced from free range Iberian black pigs, reared on a natural diet of grain, wild grasses, fungi and some acorns.

- Feeds 150 – 200 guests generously as a canape.
- Carved by a master carver and circulated by our team on trays to create a memorable culinary addition to your event at 3 different prices.
- All inclusive costs to include the ham, the carver & travel in London.

OPTION 1

Elriz cebo de campo 50% Iberico Huelva, Andalusia (slightly smoky & savoury)

£ 750 + vat

OPTION 2

Castro cebo de campo, 75% Iberico, Salamanca, Castille & Leon (well balanced, sweet & creamy)

£700 + vat

OPTION 3

Bellota 100% Iberico pure acorn fed Pata Negra DOP, Cordoba, Andalusia (finished on a diet of acorns for 3 months to yield an intensely savoury ham with a nutty flavour and great depth of flavour)

£900 + vat

KIDS MENU

Served with cucumber sticks

Fish Finger Hot Dog

Macaroni & Cheese

Sausage & Mash

Brownie & ice cream for dessert