



KITCHEN PARTY

FEASTING MENUS

STARTERS

Vegans & Vegetarians to be served separately where necessary

ANTIPASTI/ITALIAN

Focaccia & Olive Oil

Kitchen Party Marinated Olives

Friggitelli Peppers, Smoked Salt & Moscatel Vinegar

Peas, Asparagus, Broad Beans, Buffalo Mozzarella & Wild Garlic Pesto (Summer)

Delica Squash, Buffalo Mozzarella, Crispy Sage & Hazelnuts (winter)

FISH & SEAFOOD

Seeded Sourdough & Salted Butter

Cured Salmon, Cucumbers & Dill

Roast Purple Sprouting Broccoli, Potted Shrimps & Almonds

Heritage Beetroot Salad

MIDDLE EASTERN MEZZE

Mixed Flatbreads, Sourdough & Olive Oil

Falafel

Humous, Za'atar & Herb Oil

Babaganoush, Pomegranate & Mint

Olives & Pickled Chilli's

SPANISH TAPAS

Padron Peppers & Maldon Sea Salt

Tortilla Española

Brindisa Charcuterie

Sourdough & Salted Butter

MAINS

MENU 1

Very Slow Roasted Pulled Lamb Shoulder, Tomato & Rose Harissa

New Potatoes, Spanish Red Onions & Soft Herbs

Spiced Roast Rainbow Carrot, Feta & Rocket Salad

Herby Green Bean, Artichoke & Almond Salad

MENU 2

Porchetta, Rolled Pork Belly Stuffed with Fennel Seeds & Rosemary

Cannellini Bean Salad, Tomato, Black Olives Avocado & Red Onion

Fennel, Citrus & Pickled Grape Salad

Padron Peppers, Roast Squash, Hazelnuts & Oregano

Salsa Verde

MENU 3

Brined & Roasted Peri Peri Herb Fed Chicken

Chorizo Roasted New Potatoes

Mixed Leaf Salad & Sherry Vinegar Dressing

Kohlrabi, Carrot & Chinese Cabbage Slaw, Sesame & Soy Dressing

Confit Garlic Aioli

MENU 4

Roast Beef Sirloin

Dripping Roast Potatoes & Thyme

Smoked Cheddar Cauliflower Cheese

Watercress & French Dressing

SHARING PIE MENU

Chicken, Leek and Ham Hock Pie, Butter Puff Pastry

Beef, Bone Marrow & Stout Pie, Suet Crust

Roast Squash, Chestnut & Mushroom Pithivier VG

Camembert, Wild Mushroom & Potato Pithivier V

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Mash

Charred Hispi Cabbage

Watercress Salad, Pickled Walnuts & Vinaigrette

Roasted Heritage Carrots

PLATED VEGETARIAN & VEGAN MAIN COURSE

Grilled Polenta, Roasted Squash, Pickled Wild Mushrooms, Pesto, Rocket & Almonds GF / VG

Wild Mushroom, Potato & Reblochon Cheese Pithivier, Watercress & Pickled Walnut Salad V

Braised Artichokes, Cannellini Beans, Tomato, Gnocchetti Sardi & Mint VG

Roast Tomato & Fregola Risotto, Basil & Ricotta Salata V GF

Baked Aubergine, Romesco Sauce, Puffed Buckwheat & Pea Shoots VG GF

DESSERT TABLE

served with seasonal fruit & crème fraiche

Double Chocolate Brownie GF

Blueberry Bakewell Slice VG

Portuguese Custard Tarts

Sticky Toffee Biscoff VG

Pecan Pie

Basque Cheesecake GF

Chocolate & Hazelnut Praline Torte GF

Apricot & Pistachio Frangipani Tart GF