

FEASTING MENUS

AT VERDEN OUR FEASTING MENUS ARE AVAILABLE FOR PARTIES OF 12 AND OVER AND CAN BE SERVED BOTH FOR PRIVATE HIRE DOWNSTAIRS AND IN THE RESTAURANT.

MENUS CAN BE DEVELOPED TO ACCOMODATE ALL DIETARY REQUIREMENTS. SEASONAL VEGETARIAN OPTIONS ARE ALWAYS AVAILABLE.

DOWNSTAIRS WE CAN ACCOMODATE PRIVATE PARTIES OF UP TO 40 PEOPLE FOR A SIT DOWN LUNCH OR DINNER, OR UP TO 60 PEOPLE FOR DRINKS AND CANAPES.

MINIMUM SPENDS MAY BE APPLIED TO PRIVATE PARTIES.
PLEASE CONTACT US FOR MORE INFORMATION.

info@verdene5.com

020 89864723

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£25 P/P

HAM HOCK TERRINE
DUCK RILLETTE
BEETROOT CURED SALMON

PORCHETTA
OR
SLOW ROAST SHOULDER OF LAMB

STICKY DATE PUDDING

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£32.5 P/P

**MACKEREL PATE
DUCK RILLETTE
SCOTCH QUAIL'S EGGS**

**PORCHETTA
OR
SLOW ROAST SHOULDER OF LAMB
OR
WHOLE ROAST BRILL**

**STICKY DATE PUDDING
OR
CHOCOLATE & SALTED CARAMEL POT**

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£40 P/P

**POTTED SHRIMP
GAME TERRINE
VERDEN CHARCUTERIE
JAMON CROQUETAS
FRIED STUFFED OLIVES**

**PORCHETTA
OR
FORERIB OF BEEF
OR
WHOLE BAKED WILD SEA BASS**

**TREACLE TART
OR
CHOCOLATE & SALTED CARAMEL POT
OR
CHEESECAKE**

VERDEN CHEESE BOARD

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