



EVENT MENUS 2017

Standing Options

Perfect to accompany drinks and mingling

Standing Menu

Minimum of 10 people

Choose 4 items for £12 per person or selection of all items for £17 per person

GRILLED HALLOUMI FINGERS (V)

SAUSAGE ROLL, PICCILLI

SCOTCH EGG

CHICKEN WINGS, HONEY BBQ

DEVILLED WHITEBAIT

MINI BRISKET BURGER

ARANCINI WITH HOMEMADE TOMATO DIP

Add:

BURNT ENDS £2.50 PER PORTION

SWEET POTATO FRIES £3.50 PER PORTION

CHIPS £3.50 PER PORTION

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Canapés

minimum of 20 people

SMOKED DUCK ON CROUTE, PLUM CHUTNEY

TEMPURA PRAWN, MANGO & CHILLI SALSA

MINI ROAST BEEF & YORKSHIRE PUDDING

HORSERADISH CREAM

CHERRY TOMATO, MOZZARELLA & BASIL (V)

CHICKEN, BACON & AVOCADO ON CROUTE

SMOKED SALMON BLINI, HERB CRÈME FRAICHE

TUNA TARTAR, PICKLED GINGER

ROQUEFORT TART (V)

MINI PRAWN COCKTAIL, MARIE ROSE

BBQ PORK CROQUETTE

PICKLED COURGETTE & RICOTTA BLINI

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Mini Meal Selection

£12.00 per person for selection of 4

Minimum of 10 people

MINI BATTERED HADDOCK & CHIPS,

TARTARE SAUCE – IN A CONE

CAESAR SALAD (V) – ROMAINE LETTUCE, CROUTONS,

ANCHOVIES, PARMESAN, CAESAR DRESSING

ADD CHICKEN FOR 50P

MACARONI & CHEESE (V)

MINI BEEF BRISKET BURGER

THE LITTLE LONDONER DOG

HOT SMOKED SAUSAGE, GRILLED ONIONS

GRILLED CHICKEN SATAY SKEWERS

SMITHFIELD BEANS – BUTTER, BLACK AND CANNELLINI

WITH RICH TOMATO & BACON

BREADED HALLOUMI FINGERS, DIPPING SAUCE (V)

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Mini Desserts

ETON MESS - £3.00 EACH

MINI CHOCOLATE BITES - £2.50 EACH

All prices include VAT and are subject to a discretionary 12.5% service charge in addition. Please speak to your server regarding any guest allergies.

Feasting Options

Perfect for sharing amongst guests around the table

Platters

Smithfield Platter
£8 per person

Sausage roll, Piccalilli
Scotch egg, Curried Mayo
Grilled halloumi fingers
Chicken wings, Honey BBQ

Spitalfield Platter
£8 per person

Chargrilled Mediterranean vegetables
Hummus and Pitta bread
Grilled halloumi fingers
Olives

Feasting Platters
£30 per person
Choose One Meat Main

LOIN OF PORK, APPLE SAUCE
ROASTED RACK OF LAMB
MINT SAUCE
SIRLOIN OF BEEF
HORSERADISH CREAM

Generous selection of sharing sides:
Roasted potatoes and parsnips
Cauliflower gratin
Bowls of seasonal vegetables
Yorkshire puddings
Dessert bites - £5.50 per person
Eton mess & mini brownie bites



Buffet Menu
£27.00 per person
minimum of 20 guests

Please inform us of how many portions of each you would like

Cornfed chicken breast, Mushroom and Tarragon sauce
Poached salmon, fish and herb velouté
Aubergine & chickpea cassoulet, Roasted tomato & peppers

Sides
Please choose 2

Green beans
Garlic & Rosemary new potatoes
Chantenay carrots with cumin
Eton mess
Mini brownie bites

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Wedding & Event Packages

Smithfield Package

~~£61.00~~ 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 HOUSE RED OR WHITE PER GUEST

1 GLASS OF LESLIE'S RESERVE FOR THE TOAST



Hush Heath Package

~~£71.50~~ 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

1 GLASS OF LESLIE'S RESERVE FOR TOASTS



Vintage Package

~~£101.25~~ 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

1 GLASS OF BALFOUR BRUT ROSE FOR TOASTS

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Menu A

£35.00 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

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Mains

CORN FED CHICKEN BREAST, MUSHROOM & TARRAGON, POMME FONDANT

STEAMED SCOTTISH SALMON, SAMPHIRE, SAUCE VIERGE

BETTEROOT RAVIOLI, PESTO, PARMESAN SHAVINGS (V)

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Desserts

STICKY TOFFEE PUDDING, SALTED PECANS, CLOTTED CREAM

HUSH HEATH APPLE CRUMBLE, CARAMEL CUSTARD

VANILLA CHEESECAKE, STRAWBERRY COULIS

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Menu B

£40.00 per guest

Starters

DRESSED CORNISH CRAB, AVOCADO FRITTER, CHILI, SHALLOT & MINT DRESSING

CONFIT DUCK & FOIS GRAS TERRINE, GRAPE CHUTNEY, TOASTED BROCCHE

GOATS CHEESE, RED ONION & AUBERGINE TART, HAZELNUT & HERB SALAD

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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

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Desserts

BAKED WHITE CHOCOLATE CHEESECAKE, RASPBERRY COMPOTE

MIXED BERRY PAVLOVA, CHANTILLY CREAM, PASSION FRUIT

RASPBERRY SPONGE, VANILLA CRÈME ANGLAISE

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Menu C

£45.00 per guest

Starters

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

CHICKEN & VEGETABLE CONSOMMÉ, TARRAGON DUMPLING

SLOW-ROAST BEETROOT, BUTTERNUT SQUASH, ENDIVE, HORSE RADISH MASCAPONE

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Mains

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

HALIBUT, CRUSHED POTATOES, LANGOUSTINE, CRUSTACEAN OIL

POTATO GNOCCHI, GOAT'S CHEESE VELOUTE, ROCKET & CONFIT TOMATO, PESTO

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Desserts

CHOCOLATE FONDANT & HONEYCOMB ICE CREAM

POACHED WILLIAM PEAR, VANILLA ICE CREAM, DARK CHOCOLATE SAUCE

PINEAPPLE CARPACCIO, CHILLI, MINT & COCONUT SORBET

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.
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Additional Extras

Cheese Course

3 BRITISH CHEESES, CRACKERS AND CHUTNEY
add £6.00 per person supplement



Evening Food

Midnight Butties
£5.00 per guest

EGG (V)

BACON

SAUSAGE

SMOKED SALMON & CREAM CHEESE BAGELS



Toasties
£4.00 per guest

CHEESE & HAM

JUST CHEESE (V)