

THE TABLE FEAST

Sharing Feasting Style For The Table

VITTLE AND SWIG
EVENT CATERING

STARTERS

BRITISH SUMMER TIME

Free Range Pork & Chorizo Quail Scotch Egg, Spiced Apple & Golden Raisin Chutney

Feuilles De Brick Sausage Roll Cigar, Chipotle Ketchup

Chicken Liver Parfait, Truffle Oil, Crispy Chicken Skin, Onion Confit

Crusty Sourdough Baguette

Whipped Marmite Butter & Salted Butter

For The Veggies (Alternatives For Dishes Containing Meat)

Feuilles De Brick 'No Sausage' Roll Cigar, Chipotle Ketchup

Mushroom Parfait, Truffle Oil, Onion Confit

Spiced Chickpea, Lentil & Pepper Quail Scotch Egg, Spiced Apple & Golden Raisin Chutney

MEDITERRANEAN

Heirloom Tomato, Red Onion & Sherry Vinegar Bruschetta

Coppa Tipo Parma Ham, Cornichons & Rocket

Nocellara Olives

Our Cold Fermented Garlic & Herb Focaccia

Apple Balsamic & Cold Pressed Rapeseed Oil

Quattro Formaggi Croquetas, Sun Dried Tomato Tapenade

Piquillo Pepper & Pea Spanish Tortilla, Herby Aioli

For The Veggies (Alternatives For Dishes Containing Meat)

Stracciatella, Peach & Rocket

MIDDLE EASTERN

Baked Feta, Cherry Tomatoes, Basil & Orange Blossom Honey

BBQ Aubergine, Coriander & Pomegranate Dip

Our Wood Fired Garlic Flatbread

Spiced Chicken & Sesame Lollipops

Velvet Hummus, Rose Harissa & Roasted Chickpeas

Strained Greek Yoghurt (Labneh) Balls, Chilli & Olive Oil

For The Veggies (Alternatives For Dishes Containing Meat)

Spiced Halloumi & Sesame Lollipops

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements

THE TABLE FEAST

Sharing Feasting Style For The Table

VITTLE AND SWIG
EVENT CATERING

MAIN

Slow Cooked & Marinated Lamb Shoulder
Rosemary Honey, Pomegranate & Mint Sauce

Lemon Pepper & Parmesan Chicken
Herby Crème Fraiche

Rose Harissa Chicken Thighs
Piquillo Peppers, Olives & Salsa Verde

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

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

Slow Cooked & Rolled Scotch Beef Shin
Pea Puree, Green Peppercorn Button Onion & Mushroom Sauce

Scottish Salmon En Croute
Spinach, Warm Tartar Sauce

Grilled Courgette, Asparagus, Pea & Sundried Tomato Tart Tatin,
Whipped Feta & Rocket

BBQ Miso & Sesame Aubergine
Sweet Pickled Carrot & Radish, Ponzu Dressing

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, Ranch Dressing

Roasted New Potatoes, Crispy Garlic, Shallots & Mint

Jersey Royal Salad, Herby Dressing, Spring Onion & Radish

VEGETABLE SIDES

Tender Stem Broccoli, Romesco Sauce & Lemon

Grilled Asparagus, Green Bean & Peas, Gremolata

Garlic Creamed Cabbage, Carrot & Celeric

BBQ Hispi Cabbage, Chilli & Lime Butter

Miso Roasted Carrots, Fennel & Sesame

Creamed Spinach, Crispy Garlic

Pak Choi, Peas & Broad Beans, Chimichurri

Roasted Broccoli, BBQ Sweetcorn & Red Onion

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

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements

THE TABLE FEAST

Sharing Feasting Style For The Table

PUDDING TABLE

Designated table with your chosen puddings, your guests can choose a little or a lot or a plated trio

Tonka Bean Cheesecake, Strawberry Compote, Roasted White Chocolate

Whipped Cheesecake, Grilled Peach, Roasted White Chocolate

Summer Berry & Pimm's Jelly, Elderflower Curd

Kentish Berry Pavlova, Pistachio Mascarpone, Amaretti Crumble

Seasonal Fruit Eton Mess, Raspberry Meringue, Elderflower Curd & Mint

Sangria Jelly & Lemon Posset

Rhubarb & Custard Tart

Cappuccino Chocolate Pots, Amaretto Cream

Chocolate Mi Cuit, Lime Crème Fraiche

54% Chocolate Cremeux, Toffee Popcorn, Banana Butterscotch, Chocolate Soil

Chocolate Pave, Poached Cherries, Coffee Mousse

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements