



# Feasting

For group dining, we offer our feasting menu, a choice of our favourite foods and signature dishes. Food is served family style at the table for you & your guests to enjoy.

We believe that feasting enhances the sense of occasion and atmosphere at the table.

We will be happy to guide you through the process of ordering and talk you through the choices available.

The menus change with the seasons; if you have something specific in mind, perhaps something you have enjoyed from our menu or a menu around a particular theme, we can discuss bespoke options.

The best way to organize a feast is to come in and see us, have a coffee and then we can do the rest.

Prices start from £35 per person, based on 4 choices from the starters, 3 mains, 3 puddings

Please contact Dan & Chris on [dan@tapandkitchen.com](mailto:dan@tapandkitchen.com)  
or 01832 275 069



# Feasting Suggestions

## Autumn 2017

Homemade sea salt & rosemary focaccia  
Marinated olives & Kings Cliffe bread  
House hummus & pitta  
Pig & Scarf Tamworth pork hock terrine, roast apricot puree  
Charred avocado & prawn, cocktail sauce & lobster oil  
Chicken liver & smoked bacon parfait, orange & sultana chutney  
Sweet cured mackerel, shallot, lemon, prawn & tomato  
Croton goats cheese, sweet onion, rocket & pine nuts  
Moroccan chickpea & feta salad  
Pickled cauliflower, beansprouts, peas, tomato, basil & feta salad  
Quinoa tabbouleh, mint, parsley, cucumber, tomato & spring onion

\*

Baked cod NVB rarebit  
Hereford beef hanger steak, wild mushrooms, spinach, carrots & horseradish  
Chimichurri marinated Hereford hanger steak, house red slaw  
Pig & Scarf pork saltimbocca, chorizo & borlotti bean cassoulet  
Hake, samphire, hispi cabbage, tomato & cockles  
Pig & Scarf Porchetta, sage polenta, apple syrup  
Brie, avocado & red onion strudel, thyme roasted sweet potato  
Butternut squash, sage, rocket & parmesan risotto  
Guilt head bream, house cured bacon, peas, onion & gem

\*

Lemon posset & home-made shortbread  
Eton mess  
Sticky toffee pudding, butterscotch sauce  
Chocolate brownie, salted caramel & Chantilly cream  
Tonka bean pannacotta, raspberry coulis  
Choux bun, caramelised apple & crème patisserie  
Peanut butter parfait & raspberry jelly  
Flourless chocolate truffle torte, crème fraiche  
British & French cheeses, Wigsthorpe damson jam, biscuits