



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
or 01832 275 069



Feasting Suggestions Spring 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
Crostin goats cheese, sweet onion, rocket & pine nuts
Moroccan chickpea & feta salad
Pickled cauliflower, beansprouts, peas, tomato, basil & feta salad
Chorizo, shallot, apple, pepper, pearl barley salad

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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
Seabass, 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

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Lemon posset & home-made shortbread
Eton mess
Sticky toffee pudding, butterscotch sauce
Chocolate delice, 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, Wigsthorne damson jam, biscuits