



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 3 choices from the starters, 3 mains, 3 puddings. Each feasting starts with bread, mixed olives and house hummus.

Please contact Dan & Chris on info@tapandkitchen.com
or 01832 275 069



Feasting Suggestions Spring 2018

Marinated olives & Kings Cliffe bread, oils
House hummus & pitta

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Pig & Scarf Tamworth ham hock terrine, piccalilli
Charred avocado & prawn, cocktail sauce & lobster oil
Chicken liver & smoked bacon parfait, orange & sultana chutney
Dill & rapeseed cod cheeks, pea puree, smoked bacon, spring onion & sesame
English mozzarella, house cured coppa, honeyed coriander seeds
Charred sweetcorn, beetroot, chorizo, red onion, pickled chillies & boiled egg
Courgettes, pea, feta, walnuts, tomatoes, pomegranates & mint dressing
Quinoa tabbouleh, mint, parsley, cucumber, tomato & spring onion
T&K Bloody Mary gazpacho, basil oil, crème fraiche
Hereford beef mince on dripping toast

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Baked North East Atlantic cod NVB rarebit
Hereford beef hanger steak, wild mushrooms, spinach, Bordelaise sauce
Hereford hanger steak, house slaw, green chimichurri, watercress
Pig & Scarf Tamworth pork belly, truffle mousseline, braised gem
Hake, samphire, house cured bacon, peas, baby onions
Pig & Scarf Porchetta, sage polenta, apple syrup
Brie, avocado & red onion strudel, thyme roasted sweet potato
Sweet potato, toasted pecan & blue cheese risotto
Miso glazed salmon, roast peppers, courgettes & onions, herb gnocchi
Wild mushroom risotto, soft poached hen's egg
Lemon & tarragon chicken, wilted spinach

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Lemon posset & home-made shortbread
Eton Mess
Sticky toffee pudding, butterscotch sauce
Chocolate brownie, salted caramel & Chantilly cream
Spiced vanilla pannacotta, apple & sultana
Red wine poached pear, toasted pecans
Peanut butter parfait & raspberry coulis
Baileys chocolate mousse, chocolate soil, orange syrup
British & French cheeses, fruit chutney, biscuits