



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 2019

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

*

Pig & Scarf Tamworth ham hock & chorizo terrine, piccalilli
Charred avocado & prawn, cocktail sauce & lobster oil
Cod cheek fritters, smoked sweet potato, taramasalata
House cured coppa, grilled figs, Cropwell Bishop Stilton
Roasted sweet potato, wild mushrooms, shallots, pumpkin seeds, whipped feta
T&K Caesar salad, charred baby gem, dressing, parmesan, bacon, anchovies & croutons
Quinoa tabbouleh, mint, parsley, cucumber, tomato & spring onion
Balsamic beetroot, caramelised orange, fig, rocket, toasted seeds
Hereford beef mince on dripping toast

*

Baked North East Atlantic cod NVB rarebit
Hereford beef hanger steak, artichokes, peppers, tomato, horseradish mousse
Hereford beef hanger steak, green chimichurri, watercress
Pig & Scarf Tamworth pork porchetta, truffle mousseline, smoked leeks
Hake, samphire, house cured bacon, peas, baby onions
Slow cooked smoked blade of beef, chorizo & bean cassoulet
Chickpea & artichoke patties, sautéed greens, peas, sweetcorn, beetroot relish
Butternut squash, braised leek, pomegranates, kale
North East Atlantic sea bream, courgette, olives, tomatoes, capers
Sweet potato gnocchi, pomodoro's, tenderstem broccoli
Lemon & tarragon chicken, wilted spinach

*

Lemon posset & home-made shortbread
Mixed berry Eton mess
Sticky toffee pudding, butterscotch sauce
Chilled dark chocolate fondant, honeycomb & Chantilly cream
Spiced vanilla pannacotta, pineapple & ginger
Citrus poached pear, toasted pecans
Apricot frangipane, cinnamon apple
Millionaires mousse, Viennese crumb, raspberry's
British & French cheeses, fruit chutney, biscuits