



# 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 £30 per person, based on 3 courses of amazing food that compliments each other. A range of dishes showcasing vegetarian, meat and fish. We change this menu monthly.

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



# Feasting Menu

## Autumn 2019

Marinated olives  
House hummus & toasted pitta

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Pig & Scarf Tamworth ham hock & chorizo terrine, piccalilli  
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

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Hereford beef hanger steak, artichokes, peppers,  
tomato, horseradish mousse  
Pig & Scarf Tamworth pork porchetta, truffle  
mousseline, smoked leeks  
Hake, samphire, house cured bacon, peas, baby onions  
Sweet potato gnocchi, pomodoretello's, tenderstem broccoli

Served with garlic & thyme roasted new potatoes,  
sugar snaps & feta

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Lemon posset & home-made shortbread  
Chilled dark chocolate fondant, honeycomb & Chantilly cream  
Spiced vanilla pannacotta, pineapple & ginger