



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 £32 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
or 01832 275 069



Feasting Menu

Autumn 2020

Marinated olives
House hummus & toasted pitta

*

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

*

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

*

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