





MADE FOR SHARING

THE MAIN EVENT - £220 (SERVES 10)

Large artisanal cheese & charcuterie boards

10 x brioche buns with smoked turkey/portobello mushroom

10 x pigs in blankets skewers

CANAPÉ PLATTER - £160 (48 PIECES) 6 EACH OF:

Halloumi, pineapple & chilli maple jam (V)(NCG)
Chorizo & pineapple (NCG)
Sicilian prawn ravioli with dill mayo
Bruschetta with stracciatella (V)
Polenta, blue cheese & cranberries (V)(VG+)(NCG)
Pigs in blankets
Vegan 'nduja arancini (VG)
Asparagus twist with black garlic mayo & pomegranate seeds (VG)

LOADED FOCACCIAS- £60 (SERVES 5)

Serrano ham, English blue cheese, tomato, diodilatte mozzarella

Red onion, chorizo, hot honey, fiordilatte mozzarella

Portobello mushroom & truffle base, vegan stracciatella, roasted chicory and shallot, parsley (VG)

DESSERT PLATTER - £60 (SERVES 10)

DESIGNED TO BRING PEOPLE TOGETHER.

AVAILABLE FOR PRE-ORDER ON

Mascarpone & chocolate stuffed dates (VG)(NCG)

Panettone bites (V)

Chocolate & hazelnut gnocchi (V)



FOR GROUPS OF 2 TO 250

All of our venues feature our selfpour wine machines, giving you the chance to try 100+ wines.

For the all-out company parties, you can hire large spaces or the whole venue, close to easy-to-access hubs like Victoria, Liverpool Street and Paddington.

Looking for an intimate group booking close to home? Try one of our local sites like Northcote Road, Battersea and Fulham.

THE BORING (BUT IMPORTANT) STUFF

12.5% service charge added to all packages. Minimum spends may apply. Pre-orders required for platters. Wine card credit grouped 1 per 5 people. Credit valid on the day of your party only. **Dietary requirements**? Just let us know.

