

ST BARTS

EVENT MENUS

2020

The following event menus have been crafted by our Head Chef, using only the best British produce and supporting local suppliers.

Our menus are suited to groups ranging from 10 – 200 guests, and include lots of 'add ons' to make your event extra special.

St Barts has three areas in the main bar available to reserve for up to 50 guests, as well as private hire of our Mezzanine & Balfour Bar upstairs available for up to 90 guests.

Full venue hire is available subject to a minimum spend for up to 200 guests.

Choose from:

Standing Event Menus
Seated Lunch & Dinner Menus

Plus a range of great additions to supplement your chosen menu

Ask a member of the team also about **tailoring a drinks package** to complement your menu, also about our fantastic **range of ready to go packages** combining our most popular Food & Drink options, and our incredible **'full works' bottomless drinking packages**, available when hiring the venue exclusively.

STANDING EVENT OPTIONS

Perfect to accompany drinks and mingling...

CANAPÉS

Choose 2–3 to supplement arrival drinks or 5–6 for light grazing throughout your event £2.50 per item Minimum of 20 people

Smoked Duck On Croute, Plum Chutney

Tempura Prawn, Mango & Chilli Salsa

Mini Roast Beef & Yorkshire Pudding Horseradish Cream

Cherry Tomato, Mozzarella & Basil (v)

Chicken, Bacon & Avocado On Croute

Smoked Salmon Blini, Herb Crème Fraiche

Tuna Tartar, Pickled Ginger

Roquefort Tart (v)

Mini Prawn Cocktail, Marie Rose

Bbq Pork Croquette

Pickled Courgette & Ricotta Blini

*All prices include VAT and are subject to a discretionary 12.5% service charge in addition.
Please speak to the team regarding any guest allergies not covered, we are always happy to accommodate.*

STANDING MENU

Choose 5 pieces per guest for snacking or evening grazing or 7 pieces per person to suffice a meal. Perfectly staggered to your preference with no mess or interference.

*5 items for £12 / 7 items for £16.50
(Minimum 10 people)*

Sausage Roll, Mustard

Mini Halloumi Burger (v)

Scotch Egg

Macaroni & Cheese Ball (v)

Mini Beef Burger

Arancini With Tomato & Mozzarella (v)

Mini Battered Fish & Chips, Tartare Sauce – In A Cone

The Little Londoner Dog Hot Smoked Sausage

Grilled Chicken Satay Skewer

Breaded Halloumi Finger, Dipping Sauce (v)

Mini Brisket Burger

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VEGAN RANGE

(also available as canapé)

Courgette Tempura, With Red Pepper Salsa (Vg)

Avocado With Lemongrass & Chilli, en Croute (Vg)

Crispy Puy Lentils, Caramelised Onions (Vg)

Falafel & Quinoa Bite, With Roasted Pepper Sauce (Vg)

MINI SWEET TREATS

Eton Mess

Mini Chocolate Bites

Fresh Fruit Skewer (Vg)

LATE NIGHT SNACKING...

£5.50 each

Bacon Butties

Sausage Butties

Cheese Toasties (V)

Smoked Salmon & Cream Cheese Bagels

*All prices include VAT and are subject to a discretionary 12.5% service charge in addition.
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STANDING MENU 'ADD ONS'

One between 2 guests when grazing

£3.00 EACH

Bowl of Mixed Olives

Bowl of Kent Crisps

Bowl of Salted or Roasted Nuts

£8.00 EACH

Lancashire ham, chorizo and Cheddar cheese Flatbread

Sun-dried tomato, caramelised red onion, mozzarella
and rocket Flatbread (v)

Mixed chargrilled vegetables, mozzarella and rocket Flatbread
(v & vg on request)

£3.50 EACH

Chips, double-cooked and skinny (v)

Sweet potato fries, skinny and crispy (vg)

Hummus & Pitta Bread, add Crudités for £2 per person (vg)

All prices include VAT and are subject to a discretionary 12.5% service charge in addition.

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SEATED LUNCH & DINNER

Event Menus

The following three menus are handcrafted by our head chef, and are perfect for lunch or dinner events for up to 120 guests.

Our expert team are on hand to tailor the perfect drink package to compliment your chosen menu.

Generally speaking we recommend thinking about half a bottle of wine per guest, perhaps some arrival drinks to greet guests with ahead of seating, and where appropriate a glass of something fizzy to toast your special occasion!

In order to ensure a seamless and timely food service for your event, please be aware that group sizes exceeding 60 will be required to choose the same starter, main & dessert for all guests (with all allergies & dietaries catered for separately if required), guests number from 15 – 60 will be required to pre-order guest's choices.

*Our three course menus are available for groups exceeding 15 guests.
Kids menu options available also, starting from £10.*

MENU A

£35.00 per guest

STARTERS

Seasonal Vegetable Soup, Crostini (v)

Smoked Mackerel & Saffron Potato Terrine, Herb Crème Fraiche

Shredded BBQ Pork Belly, Quail's Egg, Piccalilli, Crispy Pancetta

MAINS

Corn Fed Chicken Breast, Mushroom & Tarragon, Pomme Fondant

Steamed Scottish Salmon, Samphire, Sauce Vierge

Beetroot Ravioli, Pesto, Parmesan Shavings (v)

DESSERTS

Sticky Toffee Pudding, Salted Pecans, Clotted Cream

Hush Heath Apple Crumble, Caramel Custard

Vanilla Cheesecake, Strawberry Coulis

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MENU B

£40.00 per guest

STARTERS

Dressed cornish crab, avocado fritter, chilli, shallot & mint dressing

Confit duck & fois gras terrine, grape chutney, toasted brioche

Goats cheese, red onion & aubergine tart, hazelnut & herb salad (v)

MAINS

Roasted english lamb with rosemary & garlic,
dauphinoise potatoes, red wine jus

Pan-fried sea bass, braised fennel, seared sea scallops

Burrata with puy lentils, roasted beets, fresh basil,
sour dough croutons (v)

DESSERTS

Baked white chocolate cheesecake, raspberry compote
mixed berry pavlova, chantilly cream, passion fruit raspberry sponge,
vanilla crème anglaise

*All prices include VAT and are subject to a discretionary 12.5% service charge in addition.
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MENU C

£45.00 per guest

STARTERS

Seared sea scallops, hush heath apple purée, black pudding hash
chicken & vegetable consommé, tarragon dumpling

Slow-roast beetroot, butternut squash, endive, horseradish mascapone (v)

MAINS

Beef fillet, rosti potato, creamed spinach, pinot noir reduction halibut,
crushed potatoes, langoustine, crustacean oil potato gnocchi, goat's
cheese veloute, rocket & confit tomato, pesto

DESSERTS

Chocolate fondant & honeycomb ice cream

Poached william pear, vanilla ice cream, dark chocolate sauce pineapple
carpaccio, chilli, mint & coconut sorbet (vg)

*All prices include VAT and are subject to a discretionary 12.5% service charge in addition.
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VEGAN MENU

Also Gluten Free upon request

£35.00 per guest

STARTERS

Quinoa, avocado & pomegranate, citrus dressing

MAINS

Smokey chickpea, aubergine, red pepper & courgette casserole,
toasted sourdough

DESSERTS

Fresh fruit salad, lemon sorbet

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SET MENU 'ADD ONS'

BREAD & OILS

£3.50 per guest

SIDES

Perfect to accompany meat based main dishes – £3 per guest

Seasonal Green Beans

Roasted new potatoes, with Rosemary & Garlic

Honey roasted Parsnips & Carrots

Garden Salad, mixed green leaves with vinaigrette

CHEESE COURSE OR CHEESE TABLE

Selection of 3 British Cheeses, Crackers & Chutney

ALSO AVAILBALE ON REQUEST

Post Dinner / Pre-Dancing Espresso Martini Reception,
Pop Up Gin Bar, Tea & Coffee, Petit Fours and much more...

Speak to a member of the team for more information.

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ST BART'S
Smithfield

www.stbartsbrewery.com