

BLACK BUTTER



Hen Do Packages

Bottomless Brunch £30 per head

Sourdough toast with homemade preserves & spreads

Freshly baked pastries

Seasonal fruit, granola and yoghurt

Bottomless prosecco for one and a half hours

Bottomless Brunch upgrade A +£5 per head

All of the above with a platter of hot 'Build your own' sandwiches:

Bacon | Sausage | Fried Egg | Avocado smash | Halloumi

On ciabatta roll

Bottomless Brunch upgrade B +£8.50 per head

All of the above with a choice of hot dish each:

Chorizo | Roasted chickpea | Poached egg | Labneh | Toast (GF option)

Housemade Boston beans | Fresh tomato salsa | Bacon | Toast (Ve option/ GF option)

Fried Egg | Miso Kimchi | Avocado smash | Toast (Ve option/GF option)

Eggs benny crumpet | Pulled ham hock | Poached egg | Mustard hollandaise

Sweetcorn fritter stack | Red pesto | Grilled halloumi (V/ GF option)

Sweet potato hash | Morcilla black pudding | Fried egg | Pineapple ketchup

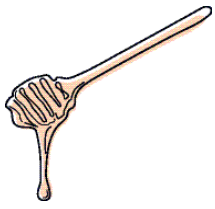
Potato hash | Kale & garlic chips | Thyme roasted wild mushrooms (Ve/GF)

Butterscotch waffle | Stone fruit | Greek yoghurt | Toasted walnuts (V)

Beetroot pancake stack | Coconut yoghurt | Maple syrup (Ve/GF)

Buttermilk pancakes | Whipped lemon ricotta | Blueberries | Maple syrup (V)





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Afternoon Tea £25 per head

Selection of savoury choices

Mini scone with clotted cream and home-made preserves

Selection of mini cakes and tarts

Choice of one Bellini cocktail - forest fruit / peach / apple

Savoury choices: (Three from)

Rainbow chard & pine nut quiche
Flaked honey salmon & creme fraiche tart
Charcuterie and cheese selection
Roast tomato puff pastry tart
Cheese and pickle tartlet | BBQ aioli
Black pudding sausage roll
Scotch egg | Picallili

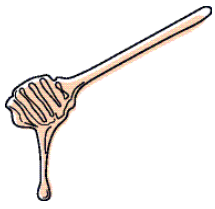
Sandwiches:

Proscuitto | Goats cheese | Roast grape | Leaves
Grilled aubergine | Hummus | Toasted chilli almonds
Shredded chicken | Preserved lemon aioli | Leaves
Roast beef | Beetroot butter | Horseradish cream | Rocket
Smashed avocado | Miso kimchi | Red cabbage slaw

Savoury choices: (Three from)

Brownie
Mini lemon meringue tart
Mini New York cheese cake | Stewed blueberries
S'more | Tonka bean marshmallow
Pastel de nata
Passionfruit and lime tart
Fresh strawberry mousse eclaire
Nutella swiss roll
Seasonal fruit | Hand-made truffles | Chocolate-dipped strawberries





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Private Dinner Party £45 per head

Two canapes

Prosecco served during canapes

One starter

One main with two sides

One dessert

Canapes:

Roast tomato and grape crostini with butterbean puree

Savoury pop-tart filled with cured ham and lemon mascarpone

Savoury shortbread | Cannellini dip | Confit chilli

Pickled pea puree | Sesame crostini | Crushed hazelnuts

Beetroot butter | Horseradish | Olive oil crostini

Grilled halloumi | Kale and almond pesto

Marinated feta and watermelon skewers

Savoury caprese eclair | Cherry tomato | Basil | Mozzarella

Carrot & caraway cracker

Radish | Whipped parsley butter

Starters:

House gin-cured salmon | Beetroot carpaccio | Potato salad

Caprese salad | Heritage tomatoe | Buffalo mozzarella | Basil

Grilled balsamic peach | Proscuitto | Buffalo mozzarella

Parmesan arancini | Sweet potato puree | Crispy sage

Wild mushroom bruschetta | Creamed tarragon (Ve option)

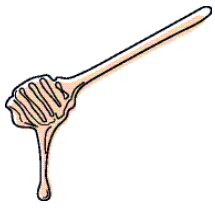
Burnt leek bruschetta | Romesco (Ve)

Tenderstem broccoli | Black pudding | Grilled apple

Baked feta | Roast grapes | Sourdough

Ajo Blanco | Roast aubergine | Toasted chilli almonds (Ve)





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Mains:

Pomegranate and walnut chicken

Slow roast treacle pork

Roast aubergine steaks | Tahini dressing | Pistachio crust

Apricot glazed baked salmon

Ginger beer marinated chicken | Grilled spring onions | Whipped feta

Baked cod loin | Nduja

Rolled lamb shoulder | Borlotti beans | Olives

Chargrilled hispi cabbage | Hazelnut romesco | Pecorino

Sides

Simple seasonal greens | Garlic butter | Flaked almonds

Rosemary and thyme roast potatoes

Sweet potato wedges | Harissa mayo

Warm roast carrot salad | Harissa and tahini dressing

Chermoula aubergine | Greens | Toasted pine nuts | Sesame dressing

Roasted cauliflower | Sumac aioli

Leafy greens | Raw courgette ribbons | Fresh chilli | Lemon dressing

Roast sprouts | Butterbeans | Preserved lemon & roasted garlic dressing

Desserts

House-made truffles | Chocolate dipped strawberries | Seasonal fresh fruit

Eastern mess – Pistachio meringue | Rose and lemon crème fraiche | Pomegranate |
Orange segments

Dark chocolate torte | Blackberries | Hazelnut brittle

Passionfruit and lime tart

New York cheesecake | Stewed blueberries

'Bakewell' Pavlova | Toasted almond meringue | Rum soaked sour cherries |
Frangipane

Giant s'mores | Tonka bean marshmallow

Fresh strawberry mousse elcair