

HACKNEY CHURCH BREW CO.

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LAGOM

Our excellent food offering is provided by our partner **LAGOM** the brainchild of Elliot Cunningham. LAGOM paying tribute to Elliot's Swedish heritage meaning "not too much, not too little." Elliot's critically acclaimed food is "fed by fire" cooked over open flame in front of your guest's eyes and the perfect accompaniment to any event.

Canapés £3.5 each

We recommend 3-4 Canapés per person.

Smoked Haddock Croquettes. Lemon Mayo

Allergens: Fish, Milk, Gluten, Egg, Mustard, Sulphur Dioxide

Glazed Pork Belly Bites

Allergens: Fish, Gluten, Mustard, Sulphur Dioxide

Confit Potato. Malt Vinegar.

Allergens: Sulphur Dioxide

Fried Celeriac. Tartare.

Allergens: Milk, Gluten, Egg, Mustard, Sulphur Dioxide

Beef Rump. Red Onion.

Allergens: Gluten, Mustard, Sulphur Dioxide

Fried Chicken. Pickled Chillies.

Allergens: Milk, Gluten, Egg, Lupin, Mustard, Sulphur Dioxide

Smoked Mushroom. Salsa Verde.

Allergens: Mustard, Sulphur Dioxide

Whilst we will do our best to accommodate all dietary requirements in some instances, this may not be possible. Due to the size and operational restrictions of the kitchen, it is not possible to substitute ingredients or change any dishes from the below. Thank you for your understanding. Details of all ingredients and allergens can be found under each menu item below for your reference.

Set Menu Options

Our food and ethos is all about community and family. As such the menu's you'll find below are served just so. Sharing plates and platters for your friends and family to dig into and share whilst celebrating your special event and enjoying a glass of our award-winning beer.

Menu A - £45 per person

All dishes will be served sharing style. Due to the lay-out of our taproom tables will be catered to in groups of 10 people. There will be approx. 3 of each dish per group of 10 people to share. This may vary due to size of serving dishes.

To Start

***Blackened Carrot Dip with Garlic Flat bread* (VGN)**

*Carrot, Tahini, Bread, Garlic, Rapeseed Oil Salt, Pepper / **Allergens:** Sesame, Gluten, Sulphur Dioxide*

Main Sharing Dishes

Smoked Chicken & Grilled Pork Belly

*Chicken, Pork, BBQ Rub, Onion, Garlic / **Allergens:** Mustard, Sulphur Dioxide*

***Crispy Potatoes* (VGN)**

*Potato, Seed Oil, Garlic Mayo / **Allergens:** Mustard, Lactose, Eggs, Sulphur Dioxide*

***Grilled Vegetables with Herb Dressing* (VGN)**

*Seasonal Variation could include: Courgette, Aubergine, Bell Pepper, Onion, Olive Oil, Mustard, Lemon, Vinegar / **Allergens:** Mustard, Sulphur Dioxide*

***Bean Salad* (VGN)**

*Butter Beans, Cannellini Beans, Kidney Beans, Chickpeas, Tomatoes, Onion, Olive Oil, Dill, Parsley, Mint, Coriander, Mustard, Lemon, Vinegar / **Allergens:** Mustard, Sulphur Dioxide*

Served with a Selection of Sauces

*(Garlic mayo, mustard mayo, buffalo, ranch, green sauce, chilli sauce) *can be vegan*

***Allergens:** Sulphur Dioxide, Eggs, Lactose, Mustard, Celery/Celery, Molluscs, Fish*

Vegetarian Option

***Grilled Celeriac with Salsa Verde & Hazelnuts* (VGN)**

*Celeriac, Tarragon, Parsley, Dijon Mustard, Olive oil, Capers, Sherry Vinegar, Hazelnuts / **Allergens:** Nuts, Mustard, Celery/Celery, Sulphur Dioxide*

Dessert

Salted Caramel Chocolate Brownie with Burnt Cream

Chocolate, Caramel, Eggs, Flour, Cream / Allergens: Lactose, Lupin, Gluten, Eggs

or

Bread and Butter Pudding with Sesame & Chocolate

Bread, Butter, Milk, Eggs, Cream, Vanilla, Raisins, Sesame / Allergens: Lactose, Gluten, Eggs, Sesame, Sulphur Dioxide

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Menu B - £52 per person

All dishes will be served sharing style. Due to the lay-out of our taproom tables will be catered to in groups of 10 people. There will be approx. 3 of each dish per group of 10 people to share. This may vary due to size of serving dishes.

To Start

Blackened Carrot Dip with Garlic Flat bread (VGN)

Carrot, Tahini, Bread, Garlic, Rapeseed Oil Salt, Pepper / Allergens: Sesame, Gluten, Sulphur Dioxide

Beef or Chicken or Mushroom Skewers. Soy and Sesame Glaze.

Beef, Chicken, Mushroom, Soy, Sesame, Garlic, Dried Chilli, Garlic, Ginger / Allergens: Soy, Sesame, Sulphur Dioxide, Gluten

Main Sharing Dishes

Smoked Chicken & Grilled Pork Belly

Chicken, Pork, BBQ Rub, Onion, Garlic / Allergens: Mustard, Sulphur Dioxide

Whole Spiced Cauliflower. Tahini Yoghurt. Herbs & Crispy Chickpeas

Cauliflower, Tahini, Yoghurt, Parsley, Dill, Coriander, Mint, Chickpeas, Mustard / Allergens: Sesame, Lactose, Mustard

Crispy Potatoes (VGN)

Potato, Seed Oil, Garlic Mayo / Allergens: Mustard, Lactose, Eggs, Sulphur Dioxide

Grilled Vegetables with Herb Dressing (VGN)

Seasonal Variation could include: Courgette, Aubergine, Bell Pepper, Onion, Olive Oil, Mustard, Lemon, Vinegar / Allergens: Mustard, Sulphur Dioxide

Bean Salad (VGN)

Butter Beans, Cannellini Beans, Kidney Beans, Chickpeas, Tomatoes, Onion, Olive Oil, Dill, Parsley, Mint, Coriander, Mustard, Lemon, Vinegar / Allergens: Mustard, Sulphur Dioxide

Served with a Selection of Sauces

(Garlic mayo, mustard mayo, buffalo, ranch, green sauce, chilli sauce) *can be vegan

Allergens: Sulphur Dioxide, Eggs, Lactose, Mustard, Celery/Celery, Molluscs, Fish

Vegetarian Option

Grilled Celeriac with Salsa Verde & Hazelnuts (VGN)

Celeriac, Tarragon, Parsley, Dijon Mustard, Olive oil, Capers, Sherry Vinegar, Hazelnuts / **Allergens:** Nuts, Mustard, Celery/Celery, Sulphur Dioxide

Dessert

Salted Caramel Chocolate Brownie with Burnt Cream

Chocolate, Caramel, Eggs, Flour, Cream / **Allergens:** Lactose, Lupin, Gluten, Eggs

or

Bread and Butter Pudding with Sesame & Chocolate

Bread, Butter, Milk, Eggs, Cream, Vanilla, Raisins, Sesame / **Allergens:** Lactose, Gluten, Eggs, Sesame, Sulphur Dioxide

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Menu C - £68 per person

All dishes will be served sharing style. Due to the lay-out of our taproom tables will be catered to in groups of 10 people. There will be approx. 3 of each dish per group of 10 people to share. This may vary due to size of serving dishes.

To Start

Blackened Carrot Dip with Garlic Flat bread (VGN)

Carrot, Tahini, Bread, Garlic, Rapeseed Oil Salt, Pepper / **Allergens:** Sesame, Gluten, Sulphur Dioxide

Beef or Chicken or Mushroom Skewers. Soy and Sesame Glaze.

Beef, Chicken, Mushroom, Soy, Sesame, Garlic, Dried Chilli, Garlic, Ginger / **Allergens:** Soy, Sesame, Sulphur Dioxide, Gluten

Smoked Mackerel Pate with Rye Bread

Mackerel, Cream, Salt, Rye / **Allergens:** Fish, Mustard, Gluten, Sulphur Dioxide

Main Sharing Dishes

Smoked Chicken & Grilled Pork Belly

*Chicken, Pork, BBQ Rub, Onion, Garlic / **Allergens:** Mustard, Sulphur Dioxide*

Whole Smoked Beef Feather blade with Pickled Chillies

*Beef, Salt Pepper, Pickled Chillies, Vinegar, Pepper / **Allergens:** Sulphur Dioxide*

Whole Spiced Cauliflower. Tahini Yoghurt. Herbs & Crispy Chickpeas

*Cauliflower, Tahini, Yoghurt, Parsley, Dill, Coriander, Mint, Chickpeas, Mustard / **Allergens:** Sesame, Lactose, Mustard*

Dirty Rice. Meat Trims

*Rice, Beef, Pork, Chicken, Onion, Celery, Garlic, Tomato, Parsley, Coriander / **Allergens:** Celery/Celeriac*

Crispy Potatoes (VGN)

*Potato, Seed Oil, Garlic Mayo / **Allergens:** Mustard, Lactose, Eggs, Sulphur Dioxide*

Grilled Vegetables with Herb Dressing (VGN)

*Seasonal Variation could include: Courgette, Aubergine, Bell Pepper, Onion, Olive Oil, Mustard, Lemon, Vinegar / **Allergens:** Mustard, Sulphur Dioxide*

Bean Salad (VGN)

*Butter Beans, Cannellini Beans, Kidney Beans, Chickpeas, Tomatoes, Onion, Olive Oil, Dill, Parsley, Mint, Coriander, Mustard, Lemon, Vinegar / **Allergens:** Mustard, Sulphur Dioxide*

Served with a Selection of Sauces

*(Garlic mayo, mustard mayo, buffalo, ranch, green sauce, chilli sauce) *can be vegan
Allergens: Sulphur Dioxide, Eggs, Lactose, Mustard, Celery/Celeriac, Molluscs, Fish*

Vegetarian Option

Grilled Celeriac with Salsa Verde & Hazelnuts (VGN)

*Celeriac, Tarragon, Parsley, Dijon Mustard, Olive oil, Capers, Sherry Vinegar, Hazelnuts / **Allergens:** Nuts, Mustard, Celery/Celeriac, Sulphur Dioxide*

Dessert

Salted Caramel Chocolate Brownie with Burnt Cream

*Chocolate, Caramel, Eggs, Flour, Cream / **Allergens:** Lactose, Lupin, Gluten, Eggs*

or

Bread and Butter Pudding with Sesame & Chocolate

*Bread, Butter, Milk, Eggs, Cream, Vanilla, Raisins, Sesame / **Allergens:** Lactose, Gluten, Eggs, Sesame, Sulphur Dioxide*

Menu D - £75 per person

All dishes will be served sharing style. Due to the lay-out of our taproom tables will be catered to in groups of 10 people. There will be approx. 3 of each dish per group of 10 people to share. This may vary due to size of serving dishes.

To Start

Blackened Carrot Dip with Garlic Flat bread (VGN)

Carrot, Tahini, Bread, Garlic, Rapeseed Oil Salt, Pepper / Allergens: Sesame, Gluten, Sulphur Dioxide

Beef or Chicken or Mushroom Skewers. Soy and Sesame Glaze.

Beef, Chicken, Mushroom, Soy, Sesame, Garlic, Dried Chilli, Garlic, Ginger / Allergens: Soy, Sesame, Sulphur Dioxide, Gluten

Smoked Mackerel Pate with Rye Bread

Mackerel, Cream, Salt, Rye / Allergens: Fish, Mustard, Gluten, Sulphur Dioxide

Beetroot Carpaccio, Hazelnuts, Molasses, Mint

Beetroot, Rapeseed Oil, Mint, Hazelnuts, Molasses, Lemon Juice Allergens: Nuts, Sulphur Dioxide

Main Sharing Dishes

Smoked Chicken & Grilled Pork Belly

Chicken, Pork, BBQ Rub, Onion, Garlic / Allergens: Mustard, Sulphur Dioxide

Whole Smoked Beef Feather blade with Pickled Chillies

Beef, Salt Pepper, Pickled Chillies, Vinegar, Pepper / Allergens: Sulphur Dioxide

Whole Spiced Cauliflower. Tahini Yoghurt. Herbs & Crispy Chickpeas

Cauliflower, Tahini, Yoghurt, Parsley, Dill, Coriander, Mint, Chickpeas, Mustard / Allergens: Sesame, Lactose, Mustard

Cedar Board Trout with Honey Mustard

Trout, Honey, mustard, Dill, Lemon, Garlic, Vinegar / Allergens: Fish, Mustard, Sulphur Dioxide

Dirty Rice. Meat Trims

Rice, Beef, Pork, Chicken, Onion, Celery, Garlic, Tomato, Parsley, Coriander / Allergens: Celery/Celeriac

Crispy Potatoes (VGN)

Potato, Seed Oil, Garlic Mayo / Allergens: Mustard, Lactose, Eggs, Sulphur Dioxide

Grilled Vegetables with Herb Dressing (VGN)

Seasonal Variation could include: Courgette, Aubergine, Bell Pepper, Onion, Olive Oil, Mustard, Lemon, Vinegar / Allergens: Mustard, Sulphur Dioxide

Bean Salad (VGN)

*Butter Beans, Cannellini Beans, Kidney Beans, Chickpeas, Tomatoes, Onion, Olive Oil, Dill, Parsley, Mint, Coriander, Mustard, Lemon, Vinegar / **Allergens:** Mustard, Sulphur Dioxide*

Served with a Selection of Sauces

*(Garlic mayo, mustard mayo, buffalo, ranch, green sauce, chilli sauce) *can be vegan*

***Allergens:** Sulphur Dioxide, Eggs, Lactose, Mustard, Celery/Celeriac, Molluscs, Fish*

Vegetarian Option

Grilled Celeriac with Salsa Verde & Hazelnuts (VGN)

*Celeriac, Tarragon, Parsley, Dijon Mustard, Olive oil, Capers, Sherry Vinegar, Hazelnuts / **Allergens:** Nuts, Mustard, Celery/Celeriac, Sulphur Dioxide*

Dessert

Salted Caramel Chocolate Brownie with Burnt Cream

*Chocolate, Caramel, Eggs, Flour, Cream / **Allergens:** Lactose, Lupin, Gluten, Eggs*

or

Bread and Butter Pudding with Sesame & Chocolate

*Bread, Butter, Milk, Eggs, Cream, Vanilla, Raisins, Sesame / **Allergens:** Lactose, Gluten, Eggs, Sesame, Sulphur Dioxide*

Kids Meals - £10 per person

Smoked Sausage & Mash with Gravy

*Pork Sausage, Potato, Milk, Butter, Beef Gravy / **Allergens:** Lactose, Lupin, Gluten*

or

Breaded Chicken & Chips with a Chop Salad

*Chicken, Potato, Seed Oil, Lettuce, Tomato, Cucumber / **Allergens:** Egg, Lupin, Gluten, Mustard, Sulphur Dioxide*

Cheese Supplement - £9 Per Person

A selection of English Cheese from Paxton & Whitfield with crackers

***Allergens:** Lactose, Lupin, Gluten*

Evening Food

A little something for later

Whether you're feeling peckish or welcoming evening guests, enjoy a delicious selection of bites to keep the celebration going.

Buns - Smash Burger/Fried Chicken/Pulled Pork/Smoked beef - £8 each.

(A choice of two options)

*Beef, Pickled Chillis, BBQ Sauce, Milk Bun, Fennel, Vinegar, Pork, BBQ Sauce, Chicken, Lettuce, Mayo / **Allergens:** Mustard, Sulphur Dioxide, Egg, Lactose, Lupin, Gluten*

Bowls of Crispy Potatoes

Small - £7 (for 2 People) / Large - £12. (for 3-4 people)

Potato, Garlic Mayo, Salt / **Allergens: Egg, Mustard, Sulphur Dioxide**

Whole Lamb (Min/Max per Lamb 30 People) - £40 per person

Served with Ale Mustard Mop & Fennel Slaw

*Lamb, Fennel, Mustard, Honey, Garlic, Dill, Parsley, Vinegar, Beer / **Allergens:** Mustard, Sulphur Dioxide*