

HACKNEY CHURCH BREW CO.

Set Menu A £40pp

Ham hock terrine, preserved and pickled vegetables

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Roasted Daylesford chicken, wild garlic pomme anna, wild mushroom

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Spiced carrot and walnut cake, carrot jam, walnut ice cream

Set menu B £50pp

Burrata, heritage tomatoes, basil focaccia

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Roasted hake, potato and clam chowder, sea vegetables

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Chocolate parfait, yoghurt ice cream, Hackney Church Imperial Stout

Set menu C £60pp

Spring green tart, egg yolk, brown butter hollandaise

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Herdwick lamb loin, courgette, black olive, basil

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Strawberry and cream choux

Set menu D £70pp

Seared scallops, cauliflower velouté, sea herbs

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30-day dry aged beef fillet, grilled cabbage, glazed ox cheek

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Chocolate crèmeux, cherry sorbet, hazelnuts

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Grazing Tables £15pp

Selection of cured meat and fish
Selection of English and French cheeses
Selection of pickled and preserved vegetables
Selection of freshly baked breads
Basil focaccia
Marinated artichokes
Gordal and marinated olives

Canapes

Fish

Whipped cod's roe, rye, pickled shallots
Beer battered cod cheeks, tartare sauce (D)*
Salt cod croquettes, wild garlic mayonnaise
Cornish mussel, lovage (GF)
Salt and pepper prawn, sauce vierge (GF, D)
Torchéd mackerel, caviar, coconut

Meat

Quail tikka, salted chilli (GF)*
Black pudding sausage roll, gooseberry (D)
Ox cheek croustade, burnt apple (D)
Buttermilk fried chicken, mushroom ketchup (GF)
Steak tartar, egg yolk puree (D)

Vegetarian

Jersey royal, creme fraiche, soft herbs (GF, VE)

Gougere, comte (VE)

Crudites, watercress, goats curd (GF, VE)

Tempura tender stem broccoli, romesco (GF, VE, V,D)

Grilled cabbage, asparagus and tarragon (GF, VE,V,D)

(*- £4 per canape)