



Our sumptuous seasonal event menus offer fabulous feasts for all occasions and will ensure your guests have an experience to remember. Everything is prepared from fresh on-site and includes a range of options

DINNER SET MENU

MENU A

Starter

Goat's cheese and onion tarte tatin
wild rocket and tomato vinaigrette

Main

Pan roasted fillet of sea bass

Celeriac mash, French beans, sun-dried tomatoes, champagne foam

Dessert

Banana and coconut cheesecake

Butterscotch sauce, toasted coconut flakes

THREE COURSE £46 PER PERSON

TWO COURSE £36 PER PERSON

Minimum booking of 20 people

MENU B

Starter

Smoked Ham hock and apricot ballotine
Pea and mint purée, piccalilli with sourdough toast

Main

Herb-crusted cod fillet

Buttered crushed new potatoes, confit fennel, red peppers and chorizo dressing

Desserts

Apple and blueberry crumble

Custard and vanilla ice-cream

THREE COURSE £47 PER PERSON

TWO COURSE £37 PER PERSON

Minimum booking of 20 people

MENU C

Starter

Scottish smoked salmon and dill mousse

Beet carpaccio, micro watercress and horseradish dressing

Main

Roasted chicken Breast

Stuffed with cheese, spinach, sun-dried tomatoes, fondant potato, wild mushroom sauce

Dessert

Eton mess

Summer berries, creams, meringue and coulis

THREE COURSE £46 PER PERSON

TWO COURSE £35 PER PERSON

Minimum booking of 20 people

MENU D

Starter

Baked camembert

Rhubarb and beetroot chutney, pickle cucumber with crostini

Main

Slow cooked belly of pork

Whole grain mustard mash, caramelized granny smiths, spring veg and cider Jus

Dessert

Blueberry and Greek yogurt cheesecake

Honeycomb, and lemon curd Chantilly.

THREE COURSE £47 PER PERSON

TWO COURSE £37 PER PERSON

Minimum booking of 20 people

BOOK NOW PLEASE:

EMAIL: HELLO@BYWARDKITCHENANDBAR.COM

TELEPHONE: 020 7481 3533

Byward Kitchen and Bar is an independent family-owned restaurant that prides itself on working with local suppliers who bring us the freshest produce daily. Our food is then prepared and cooked by our talented team of chefs.



If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of allergens. All prices include VAT at 20% A discretionary 10% service charge will be added to your bill

VEGETARIAN MENU

Starter

Grilled goat's cheese

caramelised onions, wild rocket on sourdough

Main

Truffle scented risotto

*creamy arborio rice, sautéed wild mushrooms,
baby spinach, poached egg, and micro herbs*

Dessert

Same dessert from the main menu

VEGAN MENU

Starter

Grilled cheese

caramelised onions, wild rocket on sourdough

Main

Truffle scented risotto

*creamy arborio rice, sautéed wild mushrooms, baby spinach
and avocado*

Dessert

Vegan crumble

summer berry compote and coulis

If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of allergens. All prices include VAT at 20% A discretionary 10% service charge will be added to your bill