AT THE WILLIAM

EVENTS

CANAPES PASSED OR STATIONARY

\$17 per person/per hour for a selection of 3 - **\$22** per person/hour for a selection of 5 **\$27** per person/hour for a selection of 7

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DEVILED EGGS (GF)

HOUSE MADE RICOTTA Aged Balsamic, Toast

AVOCADO ON TOAST Tomato Confit, Capers

PUMPKIN ON TOAST Cheddar Cheese, Pecan, Scallion

WHIPPED GOAT CHEESE Beet Tartar, Croutons

SALMON RILLETTE Pickled Cucumber Cup

STEAK TARTAR +\$5 Truffle, Mint, Sourdough

HOT

VEGETABLE SAMOSA Curried Mixed Vegetables, Pastry Shell, Pineapple Chutney

DEVILS ON HORSEBACK Medule Dates, Stilton, Bacon

BEER BATTERED COD Tartar Sauce

PIGS IN A BLANKET Dijon Mustard

SHAKESPEARE SLIDER
Pickle & Cheddar

SHAKESPEARE TRUFFLE SLIDER +\$8 Pickle & Cheddar

SCOTCH EGG Hard Boiled Egg, Tartar Sauce

SAUSAGE ROLL House-made Chorizo Breakfast Sausage

WELSH RAREBIT
Toasted Sourdough

AT THE WILLIAM

PLATTERS

PLATTERS

Serves 10 - 15 people

CHEESE \$155

CHEESE & FRUIT \$125

CRUDITE \$85

CHARCUTERIE \$175

MINI ORDERS OF FISH & CHIPS \$95

SEASONAL SALAD \$85

HUMMUS & GRILLED NAAN \$105

SIDES

Serves 10 people

BUBBLE AND SQUEAK \$55

YUKON GOLD MASH \$55

MINTED MUSHY PEAS \$55

MIXED GREENS \$55

Lemon dressing

ONE SIZE ONLY

SHAKESPEARE SLIDERS \$90

20 sliders per platter

TRUFFLE SLIDERS \$125

20 sliders per platter

SAUSAGE ROLLS \$85

House-made Chorizo Breakfast Sausage, Smoked Garlic Mayo 20 piece per platter

PIGS IN A BLANKET \$80

Dijon Mustard 20 pieces per platter

SCOTCH EGGS \$95

20 pieces per platter

BANGERS & MASH \$65

Chipolata Breakfast Sausage 12 pieces per platter

CHICKEN JUBILEE SANDWICH \$95

20 pieces per platter

GOAT CHEESE MARMALADE \$80

20 pieces per platter

AT THE WILLIAM

PIES

All pies serve 4-5 people and come with Mashed Potatoes

CHICKEN, LEEK PIE & TRUFFLE* \$50

Chicken, Tarragon, Truffle & Leeks

SHEPHERDS PIE \$65

Braised Lamb Leg, Thyme, Root Vegetable, Mashed Potatoes

VEGAN SHEPHERDS PIE \$65

Impossible Plant Based Meat, Mashed Potatoes

CURRIED PORK VINDALOO PIE* \$65

Pork Shoulder, Tomato, Ginger, Garlic. Moderately spiced with Chipotle and Chili Peppers

STEAK & MUSHROOM PIE* \$77

Red Wine Braised Brisket. White Mushroom

CURRIED CHICKEN & POTATO PIE* \$52

White and Dark Meat, Tomato, Ginger, Garlic, Tamarind in a southern Indian style curry

* lined with suet pastry dough and topped with rough puff pastry

DESSERTS

BANOFFEE PIE Toffee \$55

Serves 5 people

STICKY TOFFEE PUDDING vanilla ice cream \$55

Serves 5 people

VANILLA OR CHOCOLATE ICE CREAM 10 scoops \$45

APPLE & CRANBERRY CRUMBLE vanilla ice cream \$55

Serves 5 people

CHOCOLATE PUDDING vanilla ice cream \$55

Serves 5 people

BAKEWELL TART vanilla ice cream \$55

Serves 5 people

Service charge and tax not included in prices. 20% Service Charge & 8.875% NYC Tax will be added to check.

DRINK PACKAGES

BEER & WINE \$36

per person for two hours + \$10 each additional hour All beer, wine, & soda

BASIC PACKAGE \$46

per person for two hours + \$14 each additional hour All beer, wine, well drinks, & soda

STANDARD PACKAGE \$60

per person for two hours + \$18 each additional hour All beer, wine, well drinks, cocktails, & soda

PREMIUM PACKAGE \$80

per person for two hours + \$25 each additional hour All beer, wine, well drinks, cocktails, premium spirits, & soda (excludes top shelf)

AT THE WILLIAM

LUNCH PRIX FIXE

Please select **3 options** for each course for your guests. \$40

STARTERS

SOUP OF THE DAY SCOTCH EGG

Tartar Sauce

HOUSE MADE RICOTTA

Oven Dried Rosemary and Thyme, Aged Balsamic, Sourdough Toast

WELSH RAREBIT

Grain mustard, English Cheddar, Guinness, Country Sourdough Toast

WINTER SALAD

Spring Mix, Apple, Candied Pecans, Pomegranate, Feta, Butternut Squash, Red Wine Vinegar

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice Cream

BAKEWELL TART

Vanilla Ice Cream

CHOCOLATE PUDDING

Vanilla Ice Cream

MAINS

SHAKESPEARE BURGER

Stilton or Cheddar Cheese, Bacon, Triple Cooked Chips

SALMON BURGER

Red Pepper & Mustard Seed Relish, Avocado & Cilantro, Mesclun Greens

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable, Mashed Potatoes

FISH & CHIPS +\$10 supplement Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH - Onion Gravy

CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy, Shaved Parmesan, Opt: Grilled Chicken (*V*)

STEAK AU POIVRE +\$20 supplement

(NY striploin sauteed with crushed black pepper) Green Peppercorn Sauce, Triple Cooked Chips

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS MINTED MUSHY PEAS | MASHED POTATOES

AT THE WILLIAM

DINNER PRIX FIXE

Please select **3 options** for each course for your guests. \$50

STARTERS

SOUP OF THE DAY SCOTCH EGG

Tartar Sauce

HOUSE MADE RICOTTA

Oven Dried Rosemary and Thyme, Aged Balsamic, Sourdough Toast

WELSH RAREBIT

Grain mustard, English Cheddar, Guinness, Country Sourdough Toast

WINTER SALAD

Spring Mix, Apple, Candied Pecans, Pomegranate, Feta, Butternut Squash, Red Wine Vinegar

FRIED CALAMARI

Marinara Sauce, Sriracha Mayo, Fresh Lemon

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice Cream

BAKEWELL TART

Vanilla Ice Cream

CHOCOLATE PUDDING

Vanilla Ice Cream

MAINS

SHAKESPEARE BURGER

Stilton or Cheddar Cheese, Bacon, Triple Cooked Chips

SALMON BURGER

Red Pepper & Mustard Seed Relish, Avocado & Cilantro, Mesclun Greens

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable, Mashed Potatoes

FISH & CHIPS +\$10 supplement

Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH - Onion Gravy

CAESAR SALAD

Romaine Hearts, Rosemary Crouton, Marinated Anchovy, Shaved Parmesan, Opt:Grilled Chicken (V)

STEAK AU POIVRE +\$20 supplement

(NY striploin sauteed with crushed black pepper) Green Peppercorn Sauce, Triple Cooked Chips

SIDES FOR TABLE \$35

Serves 4-5 people

TRIPLE COOKED CHIPS | MESCLUN GREENS MINTED MUSHY PEAS | MASHED POTATOES SAUTÉED SPINACH

Service charge and tax not included in prices. 20% Service Charge & 8.875% NYC Tax will be added to check.