



DELI EVENING HIRE

How it Works

Our deli is available for exclusive evening hire. Perfect for a relaxed standing reception, we serve a feasting spread of charcuterie, cheese, pickles, fruit, dips, sourdough, crackers and biscuits.

The deli has space for up to 20 guests standing, with seating available.

Please note this is a minimum spend on food and drinks, and the final bill may therefore be higher.

Menu

£25 per head

Our chefs have curated a feast, showcasing the incredible produce we stock in our deli. The food is beautifully served on our central deli table for guests to help themselves to.

A mix of locally sourced salted, cured & smoked meats

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Duck & pork rillettes

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Cheeses from around the British Isles
Served with Tart's Farm honey
House quince paste & chutneys
Pickles

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Seasonal crudité & dips

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Maple roasted nuts, olives & grapes

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Baked sourdough, crackers & cheese biscuits
(GF on request, min 48hrs notice required)

Vegan & Vegetarian Menus available on request

Drinks

A selection of wine, beer and soft drinks are served by your waiter. We ask the host to pre-select the wines to be served.