

BRITISH LIBRARY EVENTS

MENU

FOOD STALLS

MINIMUM 20 PEOPLE

BRITISH **£32.00 per person**

Chefs will carve clove and honey baked Wiltshire ham in front of the guests, which will be served with pickled onions and homemade piccalilli (additional £3.50 for beef).

The bar will also feature some of Britain's finest artisan cheeses including Montgomery's 12 month matured Cheddar, Brighton Blue and Yarg Cornish Cheese in nettle. The cheese will be served with artisan biscuits, celery, grapes and spiced apple chutney.

Homemade mini scotch eggs and sausage rolls.

Ham hock, parsley and apple terrine will be served in small pots.

A selection of farmhouse breads and paper bread will accompany the dishes served from this bar.

FISH **£31.50 per person**

Sides of smoked salmon and home cured gravlax carved to order and served with homemade soda bread, dill blinis, beetroot chutney, muslin wrapped lemons, salmon keta, snipped dill and crème fraiche.

Hot smoked salmon, preserved lemons, chalk stream watercress.

Fire wood roasted blackened cod, sourdough wraps, hot tomato chutney.

Pots of smoked mackerel parfait with pickled cucumber will also be served.

CURED MEATS **£29.00 per person**

Home cured and smoked beef pastrami, butcher's cured and braised English middle white ham, smoked duck breast and Italian prosciutto, West Country salt beef, smoked pig's heart and pig cheeks bacon. All served on a brioche bun with maple syrup.

Served with: Rustic breads, sour dough and mini bagels, English lettuces, cucumber, tomato and spring onion, wholegrain mustard dressing, wild rocket and parmesan salad, selection of pickled seasonal vegetables, chutneys, gherkins and condiments.

CARVED MEATS **£32.00 per person**

Slow roasted leg of rosemary and garlic marinated lamb, Marmalade and brown sugar glazed home cured gammon, Goosnargh turkey breast, medium rare roast topside Devon beef, wholegrain mustard and herb crumb.

Served with: Sea salt, garlic and rosemary roasted new season potatoes, English lettuces, cucumber and tomato, wholegrain mustard dressing, selection of bread rolls, baps and baguettes, sauces, mustards and condiments.

MEXICAN **£19.50 per person**

The bar will serve tacos filled with the guests' choice of chargrilled chicken, slow roasted pork, roasted poblano and jalapeno peppers, Monterey Jack cheese, shredded lettuce, Mexican salsa verde, tomatillo salsa, soured cream and shredded coriander.

The filled tacos will be served with wedges of lime, crisp tortilla chips and lime spiced guacamole.

Fire wood roasted blackened cod, sourdough wraps, hot tomato chutney.

AMERICAN **£25.00 per person**

Sriracha spiced buffalo chicken topped with bacon, blue cheese, and onions.

Corn-crusted salmon fillets, corn bread and maple syrup sauce.

Stick back baby ribs, sweetcorn relish and triple chips.

Breaded crispy haloumi with lettuce and lime brioche.

Sweet potato fries.

DESSERTS **£16.10 per person**

SELECTION OF 4 DESSERTS

Coconut panna cotta, pineapple and chilli salsa with white rum syrup.

Salted caramel and Brazil nut tartlets.

Seasonal fruit skewer, sweet Lancashire yoghurt.

Mini Pavlova, strawberries and poppy seed syrup.

Chocolate dipped peppermint marshmallow.

Portuguese custard tarts: traditional rich vanilla custard in a puff pastry crust.

Lemon and lime cheesecake with a ginger and oat crust.

White chocolate and passion fruit mousse with green tea cone.

Mini fruit scone, Cornish clotted cream and strawberry jam.

Strawberry cheesecake with strawberry jelly, strawberry dust and pistachio tuiles.

All prices quoted are on a per person basis unless otherwise stated.

Prices exclusive of VAT

Bespoke menus, including gluten free dishes, are available.

GRAYSONS
VENUES

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