

home

SW15

PARTY MENU

(Nov & Dec)

Groups 1 to 16 can choose from this menu on the day

We will require a pre-order for parties 17+

FOR THE TABLE

Wee Pigs in Blankets

Cauliflower Cheese Croquettes

Warm Baguette w/ Brown Butter

STARTERS

Rabbit Rilette, Pickles, Crisp Bread

Truffled Jerusalem Artichoke Soup, Croutons (Vegan)

Grilled Mackerel, Golden Beetroot, Sorrel Pesto

Courgette Fritters, Spicy Tomato Jam, Flaked Almond (Vegan)

MAINS

Confit Duck, Puy Lentils, Acorn Squash

Braised Featherblade of Beef, Garlic Mash, Treacle Glazed Carrots

Roast Harissa Aubergine, Freekeh, Vegan Feta, Spiced Sunflower Seeds (Vegan)

'Made at Home' Fish Pie w/ Scallops & Prawns

DESSERTS

White Chocolate Ganache, Passionfruit, Ginger Ice Cream

English Apple & Berry Crumble, Ice Cream (Vegan)

Banoffee Bread & Butter Pudding

4 Courses: £39.50

@homesw15

Should you require any information to allergens, please ask a member of our team.

Prices exclude a discretionary 12.5% service charge