



PAUL THOMPSON EVENTS

EST. 2011

sharing menu 2019

£39.50 p/p + VAT

sharing starter platter

marinated olives, artichokes, peppers & sun-blushed tomatoes
with crevettes, pinneys smoked salmon and smoked mackerel pate
or a selection of cured meats & cheeses

main course table buffet

(a choice of 2 from the grill & 4 salads)

whole rotisserie chickens & ducks, salsa verde
butterfly legs of lamb, red wine, rosemary & chilli
slow-roast & pulled ginger, soy & honey glazed shoulders of pork
whole rumps of beef, with a garlic & thyme rub, cooked rare
seabass, red pepper, tomato & chilli salsa
whole grilled salmon, fennel, garlic & lemon stuffing
grilled crevettes, lime aioli

salads

roast squash, caramelised red onion & rocket salad, tahini & yoghurt dressing,
pomegranates
heritage beetroots, spinach, goats cheese & toasted walnuts, balsamic dressing
heirloom tomato salad, buffalo mozzarella & basil
bulgar wheat, confit pepper, sun-blushed tomato & feta
courgette, carrot & fennel slaw, lemon & extra virgin olive oil
new potatoes, crispy bacon, capers & olive oil

dessert table (served in glasses)

triple chocolate mousse, honeycomb
white chocolate & passionfruit cheesecake
summer-berry Eton mess
lemon & elderflower posset, mixed berries & poppyseed shortbread
tonka bean panacotta, biscotti