



the Charterhouse

Menu
Sharing plates



We aim to tailor the event to your specifications,
creating an enjoyable event for you and your guests.

Inside the Charterhouse lies an extraordinary range of distinctive rooms and spaces to provide the perfect backdrop to your event. Your guests will experience a place where some of the most definitive events in the British history have taken place.

We create delicious, simple and natural food, delivered on time with style. Our menus are seasonal and appropriate, and we only work with the best ingredients and suppliers available. Our dishes are created using the best of British produce. Meat is sourced from the local Smithfield Market, chicken and eggs are free range and all our fish is MSC approved. We also offer delicious vegetarian and vegan options.

If you would like more details on our food policy, do ask.

| Finger Food

Pork, caramelised apple and fennel

Sausage roll (w)

Asparagus, parma ham and parmesan

Tart

Crayfish cocktail, baby gem

Radish (ng) (nd)

Beetroot cured salmon, horseradish crème fraîche

Charred orange, rye cracker

Shallot tart, Montgomery cheddar, beer pickled shallot

Garden leaves (w) (v)

Crispy potato terrine, black garlic, sour cream

Chervil (w) (ng) (v)

| Sandwiches

Chicken, confit garlic mayo, fennel and white cabbage slaw

Baguette

Smoked salmon, caper cream cheese, rocket

Seeded rye

Montgomery cheddar, red onion chutney, apple, celery and walnuts

Country sourdough

Roasted squash, salsa verde, houmous, Summer leaves

Ciabatta (vg)

Key:

(w) served warm – (v) vegetarian – (vg) vegan – (nd) non-diary – (ng) non-gluten

| Buffet Sharing Plates

Slow roast lamb shoulder, anchovy crumb, whipped yoghurt

Green sauce, pearl barley (w)

Poached chicken breast, charred baby gem lettuce, curried mayo

Golden sultanas, peanuts (ng)

Roast salmon, caper crème fraîche, honey roast radish, wild rocket

Dill dressing (ng)

Roast butternut squash, honeyed figs, goats curd, toasted seeds

Wild rocket (v) (ng)

Roast cauliflower, romesco, charred leek

Smoky chickpeas (vg) (ng)

| Buffet Sides

Jersey royals, shallot and caper vinaigrette

Spring herbs (vg) (ng)

Red cabbage slaw with apple, carrot

Golden sultanas (ng)

Heritage tomato, white beans, shallot

Rocket, basil (vg)

Garden greens: cucumber, courgette, broad bean, sugar snaps

Toasted sourdough, mint (nd) (vg)

| Buffet Desserts

Lemon posset, raspberry

Ginger oat crumb (ng)

Individual pavlova with Yorkshire rhubarb, vanilla cream

Toasted pistachio (ng)

Dark ale and chocolate cake, cream cheese

Toasted hazelnut

Key:

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