



SAMPLE PRIVATE DINING MENU

Groups 9+

*The canapes, starters & desserts are all designed to share.
Vegan guests will be provided with their own individual canapes, starter & dessert.
You will receive a pre-order link for your guests to order their main course in advance
which we require to be completed no less than 7 days in advance of your booking.*

CANAPES

Cauliflower cheese croquettes, aioli
Bloody Mary steak tartare croustades, confit egg yolk

STARTERS

Focaccia w/ rosemary & sea salt
Stracciatella, sour cherry molasses, datterini tomatoes, basil
Miso glazed chicken thigh, green beans, smoked almonds, tarragon

MAIN COURSE

Sea bream, butterbean ragu, datterini tomatoes, basil
Glazed slow cooked pork cheeks, grilled hispi cabbage, XO butter sauce
Sesame crusted chicken schnitzel, spicy Asian slaw, pickled cucumber, teriyaki
Roasted red pepper, smoked aubergine, garlic flatbread & couscous (vg)

DESSERT

our big fat banoffee pie

£49.50 per person

@peoplemakehome

Price excludes a discretionary 15% service charge