

Wild Flor

PLATFORM

Partnership Menu Options 2022-23

Three course seated dinner - £60 per person, 20 guests minimum

Available 48 hours notice Tuesday-Thursday evenings

Available 2 weeks notice Friday & Saturday evenings

Sample Menu:

Welcome snack

Rebel salami & pickles / Beetroot & goat cheese cracker

Starters & WF sourdough

Mackerel tartare, cucumber, horseradish & buckwheat

Main courses & side dishes

Glazed ox cheek, walnut, celeriac & mustard
served with seasonal greens & potatoes

Desserts

Chocolate ganache, griottine cherries, candied hazelnuts

Relaxed / standing catering - £40 per person, 20 guests minimum

Available 48 hours notice Tuesday-Thursday evenings

Available 2 weeks notice Friday & Saturday evenings

Sample Menu:

Welcome snacks

Seasonal crudites / Rebel charcuterie & pickled peppers
Serrouda, crispbread & tomato

Hot options

Ox cheek, pommes puree & shallot crumb
Pumpkin gnocchi, fried sage & pumpkin seeds
Smoked chicken, aged parmesan, gem & anchovy dressing

Sweet things

Panna cotta & seasonal fruit / Chocolate pot & boozy cherry

Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts & game dishes may contain shot.

A discretionary service charge of ten percent will be added to your final bill.