

Theo

GENTLEMEN BARISTAS



Bowl Food & Boards

Slow-cooked Lamb Stew with
Carrot & Apricot Cous Cous, Coriander

Vegetable Tagine with
Carrot Cous Cous & Coriander (vg)

Priced at £8 +vat per person - minimum 20 people

Charcuterie Selection / Cheese Selection
served with House Pickles, Fig Jam & Sourdough

Priced at £10 +vat per board (serves 2)

Dessert

Tom's Lemon Tart

Dark Chocolate Mousse

Priced at £6 +vat per person - minimum 20 People

If you have any specific dietary requirements, please let us
know and we will always do our best to cater for you.

Instagram @thegentlemenbaristas | Twitter @TheGBswhatwhat
www.thegentlemenbaristas.com

EVENTS MENU

Canapés

House Ricotta & Pickled Mushroom on Sourdough (v)

White Crab on Toast

Cured Salmon on a Blini with Dill Crème fraîche

Chicken Liver Parfait on Sourdough

Cumin Lamb Skewer

Asparagus wrapped in Parma Ham

Mushroom and Goats Cheese Tartlets (v)

Confit Cherry Tomato, Mozzarella & Basil Skewer (v)

Beef Tartare & Egg Yolk Purée on Sourdough

Red Chicory, Goats Cheese, Pear & Walnut (v)

Sweet Lemon Tartlet (v)

Priced at £15 +vat per person - minimum 20 people
Choose from 5 of our canapés for your event.



Nibbles

Gentlemen's Spiced Nuts (vg)

Marinated Olives (vg)

House Bombay Mix (vg)

Cheese Straws

Priced at £4.5 +vat per person