

The Larder Buffet Selection

Larder finger buffet

6 items £16, 8 items £20

Wild boar sausage roll with mustard mayonnaise

Mango marinated grilled chicken with red pepper and red onion

Smoked salmon and cream cheese mini roll

Scottish sirloin open sourdough sandwich, watercress & tarragon mayo

Chilli glazed bacon wrapped scallop

Mini lamb burger with mint sauce

Porcini mushroom and truffle-oil arancini (v)

Goats cheese and caramelised red onion tart (v)

Sweet potato tortilla (v)

Classic Greek salad (v)

Warm potato salad with chives (v)

Rocket salad with cherry tomatoes (v)

Mini lemon posset tart

Almond brownie

Mini scones with strawberries and clotted cream

The Larder Buffet Selection

The Vegetarian Buffet

6 items £16, 8 items £20

Sweet potato tortilla

Goats cheese and caramelized onion tartlet

Porcini Mushroom and truffle oil arancini

Superfood salad with orange-blossom dressing

Potato and shallot salad with a mustard dressing

Traditional Greek salad

Mini lemon posset tart

Almond brownies with raspberries

Mini scones with strawberries and clotted cream

The Halal Buffet

6 items £16, 8 items £20

Mini lamb burger with mint sauce

Mango marinated grilled chicken with red pepper and red onion

Mini vegetable tartlet

Beef sirloin open sandwich on toasted sourdough, watercress & tarragon mayo

Porcini mushroom and truffle-oil arancini

Goats cheese and caramelised red onion tart

Greek salad Truffle-oil potato salad

Greek salad

Mini lemon posset tart

Almond Brownie

Mini scones with strawberries and clotted cream

The Larder Canape Selection

(H) Scottish sirloin sourdough crostini, watercress and tarragon mayo

(H) Spiced duck breast blini with mushroom pomme purée

(H) Mini wild-boar sausage roll with mustard glaze

Ham hock with pea purée and quail egg

Marinated chicken and chorizo mini skewer

Prosciutto with honeydew melon skewer

(H) Cocktail of prawn and white Devon crab meat on baby gem

(H) Smoked trout and horseradish crème fraiche on rosti

Filo basket of lime-baked shrimp

(H) Scotch quail egg crusted in spinach and truffled mushroom (v)

(H) Poached pear, Roquefort and red onion marmalade pastry (v)

(H) Arancini of truffled grilled artichoke with red pepper mousse (v)

(H) Crispy wild mushroom, red pepper and goats cheese crostini (v)

Mini tartlet of Colston Bassett stilton and red onion marmalade (v)

Black olive and Parmesan roule (v)

Baby potato skin with ratatouille (v)

Sun-blushed tomato and green olive palmier with crème fraiche (v)

Houmous and falafel crostini (v)

(H) House selection

Three canapés selection:

One of each per person £5

Two of each per person £8

Five canapés selection:

One of each per person £8

Two of each per person £3

Booking

All bookings and quote requests should be made via eat@larderlondon.co.uk

Bookings are confirmed on receipt of a deposit of 50% of the quoted amount, final balance is due 1 month before the event.

Cancellation

Bookings can be cancelled with charges varying depending on the notice given:

1 month ahead – full balance of deposit will be refunded excluding admin fees

2 weeks ahead – 30% of the total quoted cost will be held

Up to 1 week ahead - 50% of the total quoted cost will be held

Less than 1 week ahead – no refund

For per-head pricing, final guest numbers must be confirmed at least 7 days before the event, at which point the cost is fixed for that number of guests regardless of actual attendance on the day

Charges

For staff to be present the charge is £15 per hour.

Catering at Butlers Retreat outside of its usual public opening hours is classed as an out-of-hours event. For out-of-hours events each staff member is charged out for a minimum shift of 4 hours. Events ending after 10.30 attract a safe-transport charge of £18 per staff member towards taxi fares.

For off-site events the out-of-hours charges above apply, plus a delivery, crockery and equipment rental charge. Prices include the cost of staff delivering and setting out food and drinks.

If linen or specific furniture is required an additional charge will be added.

All bookings attract one hour of staff time for planning and admin, two hours for more than one element to the catering, and from four hours for customized arrangements.

All prices include VAT at the applicable rate, currently 20%. A 5% service charge is applied to all ex-VAT amounts, 12.5% for out of hours or off-site events.

Late payment

Please note that payment must be made as specified on your invoice or a late payment charge will apply as follows: 5% of total per month/part month (£10 minimum charge).

Dietary requirements

Please advise us of any dietary requirements in advance, our kitchen handles nuts and so we cannot guarantee our food will be free of nuts or nut traces. Fish may contain small bones.