



SMOKE

&

SALT

Christmas Packages 2017

We started Smoke & Salt to create and serve food that is first and foremost DELICIOUS! Flavour takes centre stage and we highlight our Modern Dining, Ancient technique ethos with smoked, cured and preserved elements.

We will be able to host lunches and dinners this year at our new home at Pop Brixton. As it's the festive season though, we've put together a couple of special menus that not only reflect our style of cooking but also our love all things Christmas-y.

Our experience in fine dining have allowed us both chances to train with some award-winning chefs and with a combined 15 years of restaurant experience we promise not to let you down.

Our pricing options are pretty simple and if you do have any questions do not hesitate to get in touch with us so we put you at ease over any concerns you might have OR if you just want to find out a little bit more about what each bite might be. Availability and pricing of some items may vary with the season and we'll often have a few extra ideas for you too depending on your need. Keep reading to see how our offering can make your event particularly special...



Remi & Aaron

Chefs & Co-Owners

Sample Dining Menus

Classic Christmas Menu

Full 3-Course Dinner with Bread

Butter Rolls

whipped butter

Smoked Chalkstream Farmst Trout

red onion | capers | free-range egg

Stuffed Turkey

glazed roots | roasted potatoes & brussels

Christmas Pudding

treacle | spices | brandy

Mince Pies c. 20th Century

42 per head

A Very Smoke & Salt Christmas

6-Course Set Menu

Gold & Saffron Butter Rolls

whipped butter

Mince Pies c. 17th Century

venison | spices

Salsify

smoked cow curd | savoury apple | pine

Goose

carrot | turnips | cranberry | goosed potatoes

Pain Perdu

ginger | mace | oats | clementine

Mince Pies c. 20th Century

55 per head

How To Choose

We require a minimum of **15 days'** notice (although we can make special exceptions where possible), a signed contract and an agreed non-refundable deposit (usually around **20%** of the final order) received in cleared funds **10 days** before the event.

Our minimum total food order is £**500**, and we include a **12.5% service charge**.

The following items, if required, **may** be charged as an additional fee (which we will of-course agree beforehand!) and may vary depending on location:

| |
|-------------------------|
| Food Server |
| Venue Hire |
| Glassware |
| Coffee Service |
| Beverage Services |
| Private Tasting Session |

If do you wish to cancel your booking with us, this can be done (at no charge to you, and you will receive your deposit back) up to **15 days** before your event.

To make your booking, get in touch by [dropping us an e-mail](#) with the date of your event, number of guests attending and any further questions you may have.

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