

A close-up photograph of various Christmas decorations. In the foreground, there's a large, textured gold ornament. Behind it, several snow globes are visible, each containing different winter scenes like a cabin, a snowy landscape, and a figure. A small figurine of a woman in a red and white dress is also present. The background is filled with more festive items, creating a warm and cozy holiday atmosphere.

SMOKE

&

SALT

CHRISTMAS

## **Christmas Packages 2018**

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. This year we are grateful to have been awarded 'Best Newcomer' at The Caterer 'Catey' Awards, as well as 5 stars in TimeOut magazine.

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

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 Christmas Menus

### A Smoke & Salt Christmas

Full 3-Course Dinner with Bread & Mince Pies

#### **Butter Rolls**

whipped butter

#### **Smoked Chalkstream Farms Trout**

red onion | capers | free-range egg

#### **Stuffed Turkey**

glazed roots | roasted potatoes & brussels

#### **Christmas Pudding**

ginger | mace | oats | clementine

#### **Mince Pies c. 20<sup>th</sup> Century**

40 per head

### Make it extra special?

#### **Canapes**

A selection of 4 canapes to start including Venison  
Mince Pie c. 17<sup>th</sup> Century

10 per head

#### **Goose (if you can't bear Turkey)**

carrot | turnips | cranberry | goosed potatoes

5 supplement per head

## How To Choose

We require a minimum of **30 days** notice (although we can make special exceptions where possible and an agreed non-refundable deposit (usually around **20%** of the final order) received in cleared funds **2 weeks** before the event.

Depending on preference, we are pleased to offer both Lunch and Dinner bookings for up to 20 people throughout December. We will require a minimum spend as outlined below:

<b>Proposed Event Day</b>	<b>Minimum Spend</b>
Mon-Weds Lunch	£600 (inc. £100 booking fee)
Mon-Weds Dinner	£1000 (inc. £100 booking fee)
Thu-Sat Lunch	£600 (inc. £100 booking fee)
Thurs-Sat Dinner	£1500 (inc. £200 booking fee)

For lunch bookings, your party would have private use of the whole restaurant between 12pm and 4pm. For dinner bookings, your party would have private use of the whole restaurant between 6pm and 11pm. Beverages are available to purchase on the evening and would be put towards any minimum spend. Beverage packages per head can be put together on a bespoke basis when making a booking.

*For example.* A lunch for 12 people with canapes would be 12 x £50 (£40 menu plus £10 canapes) = £600, plus £100 booking fee for us to close and staff the restaurant. This would total **£700**, already meaning the minimum spend of £600 has been fulfilled before any beverages had been bought.

To make your booking, get in touch by filling in the private booking's enquiry form on our website ([smokeandsalt.com](http://smokeandsalt.com)) OR by [dropping us an e-mail](#) with the date of your event, number of guests attending and any further questions you may have.

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.



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SALT

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