

SMOKE

&

SALT



Dining 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. Menus change and rotate seasonally, so you can enjoy the best each season has to offer. We can, of course, take care of beverages for you too whether they are cocktails, wines or beers curated just for you by Alex, our head wine boff-come-mixologist. Oh yeah, and did we mention we're going to be there with you every step of the way? From initial consultation to service at your event, you won't be dealing with any middle-men!

Our pricing options are pretty simple and if you do have any questions do not hesitate to get in touch so we can 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

Quick Meal

Starter/Main or Main/Dessert

Chalkstream Farms Trout

cucumber salsa | puffed masa chip | sriracha

Lamb Shoulder

peas | baby beetroot | shiso

White Chocolate Cheesecake

strawberries | basil | shortbread

25 per head

Formal Dinner

Full 3-Course Dinner with Bread

Sourdough Bread

whipped butter

Chalkstream Farms Trout

cucumber salsa | puffed masa chip | sriracha

Lamb Shoulder

peas | baby beetroot | shiso

White Chocolate Cheesecake

strawberries | basil | shortbread

40 per head

Tasting Menu

6-Course Set Menu

Sourdough Bread

whipped butter

Table Treats

runner beans | new potatoes | duck rilette

Tomatoes

smoked ricotta | whey | buckwheat

Chalkstream Farms Trout

cucumber salsa | puffed masa chip | sriracha

Lamb Shoulder

peas | baby beetroot | shiso

White Chocolate Cheesecake

strawberries | basil | shortbread

Petit-Fours

55 per head

all prices exclude venue hire and service charge (12.5%)

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 food order is £**500**.

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 filling in the private booking's enquiry form on our website (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.

