

Bar/Batmizvah menu

Mains

Please choose three

Noodles with green papaya, green mango, edamame, seaweed, lime & chilli dressing (PB)

Roasted pumpkin with figs, chilli & spring onion with pomegranate molasses dressing (PB)

Moroccan spiced & roasted cauliflower with green herb dressing (PB)

Grilled seasonal vegetable selection with babaganoush with long zaatar croute (PB)

Rare seared tuna with wasabi peas, togarashi sprinkle and Asian micro herbs

Beetroot gravadlax with lilliput capers, horseradish cream & rye croutons

Salmon tataki, avocado, Tom berries with a red onion salsa & ponzu dressing

Roasted cod fillet with charred baby gem and salsa verde

Hot smoked salmon with baby gem, Caesar dressing, rustic croutons and shaved parmesan

Falafel with pitta bread, shredded baby gem, pickled tomato and cucumber

Sides

Please choose three

'Living' slaw, carrots, red cabbage, white and red onion, seaweed sprinkle and an apple cider vinegar dressing

Mixed leaf, herb, edible flower and micro leaf salad with Pink's famous house dressing

Classic Israeli salad of finely chopped Persian cucumbers, tomatoes, parsley, olive oil, lemon juice a onion

Roast sweet potato & pumpkin with green verbena harissa dressing

Salad of chickpeas with caramelised onion, pomegranate seeds, soft herbs and pomegranate molasses dressing

Heritage tomato salad, red onion, baby basil, Maldon sea salt and extra virgin olive oil

Crunchy wedge salad with classic Ranch dressing

Shaved fennel, cucumber, flaked chilli, poppy seed & house dressing

Classic potato salad with Dijon mayonnaise, parsley, chives, dill & spring onions

Roast new potatoes with garlic and rosemary



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Desserts

One choice for all guests

Warm chocolate brownie with salted caramel sauce and vanilla ice cream

Chocolate mousse, white and dark chocolate shards softly whipped cream

Classic Pecan pie with softly whipped cream

Mixed berry pavlova with raspberry coulis and baby basil leaves *OR*

Mini desserts (please choose four)

Mini macarons, Mini passion fruit tarts, Whisky and orange truffles, Chocolate dipped strawberries (PB), Dark chocolate pots with salted caramel mousse, Brownie squares (PB on request), Mini pavlova seasonal fruit, Seasonal Fruit skewers and berry coulis (vegan), Mini berry tarts with vanilla cream

Cheese boards

Selection of British cheese with house chutney, celery, grapes and sourdough crackers

We can always add canapés or light bites to your selection

Terms & conditions

Numbers must be finalised 2 weeks in advance. Numbers cannot be decreased after this point; an increase might be possible depending on menu choices.

A 25% deposit needs to be paid on confirmation of the booking. The remaining amount needs to be paid on confirmation of final numbers (two weeks prior to the event).

Any costs incurred on the day of the event will be charged by pre-authorised credit card.

We have designed all our menu options to work in the constraints and challenges of a historic building which is also open to the public. We kindly ask you to stick to our menu options. This excludes dietary requirements. Changes may not be possible and will incur additional charges.

Please note that if you are bringing in your own drinks, cakes, props or flowers etc the delivery time needs to be cleared with both Pink and the venue to ensure there is safe available storage.

