

The Punch Tavern

Best of British

We source & buy from British producers whenever possible to ensure outstanding quality and to reduce The Punch's carbon footprint.

All our pies and dishes are prepared freshly for you in our kitchen.

Party Menus

To be booked in advance

Buffet Menu (min 15 people) £9.50 for 1 course, £13.50 for 2 courses, £16.50 for 3 courses
(To be chosen in advance)

Ploughman's platter to share of British cheeses, Home made farmhouse pâté, piccalilli, pickles and bread

Beef main course (Beef & ale pie or roast beef and Yorkshire pudding or cottage pie)

or

Chicken main course (Roast chicken and bread sauce or chicken & leek pie)

and

Vegetarian casserole (Soya mince cottage pie or cauliflower cheese or dhal)

Vegetables of the day, potatoes

4 salads, bread, butter, dressing, mayo

Double Chocolate Slice and Clotted Cream

or

Bread and Butter Pudding and Custard

English Specialty Menu £14.50 for 2 courses, £17.50 for 3 courses
(To be chosen in advance)

Homemade pâté with piccalilli and bread

Smoked salmon with rye bread

Leek and Cheddar cheese tart

Soup of the day with fresh bread

Steak and ale pie, mash, gravy

Biggles sausages, mash, onion gravy

Home-made fishcakes, spinach

Vegetarian cottage pie

Seasonal vegetables for the table

Double Chocolate Slice and Clotted Cream

Bread and Butter Pudding and Custard

Cheese board (£2 supplement)

A Suggested discretionary 10% service charge will be added to your bill.

Our food may contain nuts.

All day Bar & Restaurant, Parties, Events and Catering.

The Punch Tavern, 99 Fleet Street, London EC4Y 1DE T: 020 7353 6658. E: theteam@punchtavern.com

www.punchtavern.com