



## The Best

All minimum 25 Adults

All the below are with your sectioned off private area, table dress and personal chef, waiting staff, full set up, service and clean down

Italian Pulia Polenta cubes, shaved parmesan, truffle oil

Seasonal English Duck liver parfait, toasted brioche, chutney

Local marinated mixed olives & diced feta

The finest of Smoked salmon bellini, creamed cheese, dill

Fully fresh Halloumi & avocado skewers, mixed sesame seeds

Our Chefs Inspired crunchy, goats curd, basil oil Brushetta Breads

The Best of the best Cured meat Charcuterie board, mixed pickles, toasted sourdough

The greatest Mini cheeseboard, you can even imagine along with personally baked crackers, chutney grapes bulging with past summer

**Please call 020 8741 6282**

Pre-order must be provided 7 days in advance with the non-refundable deposit. All tables and set up will be seasonally dressed (inclusive) A discretionary service charge of 12.5% will be added to your bill. Fish dishes may contain small bones. If you require further information regarding the presence of allergens, please speak to us before pre-ordering, we will be happy to provide this information

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