



FAMILY STYLE

Feasts & Sharing Menu

2027 season

DRAFT — EXAMPLE LAYOUT. DISHES TO BE CONFIRMED BY EFV CATERING.

Everything down the middle of the table, passed between people who may not have met yet. The least formal way to eat well.

To start

BROUGHT OUT TOGETHER

Focaccia, olive oil, aged balsamic
baked that morning

Antipasti board, cured meats, pickles
marinated olives

Whipped ricotta, roast garlic, lemon
grilled flatbread

Sharing mains

CHOOSE TWO

Slow-roast pork shoulder, apple
cider gravy

Whole roast chicken, lemon and oregano
pan juices

Beef short rib, red wine, shallot
braised eight hours

Baked aubergine parmigiana
vegetarian

Sides

ALL OF THEM, ON THE TABLE

Roast potatoes, rosemary salt

Charred greens, chilli, garlic

Tomato and red onion salad
aged vinegar

Buttered carrots, thyme

To finish

ONE PLATTER PER TABLE

Seasonal fruit, honey, mascarpone

Chocolate and hazelnut torte

British and Italian cheeses
quince, oatcakes

Sharing menus are priced per guest and sized generously — the point of a feast is that nobody has to be careful.