

THE



TWYFORD

The Shed Twyford offer bespoke catering services that tailor every detail of your dining experience to your preferences and needs.

Our menus are crafted exclusively for your event, showcasing the finest ingredients and innovative culinary techniques. From canapes to desserts, each dish is crafted with care and attention to detail.

Whether it's an intimate dinner party or a large gathering, we work closely with you to ensure you and your guests have a memorable experience.

Our commercial kitchen is based in Hursley near Winchester, Hampshire and is run by The Shed founder, Penny and her team.





PRIVATE DINING MENU

£85.00 PER PERSON

PARMA HAM WITH CONFIT TOMATO, GRILLED PEACH AND STRACCIATELLA SALAD

WILD MUSHROOM ARACHNID BALLS WITH AIOLI MAYONNAISE AND GRATED PARMESAN
TOPPED WITH SEA SALT FLAKES

GRILLED COURGETTE & HALLOUMI SALAD WITH CAPER & LEMON DRESSING

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SOUS VIDE PORK BELLY WITH CRACKLING, CELERIAC PUREE, APPLE SAUCE, ROASTED
SEASONAL VEGETABLES SERVED WITH A LIGHT CIDER GRAVY

CORN FED HONEY AND THYME ROASTED CHICKEN BREAST WITH CREAMED LEEK AND
SPINACH, GREMOLATA BABY NEW POTATOES, ASPARAGUS

SLOW COOKED ROSEMARY AND GARLIC LAMB SHOULDER, DAUPHINOISE POTATOES,
SEASONAL GREENS, RED WINE JUS

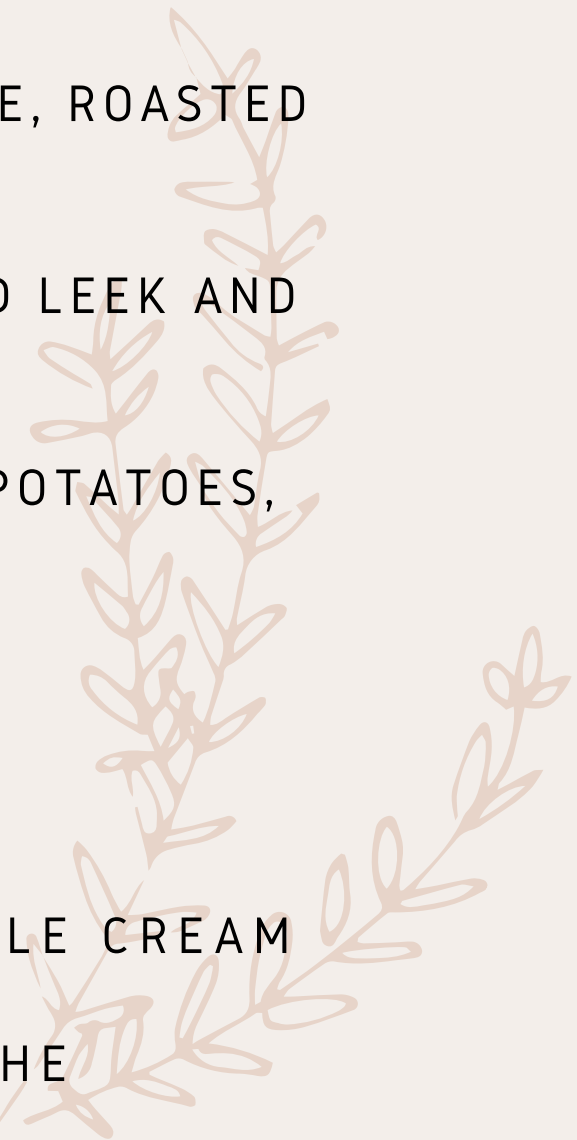
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RASPBERRY CRÈME BRULEE

ETON MESS WITH HAMPSHIRE STRAWBERRIES AND ORGANIC DOUBLE CREAM

PEAR AND ALMOND FRANGIPANE TART WITH CRÈME FRAICHE

LEMON TART WITH RASPBERRIES AND MASCARPONE



SUNDAY ROAST MENU

£85.00 PER PERSON

MUSHROOM ARANCINI BALLS / PARMESAN, ROCKET SALAD, BALSAMIC GLAZE (V)

CHICKEN LIVER & FIG PARFAIT / CHERRY AMARETTO COMPOTE, CANDIED SEEDS, TOASTED BREAD

CHIPOTLE STICKY CHICKEN / RAINBOW SLAW, CHILLI & COCONUT CRUMB

GOATS CHEESE WHISKEY GLAZE TATIN* (V) / BUTTERNUT SQUASH, SHALLOTS, HOUSE PESTO, DRESSED WATERCRESS

PAN-FRIED KING PRAWNS / HARISSA & LEMON BUTTER, ROSEMARY & SEA SALT FOCACCIA

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BEEF WELLINGTON WITH A CHICKEN AND MUSHROOM DUXELLE / ROASTED BABY POTATOES, GREEN BEANS, ASPARAGUS, RED WINE JUS

CHICKEN SUPREME / CREAMED SWEET LEEKS, PARMETIER ROAST POTATOES, GREEN BEANS, MINTED PEAS.

BUTTERNUT SQUASH & MSHROOM WELLINGTON (V) / ROASTED BABY POTATOES, GREEN BEANS, ASPARAGUS, VEGETABLE GRAVY

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CHOCOLATE BROWNIE / VANILLA ICE CREAM AND CHOCOLATE SHAVINGS

RASPBERRY CREME BRULEE / SERVED WITH FRESH RASPBERRIES

STICKY TOFFEE PUDDING / CLOTTED CREAM AND TOFFEE DUST



GET IN TOUCH

IF YOU WOULD LIKE A FULL QUOTE, A SITE VISIT OR MENU SAMPLING, PLEASE GET IN TOUCH.

WE ARE ALSO ABLE TO PROVIDE WAITING STAFF, CROCKERY, CUTLERY AND FURNITURE HIRE.

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