

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.



WE OFFER A VARIETY OF  
MENU OPTIONS

JANE AUSTIN 3 COURSE  
STARTING FROM £45.00 PER PERSON

WILLIAM WALKER 3 COURSE  
STARTING FROM £55.00 PER PERSON

KING ALFRED SHARING PLATTERS  
STARTING FROM £15.00 PER PERSON

CHARLOTTE BRONTE SHARING DESSERT BOARDS  
STARTING FROM £10.00 PER PERSON





# JANE AUSTEN SET MENU

CHOOSE ONE OF EACH

£45.00 PER PERSON

PRAWN, CRAB AND CRAYFISH SALAD, WITH BABY GEM, AVOCADO AND MANGO

CHICKEN LIVER PARFAIT, MALT AND TREACLE LOAF, PICKLED WALNUTS

BURRATA, BASIL PESTO AND TOMATO SALAD

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CHARRED BREAST OF CHICKEN, SALAD OF BROAD, EDAMAME AND RUNNER, CRISP GARLIC NEW POTATO

CONFIT OF SALMON, SAUCE GRIBICHE AND BUTTERED JERSEY ROYALS

STUFFED AUBERGINE, WITH LENTIL TAGINE AND AND LABNEH DRESSING

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PASSION FRUIT CREME BRULEE, HAZELNUT AND CARAMEL BISCUIT

STICKY DATE PUDDING, DULCE CREAM, WARM CARAMEL SAUCE

RHUBARB FOOL, WITH ROSE HIP, VERBENA AND VANILLA



# WILLIAM WALKER SET MENU

CHOOSE ONE OF EACH  
£55.00 PER PERSON

BEETROOT CURED SALMON, PRESSED CUCUMBER,  
PICKLED FENNEL AND SUMMER HERBS

WHIPPED GOATS CURD, WALNUT PESTO,  
GARLIC SOURDOUGH

HAM HOCK TERRINE, HAMPSHIRE HONEY AND  
MUSTARD VINAIGRETTE, BABY WATERCRESS AND WILD GARLIC SALAD

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FILLET OF SEA BASS, NEW POTATO AND CRAB SALAD, SAUCE VIERGE,  
BUTTERED ASPARAGUS

SLOW COOKED GARLIC AND ROSEMARY LAMB, MINTED JERSEY ROYALS,  
BROAD BEAN AND FETA SALAD

CAULIFLOWER STEAK, POMEGRANATE, DUKKAH, AND  
LEMON AND MINT YOGHURT

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MACERATED STRAWBERRY AND WHITE CHOCOLATE, WITH  
VANILLA CREAM AND SCONE CROUTONS

CHOCOLATE ORANGE TERRINE, PISTACHIO BISCOTTI

TARTE AU CITRON, RASPBERRIES, CREME FRAICHE





## 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.

PENNY ~ M: 07766 543622

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