

210. CHISWICK

THE HOUD COACHING INN

LONDON W4 1PD



PARTY MENU

Classic 30pp

CAULIFLOWER & ONION BHAJIS (VE)

Chaat Masala, Tamarind Chutney

HERITAGE TOMATOES (V)

British Mozzarella, Sourdough

BUTTERMILK FRIED CHICKEN

Blue Cheese Sauce, Bubbledogs Hot Sauce

BLACK PUDDING SCOTCH EGG

Oxford Sauce

BEER BATTERED HADDOCK

Tartare Sauce

Vegetarian 20pp

CAULIFLOWER & ONION BHAJIS (VE)

Chaat Masala, Tamarind Chutney

ROASTED SQUASH TART (V)

Graceburn Cheese, Fine Herbs

CHILLI CHEESE TOASTIE (V)

Masala Ketchup, Ghatti Masala

HERITAGE TOMATOES (V)

British Mozzarella, Sourdough



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VEGETARIAN FEAST

All dishes served family style. Feast requires 72hrs notice for pre-order.

45pp

Snacks & Starters

CHILLI CHEESE TOASTIE Masala Ketchup, Ghatti Masala

CAULIFLOWER & ONION BHAJIS

Chaat Masala, Tamarind Chutney

HERITAGE TOMATOES British Mozzarella, Sourdough

Mains

ROASTED SQUASH TART
Served with New Potatoes, Green Salad

Dessert

APRICOT ETON MESS

Olive Oil, Amaretto Cream, Basil

&

STICKY TOFFEE PUDDING

Cornish Clotted Cream



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FEAST

Minimum four persons. All dishes served family style. Feast requires 72hrs notice for pre-order.

55pp

Snacks & Starters

CHILLI CHEESE TOASTIE Masala Ketchup, Ghatti Masala

HOME CURED SALMON

Elderfower Crème Fraîche, Shallot & Cucumber Relish, Irish Soda Bread

BLACK PUDDING SCOTCH EGG

Oxford Sauce

Mains

WHOLE ROASTED BONELESS SEABASS

Fennel, Tomato & Basil Stuffing, Capers, Potatoes & Autumn Vegetables

BRAISED LAMB WELLINGTON

Lamb Fat Carrots, Pea, Roasted Beetroot & Feta, Dauphinoise Potatoes

Dessert

APRICOT ETON MESS

Olive Oil, Amaretto Cream, Basil

STICKY TOFFEE PUDDING

Cornish Clotted Cream

