



EVENTS at The Table Cafe

A warm welcome. Deliciously informal, all day dining. Comfortable, modern surroundings. No nonsense cocktails and the very best of British ingredients.

A wedding reception in Golden Lion Yard, a fashion launch in the restaurant, a wine Master class... any of these and more are possible at The Table and our dedicated Events Team will work with you to turn your vision into a reality.

The entire restaurant is available for private hire. The room is an intimate and modern space offering a versatile environment for a variety of occasions, from a sit down dinner for 60 to a drinks reception for 100. In the past, the room has featured an array of events from Live Music to Comedy Nights to Wedding Receptions.

Our dedicated events team will be happy to assist you in creating the perfect event to suit your needs and to discuss our variety of group dining options, including exclusive hire of Golden Lion Yard.

For all event enquiries, please contact Grace Harvey on 020 74012760 / eat@thetablecafe.com

Golden Lion Yard

To the rear of our restaurant in Southwark Street lies Farnham Place, a cul-de-sac historically known as Golden Lion Yard, borrowing the name from the Inn it served. Two centuries ago its surrounding distilleries, warehouses and tanneries were gradually replaced by Victorian terrace houses that gave Farnham Place an orderly street frontage and its current name. Farnham Place was heavily bombed on the night of 29th December 1940, during WWII, leaving the street in a state of disrepair. The street provides a much loved connection to Southwark Street and a landscaped terrace to The Table. A decade later the original mews-like character of the street is now landscaped with dry-jointed Dutch bricks, oak benches and six mature apple trees.

Welcome to our canapé list 2014

We hope to go way beyond our customers' expectations so please consider the menu below only a guide to what we can offer you, we tailor each and every event specifically for our clients needs.

We go to incredible lengths to ensure our product sourcing is as ethical and sustainable as possible. A pioneering collaboration with the Homeless Charity St Mungo's has seen us taking all our salad greens and herbs from the charity's allotments, with much more planned for the future. (This is on top of some of the most ethically sound fish purchasing through Southbank fish) Needless to say our menus are at the heart of what we do, so please don't hesitate to ask if you have any special requests.

The Table

Canapé menu 2014

Pricing

4 canapés per person £12 / 6 canapés per person £16 / 8 canapés per person £20 / £4.50 per supplementary canapé

Savoury canapés

Grilled chicken, harissa and lemon tahini yoghurt skewers
Roast corn fed chicken tart with mushroom & chestnut
Pancetta and thyme wrapped chicken
Rabbit rilette on toast with Lilliputian cornichons
Pea and smoked ham hock soup
Grilled honey & ginger quail with pomegranate
Peking duck pancakes
Rare grilled beef with parmesan, rocket and lemon
Tiny Table burgers
Roast beef Yorkshire puddings and horseradish

Savoury canapés supplementary prices apply

Seared foie gras with caramelised pear and hazelnuts
Braised guinea fowl and morels
Venison carpaccio with black cherries & wet walnuts on spelt

Fish canapés

Devilled crab on toast
Smoked trout pate on toast
Crab cakes and sweet chilli sauce
Plaice goujons and tartar sauce
Muirenn oak smoked salmon on brioche
Beetroot cured salmon, dill crème fraîche

Fish canapés supplementary prices apply

Char grilled tiger prawn skewers with red curry, ginger and chilli
Rare tuna with wasabi and pickled ginger
Langoustine tartlets with hollandaise
Ravioli of lobster with tarragon and mustard cream
Black Pearl scallop and pancetta lollipop
Poached lobster, baby jacket potato

Vegetarian Canapés

Quail's egg with anchovy mayonnaise
Marinated pepper bruschetta, marjoram and ricotta
Roast crown prince pumpkin tart with dolce late
Grilled aubergine and ricotta roll with lemon zest and basil
Cheltenham beetroot and chervil tart with Cashel Blue stilton
Butternut squash and chestnut velouté
Leek & potato tartlets with Ragstone soft goat's cheese
Red onion tart tatins with balsamic glaze
Wild mushroom tartlets with tarragon and pecorino pesto

Dessert Canapés

Mini chocolate brownies
Raspberry and mascarpone tart
White chocolate and hazelnut truffles
Orange coated with dark chocolate
Mini caramelised lemon tart