

HACKNEY CHURCH BREW CO.

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LAGOM

Our excellent food offering is provided by our partner **LAGOM** the brainchild of Elliot Cunningham. LAGOM paying tribute to Elliot's Swedish heritage meaning "not too much, not too little." Elliot's critically acclaimed food is "fed by fire" cooked over open flame in front of your guest's eyes and the perfect accompaniment to any event.

Canapés £3.5 each

We recommend 3-4 Canapés per person.

Smoked Haddock Croquettes. Lemon Mayo
Glazed Pork Belly Bites
Confit Potato. Malt Vinegar.
Fried Celeriac. Tartare.
Beef Rump. Red Onion.
Fried Chicken. Pickled Chillies.
Smoked Mushroom. Salsa Verde.

Set Menu Options

Our food and ethos is all about community and family. As such the menu's you'll find below are served just so. Sharing plates and platters for your friends and family to dig into and share whilst celebrating your special event and enjoying a glass of our award winning beer.

Menu A - £45 per person

To Start

Beetroot Carpaccio

Main Sharers

Smoked Chicken & Grilled Pork Belly

Crispy Potatoes

Grilled Vegetables. Herb Dressing.

Garlic Mayo

Salsa Verde

Veggie Option

Grilled Celeriac with Salsa Verde, Hazelnuts

Dessert

Salt Caramel Brownie. Burned Cream. Berries.

Menu B - £55 Per Person

Start

Beetroot Carpaccio

OR

Mackerel Paté. Rye Bread.

Main Sharers

Cedar Plank Trout - Honey Mustard (*Serves approx. 5 people*)

1/2 Smoked Chicken with Burned Lemon.

Potato Salad w/ Capers, Red Onions, Dill & Mustard.

Fennel Slaw Vinegar Slaw.

Veggie Option

Grilled Celeriac with Salsa Verde. Hazelnuts.

Dessert

Grilled Pear, Salted Butterscotch, Burned Cream, Hazelnuts, & Mint.

Menu C - £65. Per Person

Start

Blackened Carrot Dip with Flat bread

Beetroot Carpaccio (Sharing Style)

OR

Pork/Chicken/Mushroom Skewer. Lettuce. Nuoc Cham. (Sharing Style)

Main

Whole Smoked Chickens Stuffed with Dirty Rice. Bourbon Chicken Sauce

Grilled Vegetables

Crispy Potato's with Garlic Mayo

Fennel Slaw

House Sauces - Buttermilk Ranch, Hot Sauce, BBQ, Honey Mustard.

Veggie

Whole Smoked and Fried Cauliflower with Honey & Lagom Rub.

Sweet

Salt Caramel Brownie. Burned Cream. Berries.

OR

Grilled Pear, Salted Butterscotch, Burned Cream, Hazelnuts & Mint.

OR

Sweet Potato Pie. Pecan. Lime Cream.

Menu D - £75 per person

Start

Pork/Chicken/Mushroom Skewer. Lettuce Cups. Nuoc Cham.

Beetroot Carpaccio

Main Sharer platters

Whole Smoked Beef Feather Blade with Pickled Chillies. Fermented Chilli BBQ.

Glazed Pork Belly

Grilled Chicken with Herbs & Lemon.

Dirty Rice - cooked in stock, with Grilled Veggies & Smoked Meat Trims.

Crispy Potatoes with Garlic Mayo

Fennel Slaw

Garlic Flatbreads

House Sauces - Buttermilk Ranch, Hot Sauce, BBQ, Honey Mustard.

Sweet

Salt Caramel Brownie. Burned Cream. Berries.

OR

Grilled Pear, Salted Butterscotch, Burned Cream, Hazelnuts & Mint.

OR

Sweet Potato Pie. Pecan. Lime Cream.

Extra Options & Accompaniments - £45 Per Person

Whole Lamb (Min/Max per Lamb 30 People)

Ale Mustard Mop

With Fennel Slaw

Crushed New Potatoes with Butter & Mint.

Grilled Courgettes with Chilli & Lemon.

Charred Squash with Ranch Parmesan & Fried Herbs.

Salt Caramel Brownie. Burned Cream. Berries.

Kids £10

Smoked Sausage & Mash. Gravy.

Bread Chicken. Chips. Chop Salad.

Cheese Supplement - £9 Per Person

A selection of English Cheese from Paxton & Whitfield

Evening Food

Buns - Smash Burger/Fried chicken/Pulled pork/Smoked beef - £7 each.

(A choice of two options)

Crispy Potatoes Small - £7 / Large - £12.

Menu Tastings

Our food is available daily in the taproom and you will find rotating elements and dishes from all of the menu's above available. We invite to come in and try these on us along with a selection of Canapés to get a feel for the food & flavours for your event. If you would like to taste a specific menu item or indeed a whole menu from above please get in touch for bespoke pricing.