



NLA Autumn / Winter Menu 2021

CANAPÉS

x 5 Items - £16.50 p/h

x 7 items - £22.50 p/h

Veg

Crisp Artichoke, Broad Bean Purée **V**

Herbed Polenta Cake, Romesco **V & GF**
Crisp Almonds

Parmesan Shortbread
Chevre, Roast Tomato, Crisp Basil

Butternut Squash & Sage Arancini

Watermelon, Feta & Tapenade **GF**

Fish

Loch Duart Gravavlax
Beetroot Pancake, Sweet Dill Mustard, Radish

North Atlantic Prawns; **GF**
Smoked Paprika Chive Aioli



Baby Cucumber
Confit Tuna, Pickled Tomato & Olives



Salmon, Dill & Courgette Fritters;
Mint Yoghurt & Sumak

Meat

Ancho Chipotle Chicken;
Corn Fritter, Guacamole & Chilli

Asparagus, Prosciutto, Truffle Oil **GF**

Beef Carpaccio, Pickled Radish **GF**
Salsa Verde

Sweet

Miniature Berry Pavlova **GF (& V available)**

Mango & Dark Rum Tartlets

Orange Polenta Cake; **V & GF**
Vin Santo Strawberries & Coconut Yoghurt



Mange

nla

BOWLS

x 4 Items - £19.50 p/h

x 6 items - £28.50 p/h

Veg


Harissa Roast Cauliflower; **V & GF**
Freekeh, Greens & Charred Spring Onion

Grilled Corn; **V & GF**
Quinoa Tabouleh, Jalapeno Dressing

Steamed Summer Vegetables; **V & GF**
Cider Mint Vinaigrette & Hazelnuts


Chestnut & Wild Mushrooms; **V & GF**
Roast Celeriac & Parsnips

Fish

Chermoula Spiced Mackerel; **GF** 
Red Cabbage, Onion Petals, Radish
Pomegranate

Gravadlax; **GF**
Spring Vegetables & Green Sauce

Chalk Stream Trout; **GF**
Steamed Asparagus, Stem Broccoli
Lemon & Mint Dressing

Seared Yellowfin Tuna; **GF** 
Pickled Vegetables, Scallions & Sesame

Meat

Duck Confit; **GF**
Summer Slaw, Juniper Dressing

Hickory Smoked Chicken; **GF**
Baby Potatoes, Cornichon,
Mustard Dill Dressing

Sweet

Orange & Rosewater Panna Cotta; **GF**
Basil Gel & Pistachio

Dark Chocolate Torte;
Iced Berries, White Chocolate Sauce
& Nasturtium Flowers

Eton Mess; **GF (& V available)**
Teardrop Meringues, English Berries,
Chantilly & Air Dried Raspberries



Mange

nla

Prosecco

Ca'di Alte, Prosecco Spumante Extra Dry Veneto, Italy, n/v

A light straw yellow with fine bubbles. A pleasant bouquet and a palate which is bright and clean with a refreshing finish.(house Prosecco).

£18.75 / £215

White

Borgo Selene Catarratto/Inzolia, Sicily, Italy 2019

lemon-yellow in colour with a fresh, vivacious nose, perfumes of citrus and tropical fruit and a hint of Mediterranean flowers. It is crisp and lively on the palate with afresh, dry finish. £14.75 / £170

Vinho Verde Loureiro/Alvarinho, Azevedo, Portugal 2019

clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe mango, nectarine and grapefruit zest. Refreshing on the palate with aromatic citrus notes and a £15.00 / £175

Martin Codax, 'Lias' Rias Baixas Albarino Galicia, Spain, 2016

Fresh passion fruit, pear and citrus aromas. Good flavour intensity and great freshness.

£26.00 / £300

Rosé

Monrouby, Grenache Rose IGP Pays d'Oc Languedoc, France, 2019

This refreshing Provencal style Rose is brimming with crisp acidity and a smooth finish.

£16.00 / £190

Red

Cantina Valpantena, Corvina Veneto Italy, 2018

Bright and fresh in the glass. Good balance with lovely bitter cherry notes on the finish (house red).

£14.75 / £170

'Papa Figos' Douro Tinto, Casa Ferreirinha, Portugal Ruby red in colour with violet nuances.

On the nose, the wine is bursting with aromas of juicy strawberries, blackberries and cherries. On the palate, velvety tannins give a smooth mouth feel and a lively acidity balances the ripe fruit flavours and carries them onto the lingering finish.

£18.50 / £210

'L'Expressio del Priorat' Cataluña, Spain, 2018

Powerful and seductive with blueberry fruit on the nose. Juicy and fruit driven with tender fruit tannins, plenty of acidity, smooth and luscious on the palate. £25.50 / £260

Beer

330ml bottle/by the case (24 bottles)

Continental Lager - Moretti / San Miguel

£2.95/£66

Craft - Session - Camden Hells / Signature Brew

£3.75/£85

Craft - Pale - Redchurch / Beavertown

£3.95/£90

Meantime - Lager / Pale Ale

£3.95/£90

Soft Drinks

Fairtrade Arabica Coffee, English & Herbal Teas

£2.75 per unit/£5.95 unlimited per day

Freshly Squeezed Orange Juice

£5.75 per litre

Freshly Pressed Apple Juice

£5.75 per litre

Freshly Pressed Apple, Raspberry, Mango & Passionfruit Juice

£5.95 per litre

Elderflower Pressé

£4.75 per 750ml/£50 case of 12

Belu Still & Sparkling Water

£2.95 per 750ml/£32 case of 12

£1.25 per 500ml/£28 case of 24

Negronis

£5.95

Classic

Gin, Sweet Vermouth & Campari

Rosé

Rose Gin, Sweet Vermouth & Campari

Boulevardier

Rye Whiskey, Sweet Vermouth & Campari



Mange

Drinks

Alternative drinks choices are available on requests, including a range of fine wines and cocktails

Ice will be added to drinks costs at £11.50 per 30lb bag

nla

FOOD & DRINK

Menus within this pack are designed to be easy to use and provide sufficient variety for most requirements but can be altered in conjunction with Mange's main Menu Pack which includes a comprehensive wine and cocktail list. One of our Event Planners will be happy to guide you through further options.

At Mange we are focused on using locally sourced, seasonal produce and have been working with the same trusted suppliers for many years. Mange is the first UK event-caterer to achieve Marine and Aquaculture Council Stewardship certification, with approval as a fully-certified sustainable fish and seafood supplier, enabling clients to be served environmentally-friendly produce at our functions. Menus are flexible and we are happy to include your favourite dishes. All dietary requirements will be catered for.



MSC
MSC-C-56261



This product comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org

ASC
ASC-C-01731

COSTS & TERMS

Sample Menu Prices are based on a minimum of 40 guests, prices for smaller numbers on request.

All drinks are sold on a sale-or-return basis and charged by consumption.

Delivery/collection is £35.00 each way. All our vans are 100% electric

Guest numbers and choice of catering are required 7 days prior to the event. Special dietary requirements and service times cannot be changed any later than 3 working days prior to the event. Full terms are available on request

Prices exclude VAT.

STAFFING

We take a holistic approach to catering for events. Good food must be paired with a passion for creating a memorable customer-experience, and having great service is a vital element. We have a team of experienced Event Mangers, Bar and Waiting Staff who are passionate about great food and service.

Event Co-ordinators - £35.00 per hour

Stand-Alone Premium - £30.00 per hour

Bar Staff - £100.00 for the first four hours £22.50 per hour thereafter

Waiting Staff - £80 for the first four hours £18.00 per hour thereafter

Chefs - £25.00 per hour



Mange

61 Central Street, London EC1V 3AF

T 020 7263 5000 E info@mange.co.uk W www.mange.co.uk



