



N7

EVENTS & PARTIES





CANAPÉS

4 canapés for £16

6 canapés for £20

Minimum order for 30 people

Smoked salmon, cucumber, crème fraîche (GIF)

Korean chilli crab, lime, coriander (GIF) (DIF)

Seabass ceviche, jalapeño, lime, coriander (GIF) (DIF)

Black truffle arancini, truffle mayonnaise (V)

Tomato tartare, sun-dried tomato, cucumber, vegan feta (PB) (GIF)

Salt-baked beetroot, goat's cheese mousse, red vein sorrel (V) (GIF)

Vegetable pakora, mint yoghurt (PB) (GIF)

Parma ham cigar, rocket, aged parmesan (GIF)

Chicken liver parfait, onion jam, brioche toast

Nduja croquettes, saffron aioli

SHARING BOARDS

£20 per person
Minimum order for 12 people

CARNIVORES

Pork scratchings (DIF)
Honey mustard sticky sausages (DIF)
Pork & duck sausage roll
Scotch egg
Date ketchup (PB) (GIF)
English mustard (PB) (GIF)

SEAFOOD

Taramasalata (GIF)
Mackerel pâté (GIF)
Breadsticks (PB)
Smoked salmon mousse & toast
Crispy calamari (GIF) (DIF)
Prawn scampi (DIF)
Tartare sauce (DIF)
Aioli and lemon wedges

VEGETARIAN

Chickpea hummus & flatbread (PB)
Sweet potato pakoras (PB) (GIF)
Jackfruit bites (PB)
Halloumi fries (V) (GIF)
Harissa yoghurt (V) (GIF)
Chilli bean mayo (PB) (GIF)





PIZZA PARTY BUFFET

£20 per person for two courses
Minimum order for 12 people

ANTIPASTI FOR THE TABLE

Mortadella, Capocollo & San Daniele (DIF) (GIF)
Buffalo mozzarella (V)
Marinated olives (PB) (GIF)
Pickled vegetables (PB) (GIF)
House focaccia (PB)
Roasted peppers, aubergine & courgettes (PB) (GIF)

PIZZA

**Choose 4 types of pizza, to be served in rounds & shared.
Each person will receive the equivalent of 1x pizza, but will be able to enjoy a selection.*

Margherita (V)
Tomato base, fior di latte, parmesan & basil

Diavola
Tomato base, fior di latte, spicy salami, 'nduja, chilli

Funghi (V)
Chestnut & oyster mushroom, fior di latte, parmesan, truffle oil

Napolitana
Tomato base, fior di latte, black olives, capers, anchovy, garlic & oregano

Salsiccia e friarielli
Fennel sausage, fior di latte, wild broccoli, chilli, parmesan

Americana
Tomato base, fior di latte, spicy pepperoni sausage

Quattro formaggi (V)
Fior di latte, Emmental, gorgonzola, parmesan, garlic, basil

Giardiniera (PB)
Tomato base, mushrooms, artichoke, wild broccoli, vegan mozzarella, olives & basil

San Danielle
Tomato base, fior di latte, rocket, prosciutto crudo, parmesan

GLUTEN FREE BASE / VEGAN CHEESE AVAILABLE

BUFFET

£50 per person | minimum 20 people

Italian & Spanish charcuterie, pickled vegetables (GIF) (DIF)

Oak smoked salmon, capers & lemon (GIF) (DIF)

Tiger prawn cocktail, cos lettuce, cucumber, apple, Marie Rose (GIF) (DIF)

Vegetable cruditiés, hummus & olive tapenade (PB) (GIF)

Cauliflower & chickpea curry, lime coriander, steamed Jasmine rice (PB) (GIF)

Slow roasted chicken, fennel & radish slaw, grilled lemon (GIF) (DIF)

Red wine braised shoulder of beef, truffle mash, steamed kale (GIF)

Roasted sea bream, caponata, new potatoes (GIF) (DIF)





SILVER

£55 for 3-course set menu

STARTER

Butternut squash soup, toasted pumpkin seeds (PB) (GIF)

Salt-baked beetroot & blue cheese salad, pine nuts, endive,
mustard dressing (V) (GIF)

Ham hock terrine, watercress, piccalilli, toast (DIF)

MAIN

Roasted breast of chicken, chargrilled broccoli, fondant potato,
salsa verde (GIF)

Sea bream, herb-crusted potatoes, broccoli,
lemon dressing (GIF) (DIF)

Sweet potato & lentil Wellington, green beans,
confit garlic & shallots (PB)

DESSERT

Plant-based chocolate pot, mixed berries, vegan ice cream (PB) (GIF)

Treacle tart, clotted cream (V)

Lemon posset, frozen raspberry (V) (GIF)

GOLD

£67 for 3-course set menu

STARTER

Cauliflower soup, toasted sunflower seeds, curry oil (PB) (GIF)

Smoked salmon mousse, pickled cucumber, fennel, Carasau flatbread

Chicken liver parfait, red onion jam, cornichons, toast

Salt-baked beetroot, goat's curd, chicory, Granny Smith apple, mint (V) (GIF)

San Daniele ham, celeriac remoulade, toast (DIF)

Atlantic prawn cocktail, cos apple, cucumber, lemon, Marie Rose (DIF) (GIF)

MAIN

Aubergine Kyiv, shaved fennel, broccoli, pomegranate, garlic butter (PB)

Roast corn-fed chicken breast, leg croquette, potato cake, grilled pointed cabbage, red wine sauce

Slow-cooked pork belly, chargrilled broccoli, potato boulangère, apple cream, cider sauce (GIF)

Grilled fillet of sea bream, caponata, pine nuts, basil, crispy squid, squid ink dressing (DIF)

Roast salmon, charred broccoli, shaved fennel, green chilli, yoghurt (GIF)

220g Dry-aged ribeye steak, roast tomato, watercress, rosemary fries, peppercorn sauce (GIF)

DESSERT

Eton Mess, vanilla cream, raspberries, raspberry sauce (V) (GIF)

White chocolate & vanilla cheesecake, ginger bread, marinated strawberries (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Dark chocolate tart, raspberries, honeycomb, crème fraîche (V)

Crème brûlée, almond biscuits (V)

Plant-based Biscoff cheesecake (PB)

PLATINUM

£80 for a 3-course set menu

STARTER

Burrata, marinated heirloom tomatoes, basil, black olive crumble (V) (GIF)

Cured salmon tartare, pickled cucumber, Maris Piper crisps,
confit egg yolk (GIF) (DIF)

Lobster & prawn cocktail, cos lettuce, apple, cucumber, Marie Rose (GIF) (DIF)

Angus beef carpaccio, rocket, endive, parmesan, truffle & mustard aioli (GIF)

Sea bass ceviche, pink grapefruit, fennel, coriander, jalapeño (GIF) (DIF)

Asparagus, San Danielle ham, parmesan, quail egg dressing (GIF)

MAIN

180g Angus fillet steak, confit garlic, watercress, fries, peppercorn sauce (GIF)

Roasted monkfish, smoked aubergine, green olive, confit potato cake (GIF)

Roast chicken, truffle mash, green beans, bordelaise sauce (GIF)

Roast rack of lamb, potato dauphinoise, shallots, green beans,
rosemary sauce (GIF)

12-hour red wine braised shoulder of beef, truffle potato purée,
red wine sauce (GIF)

Champagne & truffle risotto, wild mushrooms, parmesan,
truffle oil (V) (GIF) (PB Option)

DESSERT

Chocolate delice, chocolate soil, cardamon caramel, salt caramel ice cream (V)

Granny Smith apple crumble tart, Calvados crème anglaise,
vanilla ice cream (V)

Lemon posset, caramelised white chocolate, strawberry meringue (V) (GIF)

Vanilla pannacotta, Champagne poached strawberries (V) (GIF)

Plant-based mango & passionfruit cheesecake, tropical fruit salad,
passion fruit sorbet (PB) (GIF)

FOR THE TABLE

Per person for any menu option

Bread and butter or olive oil and balsamic vinegar
£3.00

Mixed olives
£2.00 or £1.50 in addition to bread

Selection of nuts
£3.00

DESSERT BUFFET

£15 per person | minimum 20 people

Treacle tart, clotted cream

Chocolate delice, salted cardamom caramel

Lemon posset shots, raspberry gel (GIF)

Plant-based passionfruit cheesecake, tropical fruit salad (GIF) (DIF)

CHEESE BUFFET

£12 per person

Colston Bassett Stilton

Keens cheddar

Brie de Meaux

Chutney, crackers, grapes, apples





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For enquiries:

www.thedepotn7.co.uk

wedding@thedepotn7.co.uk

hello@thedepotn7.co.uk

0203 218 0083

The Depot,
1 Carpenter Mews,
North Road,
London,
N7 9EF.