THE BREWERY TAP
18 NEW STATION ST.
FOOD . CRAFT BEER . REAL ALE

The Brewery Tap pub supper

Seated occasions with a simple preorder and a proper pub welcome.

1 Choose your courses

E4 TWO COURSES	E4 THREE COURSES
£24.95 / person	**£29.95** / person
MINIMUM 16 GUESTS	MINIMUM 16 GUESTS
Starter & main OR main & pudding.	Starter, main and pudding.
Choose the same course format for the whole party.	Each guest preorders one dish from each course.

2 Pick your event menu

Select up to two dishes per course for the event, plus agreed dietary alternatives.

TO START

Roasted vegetable soup and bloomer (VE)
Roast roots, beetroot and hummus (VE GF)
Ham, Cheddar and piccalilli plate with bloomer

MAIN PLATES

Beef and ale pie, herb-roasted potatoes, seasonal greens and gravy
Chicken tikka Balti pie, masala potatoes and seasonal greens
Mushroom and onion pie, herb-roasted potatoes, seasonal greens and onion gravy (VE)

PUDDINGS

Sticky toffee pudding, warm toffee sauce and vanilla ice cream (V)
Chocolate brownie, vanilla ice cream and chocolate sauce (V)
Roasted seasonal fruit and plant-based custard (VE GF)

3 Confirm your guest choices

Send the date, guest numbers and your selected event menu. Please give seven days' notice. Each guest's dish choice and all dietary requirements are due five working days before the event.

We confirm the table layout, service times and staffing with your quotation. Seated service is subject to these arrangements; room hire, drinks and additional staff are quoted separately.

ENQUIRE ABOUT YOUR EVENT

info@brewerytapleeds.co.uk | 0113 243 4414

18 New Station Street, Leeds LS1 5DL · brewerytapleeds.co.uk

V vegetarian · VE vegan · GF gluten-free. Tell us about allergies before booking. Written allergen information is available before ordering and with your food. Our kitchens handle allergens. Dietary recipes and supplier ingredients require verification.

Subject to availability and written confirmation.