

The HERO of MAIDA

Events at The Hero, Christmas 2018

The Hero of Maida is a traditional Victorian pub with a courtyard garden and a dining room on the first floor. We serve independent beers from family-run breweries, good wines, and an all-day menu overseen by chef-restaurateur Henry Harris.

The focal point of the ground floor pub is a zinc topped bar, from which we serve house favourites like Stiegl, Portobello Pilsner and Timothy Taylor's Landlord, with guest pours coming from breweries like Thornbridge, Tiny Rebel and Dark Star. Henry and the team have compiled a list of wines they love drinking, balancing familiar Old World names with up and coming vineyards. The list is completed by a range of grower Champagnes and a selection of apéritifs and digestifs.

The handsome first floor dining room has its original huge sash windows, a beautifully ornate ceiling and its own marble topped bar. The first floor can be hired exclusively for bigger events and can also host smaller celebrations with tables of up to 16 available.

The Hero's event menus reflect careful sourcing of seasonal ingredients and as such the menus within really are samples, and subject to availability. Likewise we know that every event is different, and our chefs are always happy to work with you to create a bespoke menu. Dietary requirements are very happily catered for and our events manager, Ottavia Rappoldi, will ensure all details are taken care of.



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Canapé options

We can accommodate canapé and drinks receptions on the first floor for up to 80 guests. We recommend a selection of between 6 and 10 items, all of which are designed to be eaten in a couple of bites.

Canapé packages, per person:

£15 for 6 choices (5 from list A, 1 from list B)

£19 for 8 choices (6 from list A, 2 from list B)

£23 for 10 choices (7 from list A, 3 from list B)

List A

Fromage blanc & onion tart
Aubergine imam bayildi
Grilled leeks, romesco sauce
Sea bream tartare croustade
Devilled eggs with cod's roe
Fish goujons, tartare sauce
Comté and Bayonne ham spring rolls
Honey and grain mustard chipolatas
Breaded calf's brains, tartare sauce
'Racine' chicken liver pâté, toast, cornichons
Chorizo and olive skewers

List B

Arancini with burrata and datterini tomato
Wild mushroom spring rolls
Salt and pepper squid, aioli
Chicory and devilled crab
Prawns and cocktail sauce
Posh croque monsieur soldiers (confit duck, pork, raclette cheese)
Grilled lamb chops, mint raita

Sharing platters – ideal bar snacks, priced per person

Hummus, harissa & pickles, served with crudités and pitta £4.50

Taramasalata, cucumber, herb salad and flat breads £4.50

Oysters (3 each), shallot vinegar, soda bread £8.50

Pint of prawns, cocktail sauce £5.50

Sausage roll £4.50

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Christmas event menus

All of our Christmas menus kick off with a selection of starters to share, introducing a convivial feel to the meal. Each menu For all menus we offer guests two dessert options; one of these is the clementine sorbet, and we ask you to choose between the strudel and Christmas mess.

Any of the menus can be complimented by the following additions:

Pre-pud: Sgroppino (£4.50 supplement)

A gorgeous mid meal cocktail to cleanse and enliven. Lemon ice cream, vodka and prosecco whipped to a mousse with the tiniest drizzle of sambuca. A recipe shared by our good friends Mat and Mitch from The Seahorse, Dartmouth

Cheeseboard (£11 supplement)

A selection of British and French cheeses from La Fromagerie, served to share, pre- or post- dessert



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The Hero Menu, £30 per person

Starters to share:

Smoked trout, duck egg and watercress mayonnaise

Cured meats and celeriac remoulade

Watercress, walnut and roast sourdough salad, horseradish and rosemary dressing

Grilled aubergine and red peppers, Collioure anchovies

Main courses: for parties of up to and including 15 guests, please choose two options for guests to pick from on the day; for more than 15 please choose one dish for everyone:

Magret of duck, braised red cabbage, juniper and lingonberries

Braised beef in red wines, root vegetables mashed with herbs

Chalk Farm trout, crab and chive butter sauce, Jerusalem artichoke purée

Baked fennel and white beans, cacioricotta and hazelnuts

Desserts:

Prune and Armagnac mincemeat strudel

Christmas Maida mess

Clementine sorbet and clementine curd

The Hero's Supper, £38 per person

Starters to share:

Smoked trout, duck egg and watercress mayonnaise

Cured meats and celeriac remoulade

Watercress, walnut and roast sourdough salad, horseradish and rosemary dressing

Grilled aubergine and red peppers, Collioure anchovies

Main courses: for parties of up to and including 15 guests, please choose two options for guests to pick from on the day; for more than 15 please choose one dish for everyone:

Rare roast double entrecote of beef and horseradish, red wine jus and duck fat roast potatoes

Fillet of halibut, wild mushrooms and beurre blanc

Reblochon, parsley and crozet gratin

Desserts:

Prune and Armagnac mincemeat strudel

Christmas Maida mess

Clementine sorbet and clementine curd

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The Hero Christmas Feast, £43.50

For the whole table, minimum 6 people. Non meat eaters will be provided with an alternative from the à la carte menu

Starters to share:

Smoked trout, duck egg and watercress mayonnaise

Cured meats and celeriac remoulade

Watercress, walnut and roast sourdough salad, horseradish and rosemary dressing

Grilled aubergine and red peppers, Collioure anchovies

Feasting Platter

Duck magret, duck confit, grilled lamb chops and rabbit, Gascon black pudding

Braised moquette beans

Buttered greens and chestnuts

Duck fat roast potatoes

Desserts:

Prune and Armagnac mincemeat strudel

Christmas Maida mess

Clementine sorbet and clementine curd

The Porterhouse Option, £55

For the whole table, minimum 6 people. Non meat eaters will be provided with an alternative from the à la carte menu

Starters to share:

Smoked trout, duck egg and watercress mayonnaise

Cured meats and celeriac remoulade

Watercress, walnut and roast sourdough salad, horseradish and rosemary dressing

Grilled aubergine and red peppers, Collioure anchovies

Grilled 45 day aged Irish Hereford Porterhouse steak

Carved and served on platters with Béarnaise and green peppercorn sauces, chips and green salads

Desserts:

Prune and Armagnac mincemeat strudel

Christmas Maida mess

Clementine sorbet and clementine curd

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Digestifs

To finish your meal we suggest a little (or not so little) something from our stellar collection of digestifs. In the same spirit of conviviality as the sharing menus we offer a decanter of the spirits below; all are priced for 400ml but served in 500ml measures.

Rum

Plantation XO Barbados Rum 40% £96.00

Scotch Whisky

Lagavulin 16yo 43% £120.00

Talisker 10yo 46% £104.00

American Whiskey

Elijah Craig Small Batch NAS 47% £88.00

Rowan's Creek 50% £112.00

Hudson Manhattan Rye 46% £120.00

Hudson Four Grain Bourbon 46% £124.00

Hudson Baby Bourbon 46% £120.00

Japanese Whisky

Suntory Yamazaki 43% £100.00

Armagnac

Château De Lacquy VSOP 41% £98.40

Château De Lacquy 12Y 41% £140.00

Château De Leberon 1993 46% £168.00

Calvados

Calvados Morin Selection 40% £56.00

Calvados Morin XO 20yo 42% £152.00

Cognac

Cognac Couprie Vsop 8 Years 40% £92.00

Cognac Couprie Xo 20yo 40% £176.00