

**PUT SOME SOUTH
IN YO' MOUTH**



PLAQUEMINE
SINCE LOCK 2017

139, Graham Street N1 8LB

020 7688 1488

www.plaqlock.com

inform us of any allergies

A LITTLE SUMTIN' EXTRA

these extras make any party special

Oyster Station

£10/person

House Jazz Band

from £750 (3 musicians, 2 sets)

Pitchers

of beer, punch, hurricanes and other cocktails

Magnums

(and larger) of wine – preorder only

HAPPY ENDINGS

Deserts baked almost by a bayou mama

Pecan Pie

£70 (serves 10-15)

Cheesecake, Amaretto Crumb

rhubarb £70 (serves 10-15)

Beignets

£5 per person

CANAPÉ PARTY

£15 per person

can be added before dining to any other menu

Fried Green Tomatoes

remoulade

Fried Okra

blue cheese ranch

Duck Boudin Balls

housemade creole mustard

Jumbo Shrimp Cocktail

beer-poached; cocktail sauce

Devilled Eggs

garden herbs

Chicken Wings

Southern Comfort-Tabasco glaze

BUFFET

£25 per person

Po'Boy Sandwich Platters

4 fillings

Cups of Gumbo

dark roux, chicken, andouille, shrimp

Cups of Gumbo Z'herbes

9 seasonal greens, with artichoke & wild garlic, buckwheat roux

Fried Chicken

Blackened Salmon

(room temp), Herbsaint mayonnaise

Vegetable Sides

(seasonal - always a salad, sumtin' green & sumtin' starchy)

STEAK FEAST

£55 per person

to share (seated only)

Crudités

blue cheese ranch

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Gumbo Pot To Share

dark roux, chicken, andouille, shrimp

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Blackened T-bone Steak

dark roux, chicken, andouille, shrimp

Vegetable Sides

(seasonal - always a salad, sumtin' green & sumtin' starchy)

dietary requirements catered for

GRAND SEAFOOD BOIL

£75 per person

to share (seated only)

Oyster Platter

mixed: raw, rockafella, chilli-garlic

Fried Okra

Fried Green Tomatoes

Buttered Cornbread

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Grand Seafood Boil

Cornish lobsters, Cromer crabs, shrimp,
crawfish (seasonal), mussels, corn,
andouille sausage, potatoes
remoulade sauce & creole hollandaise

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Exceptionally Beautiful Salad

dietary requirements catered for

GUMBO LUNCH

£30 per person

to share (seated only, lunch events only)

Fried Green Tomato

remoulade sauce

Shrimp Cocktail

beer-poached & chilled; cocktail sauce

Devilled Eggs

garden herbs

Louisiana 'Papri Chaat'

red beans, pineapple, jalapeno
buttermilk, maple syrup & wild rice 'krispies'

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Gumbo

dark roux, chicken, andouille, shrimp

Broccoli Amandine, Tomato Salad

CHICKEN LUNCH

£30 per person

to share (seated only, lunch events only)

Hogshead Cheese

housemade mustard

Grits Fritters

remoulade sauce

Louisiana 'Papri Chaat'

red beans, pineapple, jalapeno
buttermilk, maple syrup & wild rice 'krispies'

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Fried Chicken

pineapple salsa; mustard gravy

Broccoli Amandine, Tomato Salad