

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

NIBBLES £2.95

Spiced Gordal olives with chilli, coriander and lemon Rosemary glazed almonds

SAVOURY CANAPÉS £3.00

Truffle arancini (V)

Mini crab, smoked haddock and salmon fishcake with yuzu sauce

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado, Greek white vegan "cheese", pine nuts and coriander (VG)

Potato hash puffs, teriyaki inspired glaze, sesame, avocado and coriander sauce (VG)

£4.00

Grilled sirloin skewers with truffle mayonnaise

Prawn cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

SWEET CANAPÉS £3.00

Dark chocolate mousse cornet with popping candy (V) $Salted \ caramel\ chocolate\ balls\ (V)$ $Almond\ mince\ pies\ (V)$

 $A\ discretionary\ optional\ service\ charge\ of\ 13.5\%\ will\ be\ added\ to\ your\ bill.$

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

TASTING DISHES

We recommend 6 bowl food options per person for a drinks party.

SAVOURY BOWLS

£7.00 per bowl

Buffalo Mozzarella with clementine, pesto, crushed hazelnuts and crispbread (V)

Lentil and Aubergine Bake, mixed grains, roasted pumpkin purée and red pepper

Tossed Asian salad with pak choi, watermelon, broccoli and Hoisin sauce (VG)

Massaman Curry

£8.00 per bowl

Salt and pepper squid with wasabi mayonnaise

Duck, Lamb and Beef Shepherd's Pie, cranberry chutney, sage, orange zest

Crispy duck and five spice salad

SWEET MINI DISHES

£7.00

Christmas crème brûlée (V)
Winter berry cinnamon compote and shortbread

Chocolate profiteroles (V) Vanilla ice cream, dark chocolate sauce and gold flakes

Christmas pudding
With almonds, redcurrants and brandy vanilla cream