



CANAPÉS

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)

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
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

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
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.