



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. Prices shown are per guest.

NIBBLES

£2.95

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

SAVOURY CANAPÉS

£3.00

Truffle arancini (V)
Smoked haddock and salmon fishcake with herb dressing and Greek cress
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
Lobster cornet with Marie Rose sauce
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)

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 (VG)

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

Sweet potato and spinach curry,
tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk,
chilli, crispy lotus root and aromatic rice

£8.00 per bowl

Salt and pepper squid with wasabi mayonnaise

Classic shepherd's pie

Crispy duck and five spice salad

SWEET MINI DISHES

£7.00

Flambéed crème brûlée (V)

Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Chocolate profiteroles (V)

Vanilla ice cream, dark chocolate sauce and gold flakes

Sticky toffee pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes

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