



## 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 per guest*

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

### SAVOURY CANAPÉS

*£3.00 each*

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)

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

Spicy avocado and red pepper cornet (VG)

*£4.00 each*

Grilled sirloin skewers with truffle mayonnaise  
Smoked salmon and chive cream cheese on rye bread

### SWEET CANAPÉS

*£3.00 each*

Dark chocolate mousse cornet with popping candy (V)  
Salted caramel chocolate balls (V)



## PRE-OCCASION NIBBLES AND CANAPÉS



Enjoy a selection of nibbles for your table to kick start your meal.  
Pre-order from the options below to complement your menu.

### NIBBLES

*£2.95 per guest*

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

### CANAPÉS

*£3.00 each*

Smoked haddock and salmon fishcake  
Halloumi fritters, red pepper tapenade (V)  
Potato hash puffs, sesame and teriyaki inspired glaze,  
avocado and coriander sauce (VG)  
Spicy avocado and red pepper cornet (VG)  
Truffle arancini (V)  
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

*£4.00 each*

Grilled sirloin skewers with truffle mayonnaise  
Smoked salmon and chive cream cheese on rye bread



## TASTING DISHES



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

### SAVOURY BOWLS

*£7.00 per bowl*

Heirloom tomato and watermelon salad, plant-based cream cheese,  
pistachios, olives with a tomato and sherry dressing (VG)

Twice-baked cheese soufflé, gratinated Monterey Jack and mozzarella  
in a cream sauce with grated black truffle (V)

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

Spicy jackfruit and roasted peanut bang bang salad,  
chayote, sesame, white mooli and shredded Chinese leaf (VG)

*£8.00 per bowl*

Salt and pepper squid, miso wasabi mayonnaise, sriracha, coriander and lime

Classic shepherd's pie, slow-braised lamb and beef,  
Cheddar mash, rosemary and red wine sauce

Classic crispy duck salad, roasted cashew nuts,  
sesame, watermelon, ginger and hoisin sauce

### SWEET MINI DISHES

*£7.00*

Flambéed crème brûlée, vanilla custard and a golden  
caramelised sugar crust (V)

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

Strawberry and Chantilly pavlova, macerated strawberries,  
vanilla cream and baked meringue (V)