

NIBBLES

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.

£3 PER GUEST

Spiced Gordal Olives (VG)
With chilli, coriander and lemon

Rosemary Glazed Almonds (V)

CANAPÉS

£3.50 EACH

Truffle Arancini (V)

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 Festive Shepherd's Pie
With rosemary and cheese

Halloumi Fritters (V)
Red pepper tapenade

Spicy Avocado and Red Pepper Cornet (VG)

Potato Hash Puffs (VG)
Sesame and teriyaki inspired glaze, yuzu sauce

£4.00 EACH

Prawn Cocktail Cornet
With caviar

Grilled Sirloin Skewers
With truffle mayonnaise

Smoked Salmon and Chive Cream Cheese
On caraway bread

SWEET CANAPÉS

£3.50 EACH

Salted Caramel Chocolate Balls (V)

Dark Chocolate Mousse Cornet with Popping Candy (V)

Mince pies (V)

SAVOURY BOWLS

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

£7.00 PER BOWL

Twice-baked Cheese Soufflé (V)

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Tossed Asian Salad (VG)

With pak choi, watermelon, broccoli and Hoisin sauce

Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

£9.00 PER BOWL

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

Festive Shepherd's Pie

Duck, turkey, lamb and beef topped with Cheddar mashed potato, cranberry chutney

Sweet Potato and Spinach Curry (VG)

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

Massaman Duck Curry

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

Prawn and Avocado Cocktail

Marie Rose sauce, crispy wonton, lettuce

£12.00 PER BOWL

Grilled Centre-cut Fillet Steak

With brandy peppercorn sauce, mashed potato, crispy shallots, buttered spinach and grated black truffle

SWEET MINI DISHES

£7.00 PER BOWL

Flambéed Crème Brûlée (V)

Vanilla custard and a golden caramelised sugar crust

Christmas Pudding (V)

With almonds, redcurrants and vanilla and brandy cream

Sticky Toffee Pudding (V)

Salted caramel sauce, dates, clotted cream and gold flakes