

CANAPÉS

Price per person

Menu 1

£29.00

Cold

Truffle gougères with porcini purée (V)	£3.00
Honey-roasted parsnip with pastrami	£4.00
Thai chicken salad with crispy skin and cucumber (V)	£3.00
Treacle-cured salmon, sesame and lotus root	£4.00
Ham, egg and chips	£4.00

Hot

Fried taleggio-stuffed olives (V)	£3.00
Game sausage rolls	£4.00
Peppered tuna bites with miso crème fraîche and scorched onions	£4.00

Menu 2

£34.00

Cold

Cheddar and haggis scone	£4.00
Wild mushroom and parmesan cones (V)	£4.00
Salt cod-stuffed spicy peppers	£4.00
Butternut tart with brioche crumb (V)	£4.00

Hot

Steamed buns with glazed pork belly	£4.00
Cajun crayfish popcorn	£5.00
Winter vegetable filo parcels with walnut pesto (V)	£4.00
Mini venison burgers, mustard mayonnaise and Cumberland jam	£5.00

Menu 3

£40.00

Cold

Welsh rarebit bread box with Worcestershire sauce gel (V)	£5.00
Poached lobster with heritage carrots and chive emulsion	£6.00
Beetroot tatin with stilton and charred onion powder (V)	£5.00
Coq-au-vin ballotine, caramelised onions and ventranché bacon	£5.00

Hot

Mini lamb shoulder pie with mint and crispy sweetbread	£5.00
Heritage carrot fondants, sage and onion pesto with pickled walnut (V)	£4.00
Tandoori monkfish with cucumber raita and crispy curry leaf	£5.00
Game empanadas with avocado purée	£5.00



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Price per person

Menu 4

£48.00

Cold

Foie gras and five spice terrine, brioche and apple	£6.00
Crab and prawn boudin blanc with lemon gel	£5.00
Baby squid with a Thai stuffing and sweet chilli	£5.00
Artichoke and leek crêpe rolls, chive and hazelnuts	£4.00

Hot

Grilled fillet of veal with crispy sweetbread and tuna dressing	£6.00
Macaroni cheese with truffle and cèpe (V)	£5.00
Seared scallop, yuzu purée and green tea powder	£6.00
Lamb skewers with anchovy, mint and parsley	£6.00

Sweet

Apple crumble tartlet with vanilla crème Anglaise	£2.50
Mini sticky toffee pudding with orange crème fraîche	£2.50

