

CANAPÉS

Price per person

Menu 1 £35.00

Cold

Cheddar scone with onion jam and chive crème fraîche (V)	£3.00
Tuna tartare with soy, sesame and yuzu in crispy filo	£5.00
Pheasant ballotine with wild mushroom and apple	£5.00
Ras el-hanout spiced aubergine with minted yoghurt and savoury shortbread (V)	£4.00
Beetroot wrapped in bresaola with rocket and parmesan	£5.00

Hot

Pumpkin arancino with Stilton and walnut (V)	£4.00
Crispy pork belly with charred pineapple salsa	£4.00
Thai-spiced salmon fishcake with crispy seaweed	£5.00



Menu 2 £43.00

Cold

Salt-baked carrot with caper purée, golden raisin and dukkah (V)	£4.00
Bagna càuda on cod-skin cracker, flaked salt cod and salmon roe	£6.00
Goats' cheese digestive cream (V)	£5.00
Venison toast with crushed artichoke and pear	£6.00

Hot

Cauliflower fondant with truffle purée and brown butter crumb (V)	£5.00
Fish and chips with curry sauce	£6.00
Duck and foie gras sausage with celeriac	£6.00
Charred octopus and chorizo skewer	£6.00

Menu 3 £53.00

Cold

Cornish crab profiterole with herb mayonnaise	£7.00
Stilton mousse on savoury gingerbread with toasted walnut (V)	£5.00
Pancetta cornbread with chipotle mayonnaise	£5.00
Lobster thermidor brioche	£7.00

Hot

Vacherin Mont d'Or croquette with semi-dried grapes (V)	£5.00
Partridge potsticker with soy-pickled white radish	£6.00
Venison kofta with parsnip and porcini	£6.00
Scallop on candied bacon with apple and toasted hazelnut	£7.00

Sweet*

Lemon meringue tart	£3.00
Chilli chocolate tart with preserved cherry	£3.00

Prices quoted allow for two of each canapé per person, which is sufficient for a reception of one to two hours.

*If you would prefer not to have the sweet canapés from Menu 3, please do feel free to substitute them with savoury canapés from an alternative menu.

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information.

