

# THE PHENE

— SW3 —

## Winter Canapes 2019

### Earth £2

- v Mushroom, spinach, & stilton rolls
- ve Charred tenderstem broccoli, sesame, tahini & pomegranate
- v Crispy halloumi, cranberry & Port sauce
- ve Roast pumpkin & cashew ricotta crostini
- v Goat's cheese on toast, red onion chutney

### Land £2

- Pork, sage & onion sausage rolls
- gf Spiced duck breast skewers, marmalade glaze
- Pigs in blankets, honey mustard dip
- Turkey & stuffing lollipops, cranberry dip
- Chicken liver parfait on toast

### Sea £2

- gf Scallop & chorizo lollipops
- Smoked mackerel pâté on toast
- Smoked salmon, crème fraîche, dill cucumber
- King prawn tempura, garlic & herb aioli

### Heaven £2

- v Mini mince pies
- v gf Macaroons
- v Chocolate orange brownies

### More than a mouthful £4

- Mini beef & mature Cheddar sliders
- ve Moving Mountain & vegan Gouda sliders
- Turkey, stuffing & cranberry rolls

GF = Gluten Ingredient Free V = Vegetarian VE = Vegan

A discretionary 12.5% service charge will be added to your bill. Full allergen information is available

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Christmas 2019

## Bowl Food Menu

*Bowl food is a popular choice amongst guests looking to give a substantial offering to standing guests.*

*It's perfect for large Christmas parties when numbers are too big for a seated meal.*

*Bowls are sized to be held in one hand and consist of 7 or 8 mouthfuls per portion*

*Try starting the event with canapés before moving on to bowl food as the mulled wine starts to take effect.*

Minimum order = 40 bowls per choice

English Rose Free-Range Turkey, creamy mash, pig in blanket, sprouts & gravy £7

Roast hake, white beans, king prawns, samphire & lobster bisque £8

ve gf Roast butternut squash, spiced Puy lentils with dates & pine nuts, onion jus £7

gf Slow-braised beef short-rib, root vegetable mash, charred Brussels sprouts, bone marrow jus £7

Dry-aged beef fillet, creamy mash, cavolo nero, port sauce £10

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Christmas pudding with vanilla custard £5

ve Poached pear, ginger biscuit, spiced coconut cream £5

v Apple crumble with Crème Anglaise £5