



RIVER ROOMS

at THE MERMAID

PASS AROUND FOOD MENU

HOT OPTIONS:

- Catalonia spiced chicken pastries with sauce Romesco
- Indian butter chicken tossed with mint on a knotted bamboo stick
- Yakitori chicken skewer with a ginger cream dressing
- Chicken satay tossed in mint and coriander with freshly crushed peanut sambal
- Slow braised short rib of beef with Béarnaise dip
- Individual beef sliders with blue cheese
- Teriyaki beef skewers in soy and oyster marinade
- Ham hock croquette with English pea purée to dip
- Little egg and bacon pies
- Mini hot dogs with caramelised red onions and American mustard
- Tiger prawns wrapped in filo pastry with a sour chilli dip
- Tempura Prawns with Chili & Watercress Sauce
- Skewer of salmon with a salsa verde dip
- Sesame coated salmon fillets accompanied by aioli
- Crab, chilli & coriander fritters served with honeyed Greek yogurt
- Thai fishcakes with snake beans and a lime and red pepper salsa
- White shallot, mascarpone, basil and Parmesan tart (v)
- Welsh rarebit soufflés in crisp tartlets, red onion marmalade and crispy sage (v)
- Mushroom risotto Arancini filled with Tallegio with a spicy red pepper dip (v)
- Thai spring rolls with a honey and chilli dip (v)
- Goat's cheese and pepper Dartouis with sun blushed tomato (v)
- Artichoke tart tartan with crème fraiche and mint (v)

DESSERTS:

- Individual Bread and Butter Pudding Square, Set Custard
- Blackberry and apple hazelnut crumble with clotted cream
- Treacle tartlets with a quenelle of clotted cream



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COLD OPTIONS:

- Poached quail's egg and smoked bacon filo basket with hollandaise and black pepper
- Roast 28 day aged sirloin of Scottish beef in a Yorkshire pudding with watercress
- Pear and Prosciutto wrap with torta di gorgonzola and wild rocket
- Smoked Chicken Frittata with Butter Beans and Tomato Salsa
- Mini bagels filled with smoked chicken and tomato salsa
- Mini eggs Royale with smoked salmon, hollandaise and chives on a muffin
- Hot Smoked Scottish salmon wrapped with lemon dust and Caviar
- Tartare of salmon with soured cream, shallots and capers on granary toast
- Peeled prawns tossed in chilli and lime zest with Japanese mayonnaise
- Smoked salmon, pickled cucumber and crème fraiche mille feuille on brioche
- Red pepper tart tatin with mozzarella and balsamic vinegar (v)
- Rag stone goat's cheese Chilboust rosemary sable and red onion marmalade (v)
- Wild mushroom tarts with Enoki, truffle oil and sea salt (v)
- Iced red and yellow tomato gazpacho with lime, coriander and purple basil (v)
- Stuffed Vine Leaves with Taziki (v)
- Confit Leek and Walnuts Glazed with Blue Cheese (v)
- Confit cherry tomato & Boccacini kebab with rosemary and garlic (v)

DESSERTS:

- Raspberry macaroon with rose and white chocolate ganache
- Salted caramel tarts with caramelised popcorn
- White and dark chocolate mousse served from miniature chocolate cases
- Frosted raspberry tartlets with passion fruit cream
- Gateau opera
- Mini tartlet au citron
- Tiny sherry trifles served in dark chocolate cases
- Bitter chocolate mocha mousse with white chocolate curls in a chocolate cup
- Chocolate and caramel cup with salted almonds