

Sample Menus

We want you to be perfectly happy with your event. If you would like to avoid hassle just choose from the delectable options in our set private hire canapé or dinner menus. However, all of the menus can be amended and tailored to your needs, so please do not hesitate to contact us to discuss specific preferences and requirements.

Canapés

Meat

Chicken liver parfait	2.50
<i>Viennese toast, onion marmalade, crème de mure, cornichons</i>	
Croquetas pata negra	2.50
<i>Jamon Iberico Gran Reserva, panko crumbs, salsa bravas</i>	
Mini hamburger	3.00
<i>Black Angus beef slider, Kraft cheese, pickle, relish, glazed bun</i>	
Hot dog	3.00
<i>Mini chorizo picante, soft milk roll, melted onions, alioli</i>	

The prices are per canapé per person or order six for £15 per person.

Minimum order of 10 portions per item.

Please note that to order any items from this menu, we will need to be informed at least 48 hours prior to your event.

Fish & seafood

Tiger prawn coconut fritter	2.50
<i>Warm, crisp, Thai red curry, kaffir lime, coconut cream dip</i>	
Salmon caviar	2.50
<i>Golden Keta, crostini, fromage blanc, snipped chives</i>	
Bay scallop (in the shell)	3.00
<i>Lime, sour chilli, coriander cress, guacamole, salsa rossa, watermelon</i>	



Vegetarian

Aubergine caponata	2.50
<i>San Marzano fonduta, goat's curd, pine nuts, green olives, lemon, celery spear</i>	
Montgomery melts	2.50
<i>Aged Cheddar rarebit, stout, Colman's English, panko crumbs, Lea & Perrin's</i>	
Potato fritters	2.50
<i>Golden Wonder, Spitfire ale batter, sea salt 'n' Sarsons</i>	
Burrata di Puglia	3.00
<i>Silky mozzarella, confit datterini tomatoes, focaccia crostino, basil</i>	

Dessert

Lemon curd tart	2.50
<i>Unwaxed lemon, clotted cream, smashed blackberries</i>	
Brazil nut brownie	2.50
<i>Cocoa, sea salt butterscotch, raw coconut flower sugar</i>	
Pot au chocolat	2.50
<i>Tarroco orange, Cointreau, pine nut shortcake</i>	