

CANAPES & BOWL MENU**£3 per canapé****£5 per bowl**

- **A minimum of 20 of each variety of canapé or bowls needs to be ordered.**
- **6 types recommended (2 meat, 2 fish, 2 vegetarian)**
- **8-10 canapé & bowls recommended per person**

MEAT CANAPES

Crispy pork belly with salsa verde
Charred Thai Beef, lotus crisp
Mini beef burger, red onion, spicy ketchup
Buttermilk fried Chicken, sriracha dip
Pomegranate glazed chorizo “picante”
Lamb kofta, coriander yoghurt

MEAT BOWLS

Lemon & garlic turkey, confit peppers & tarragon
Merguez, homemade harissa beans
Chipotle marinated sirloin, Romano pepper
Pancetta “Crudo”, fresh rigatoni, tomato sauce
Venison bourguignon, pomme puree

FISH CANAPES

Tuna, Yellow fin tartare, rice crisp
Crab & crushed avocado croustade
Marinated prawn tempura, yuzo mayo
Smoked salmon blinis, horseradish & keta
Anchovies, onion & black olive tartlet

FISH BOWLS

Hot smoked salmon, marinated fennel
Fish & chip cone, tartar sauce
Tuna, grilled, raw mango chutney & nori crisp
Crispy squid, green mango & sweet chilli sauce

DESSERT CANAPES

Mini mince pie (November/December only)

Sticky chocolate & pecan cake
Coffee eclairs
Custard filled doughnuts

VEGETARIAN CANAPES

Red curry & herb sticky rice balls
Artichoke & green olive Tapenade, crostini
Chickpea falafel, tzatziki dip
Blue cheese, cheddar & thyme tartlet
Wild mushroom & truffle arancini

VEGETARIAN BOWLS

Saffron risotto; cauliflower, goat cheese, 63° egg yolk
“Truffled” Mac n’ cheese
Fresh rigatoni, Arrabbiata, cherry tomatoes
Quinoa & cauliflower tabbouleh
Bocconcini, tomato & truffle salad

Mini ice cream cone
Lemon meringue pie
Pistachio or raspberry macaroons

These menus are available for standing receptions, pre-order only. Please make your selection and email it back to your coordinator at least 14 working days in advance.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact your waiter if you require any information regarding allergies or intolerances.