



CANAPES

MINIMUM 20 GUESTS

1-hour canapé reception

6 canapés £21.95 | 8 canapés £28.50

3 canapés and 2 bowls £27.50 | Additional canapé £4

MEAT

Beef carpaccio and rocket pesto on parmesan biscuit

Crispy duck pancake with hoisin sauce, spring onions and cucumber

Crispy pork belly, kimchee, Korean barbecue sauce

Steak and chips with béarnaise sauce

Buttermilk fried chicken skewer with ranch sauce

Chorizo arancino and mozzarella with lemon and paprika aioli

Parma ham banderilla, fig and bocconcini

FISH

Salmon gravadlax, dill dressing in a cucumber cup

Irish smoked salmon wrapped chopstick with a dill mustard dip

Seared scallop, cauliflower purée and parma ham crisp

Steamed prawn and ginger dumpling, sweet soy dressing

Crab croquette with piquant tomato salsa

Herb toast of crab and avocado cocktail

Chilli prawn skewer

Please inform our events team of any allergies or dietary requirements you may have, dishes can be adapted | Menus subject to change | All prices are exclusive of VAT

CANAPES

VEGETARIAN AND VEGAN

Chaat masala pani poori cup and coriander salsa (ve)

Spiced aubergine on daal fritter (ve)

Sicilian caponata crostini (ve)

Soft poached quail egg tartlets with hollandaise sauce

Caramelised onion and goat cheese tartlet

Crispy Vietnamese vegetable spring roll (ve)

Baked camembert in filo with sticky fig

Wild mushroom arancini with romesco sauce (ve)

DESSERT

Raspberry cheesecake (ve)

Macaron selection

Tarte tatin

Cherry compote and crème chantilly in chocolate cone

Fresh berry tartlet, with cherry glaze

(ve) vegan

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BOWL FOOD

MINIMUM 20 GUESTS

4 bowl food £27.50 | Additional bowl £6.95

MEAT

Korean barbecued beef, Kimchi, egg noodles

Chicken jungle curry and pea aubergine

Stir fried crispy pork with Chinese broccoli, egg fried rice

Slow braised beef cheek bordelaise, pomme puree

Lamb shoulder provençale, pommes boulangere

Mexican beef chilli, sour cream, grated cheddar, tortilla chips

Duck leg confit , peas and lettuce a la francaise

Lamb jalfrezi with garlic naan and pilau rice

Japanese chicken katsu curry

Butter chicken masala

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BOWL FOOD

FISH

Southern thai sea bass curry, sticky rice

Aromatic prawn laksa, kanom jin noodles

Braised Hunan style scallops, chilli and black bean pak choi crab tortellini with tomato and fennel bisque

Pan seared salmon fillet, potatoes, watercress velouté

Sole goujons, garden peas, potato, tartare sauce

Cornish crab gratin

VEGETARIAN AND VEGAN

Potato gnocchi, slow roast tomato, artichoke, spinach and ricotta

Wild mushroom risotto, parmesan, porcini broth

Aubergine, tomato and roast pepper parmigiana

Spiced chickpea, spinach and paneer masala

Red Thai sweet potato and cauliflower curry, jasmine rice

Vegetable biryani

Sage and pumpkin ravioli

Singapore noodles with smoked tofu

Cannellini bean and puy lentil cassoulet

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