



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

Chorizo and onion socca tart

Smoked duck and celeriac remoulade cup (gf)

Beef carpaccio and rocket pesto on parmesan biscuit

Crispy duck pancake with hoisin sauce, spring onions and cucumber (gf)

Crispy pork belly, kimchee, Korean barbecue sauce (gf)

Steak and chips with béarnaise sauce (gf)

Buttermilk fried chicken skewer with ranch sauce

FISH

Scorched tuna and avocado tartare crostini

Porcelain spoon of mango and chilli prawn (gf)

Smoked salmon, dill and mustard dressing in a cucumber cup (gf)

Steamed prawn and ginger dumpling, sweet soy dressing (gf)

Crab croquette with piquant tomato salsa

(gf) gluten free

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

Potato rösti, soft poached quails egg, tartar sauce (v)

Welsh rarebit gougere (v)

Chaat masala pani poori cup and coriander salsa (ve) (gf)

Daal fritter with spicy aubergine dip (ve) (gf)

Winter caponata crostini (ve)

Caramelised onion and goat cheese tartlet (v)

Crispy Vietnamese vegetable spring roll (ve) (gf)

Wild mushroom arancini with romesco sauce (ve)

DESSERT

Mini fruit baba (ve)

Raspberry cheesecake (ve)

Macaron selection (v)

Tarte tatin (v)

(v) vegetarian (ve) vegan (gf) gluten free

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BOWL FOOD

MINIMUM 20 GUESTS

4 bowl food £27.50 | Additional bowl £6.95

MEAT

Venison ragu, blackberry and juniper, celeriac puree (gf)

Phillipine beef adobo, charred greens, jasmine rice (gf)

Korean barbecued beef, kimchi, egg noodles

Chicken jungle curry and pea aubergine (gf)

Stir fried crispy pork with Chinese broccoli, egg fried rice (gf)

Lamb shoulder provençale, pommes boulangere (gf)

Duck leg confit , peas and lettuce a la francaise (gf)

Lamb jalfrezi with garlic naan and pilau rice

Japanese chicken katsu curry

Butter chicken masala (gf)

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BOWL FOOD

FISH

Miso cod, pak choi, sticky rice and sesame (gf)

Thai prawn, papaya, mango, lime, coriander and sticky rice (gf)

Southern thai sea bass curry, sticky rice (gf)

Aromatic prawn laksa, kanom jin noodles (gf)

Crab tortellini with tomato and fennel bisque (gf)

Pan seared salmon fillet, potatoes, watercress velouté (gf)

Sole goujons, garden peas, potato, tartare sauce

VEGETARIAN AND VEGAN

Singapore noodles, smoked tofu, broccoli , mushroom, corn with crisp shallot, chilli, coriander, soy dressing (v)

Cannellini bean, tomato, celery, carrot and butternut squash cassoulet (v) (gf)

Potato gnocchi, slow roast tomato, artichoke, spinach and ricotta (v)

Wild mushroom risotto, parmesan, porcini broth (v) (gf)

Spiced chickpea, spinach and paneer masala (v) (gf)

Red Thai sweet potato and cauliflower curry, jasmine rice (ve) (gf)

Sage and pumpkin ravioli (v)

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