

PRIVATE DINING

CANAPÉS

Minimum party size 8 people | 6 canapés per person - £23 | 8 canapés per person - £28

Vegetarian Canapés

Sundried Tomato and Oregano Arancini V

Broccoli and Cashel Blue Quiche V

Cerney Ash Goat's Cheese Mousse *with heritage beetroot, balsamic glaze and basil* V/GF

Vegetable Gyoza *with sesame seeds* VE/GF

Pescatarian Canapés

Cod Brandade *with black olive tapenade*

Tuna Tartare *with soy, lime, ginger, chilli and coriander cress* GF

Harissa Prawns GF

Smoked Salmon *with cream cheese & chive on rye bread crostini*

Meat Canapés

Ham Hock Terrine *with cornichons* GF

Grilled Sirloin *with chimichurri and tomato* GF

Panko Chicken Lollipop *with nori seaweed*

Roasted Lamb *with mint sauce on crostini*

Dessert Canapés

Bitter Chocolate Tart *with honeycomb*

Lemon Meringue Pie

Cherry Macaron GF

Black Forest Gateau

V - vegetarian, VE - vegan, GF - gluten free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.