

EVENT MENUS CANAPÉS



We recommend 4 Canapés per person for a pre-lunch or pre-dinner reception or 10 per person for a drinks party.

Dietary requirements will be catered for separately.

Please always inform us of any allergies or intolerances.

Not all ingredients are listed on the menus and we cannot guarantee
the total absence of allergens.

A discretionary service charge is added to the final bill and is 10% of the food and beverage projected spend.



From the Land

Beetroot Blinis, Baba Ganoush, Pomegranate Mac 'n Cheese Croquette, Spicy Tomato Relish Caraway & Cumin Shortbread, Black Olive Tapenade, Tomato, Mozzarella Pearl Falafel, Pickled Fennel, Ras El Hanout Minted Yoghurt Dip

From the Sea

Prawn Cocktail, Black Ash Tartlet Salmon Gravadlax, Sour Cream Crostini Sustainable Fish Bon Bons, Tartare Sauce Sweet Chilli Tiger Prawn, Mango & Tomato Salsa

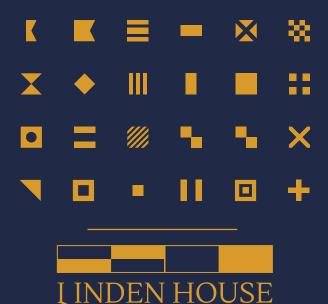
From the Farm

Yakitori Chicken Skewer, Soy, Sesame & Ginger Blushed Tomato, Pancetta, Parmesan Arancini, Truffle Aioli Ham Hock Ploughman's, Cheese, Piccalilli Honey & Red Wine, Balsamic Chorizo £2.50 per canapé inclusive of VAT

Nibbles

Gougères Green Olive and Herb Shortbread Marinated Feta Cheese and Watermelon Parmesan and Paprika Palmiers

Choose 3 for £4.50



RIVERSIDE