

MENUS

MEETINGS & PRIVATE DINING



STANDING RECEPTIONS

STANDING RECEPTION PACKAGE 1

- 2 Canapes
- 1 Nibble
- 1 Drink
(Cocktail / Prosecco / Wine / Beer)
- £25 per person*

STANDING RECEPTION PACKAGE 2

- 4 Canapes
- 1 Nibble
- 1 Sweet Canape
- 2 Drinks
(Cocktail / Prosecco / Wine / Beer)
- £55 per person*

*Price per person based on parties minimum 10 people. For smaller groups extra costs may apply.

Pre-order required. Menu available on request. Please always inform of any allergies or intolerances before placing your order.
v - vegetarian / vg - vegan. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Discretionary service charge of 12.5% will be added to your bill.





DRINKS, CANAPES & NIBBLES

DRINKS

Cosmopolitan
Dark and Stormy
Bramble
Paloma
Virgin Apple Mojito (Non alcoholic)

Chenin Blanc, ‘Steen Op Hount’ Mulderbosch
Merlot ‘Vellas’ Central Valley Chile
Prosecco Spumante Brut

GNH Lager
GNH IPA

SAVOURY CANAPES - COLD

Mushroom Tartlet (v)
Beetroot & Goat Cheese Croustade (v)
Rye Crackers, Crushed Avocado and Pickled Onion (vg)
Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg)(gf)
Smoked Salmon Blinis, crème fraiche & dill
Tuna Tartare, prawn crackers, ponzu gel
Poached Chicken Waldorf Tartlet
Beef Tartare, cured egg yolk (gf)

SAVOURY CANAPES - HOT

Truffle Polenta, homemade ketchup (vg) (gf)
Beetroot Falafel, soya mint yoghurt (vg)
Butternut Squash Tart (v)
Arancini, aioli (v)
Prawn Tempura, sweet chilli sauce
Mini Fish Cake, tartare sauce
Buttermilk Chicken Bite, barbecue sauce
Tartufata Croquet Monsieur
Steak & Chips, béarnaise sauce
Mini Beef Burger

SWEET CANAPES

Mini Cheese Cake, plum jam (vg)
Apple Crumble Tartlet (v)
Fig Tartlet (v)
Macaroon (v)
Chocolate Brownie, cream & raspberry (v)

NIBBLES & BITES

Marinated Olives (vg)
Truffle and Pecorino Nuts (vg)
Thai Chilli Crackers (vg)
Tapenade and Crostini (v)
Rosemary Salt Fries (vg)

Breaded Whitebait, aioli, lemon
Baked Camembert, grilled baguette (v)
Crab & Avocado on toast
Sticky Fried Chicken, chilli sauce

Beal’s Farm Cured Meat, cornichons, sourdough toast
Selection of Seasonal Cheeses, quince jelly, seeded crackers (v)
Cured Meat and Seasonal Cheese Selection
Mediterranean Platter, aubergine, beetroot, hummus, olive (vg)

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