

CANAPES

3.5 PER CANAPE

CHILLED PEA AND AVOCADO SOUP SHOT V,
GF

SPICY PRAWN AND CORIANDER TARTLETS

FENNEL MARINATED FETA AND OLIVE
SKEWERS V, GF

ASIAN PORK BALLS WITH CHILLI LIME
DIPPING SAUCE GF

THAI CHICKEN AND LEMONGRASS SKEWERS
GF

FETA, OLIVE, AND ROSEMARY TARTLETS V

SPINACH, SMOKED TROUT, AND HERBED
ROULADE, GF (5)

TORCHED SCALLOP SPOONS WITH YUZU,
UMABOSHI AND TRUFFLE OIL GF (5)

PARMESAN SHORT BREADS WITH BEETROOT
PESTO AND PINE NUTS V

STUFFED MEDJOOL DATES, WRAPPED IN
PROSCIUTTO

SMOKED SALMON BLINIS WITH DILL CRÈME
FRAICHE V, GF

CHICKEN LIVER PATE ON TOAST

COURGETTE AND SAFFRON BRUSCHETTA V

SESAME PRAWN TOAST

GOATS CHEESE AND ROASTED CHERRY
TOMATO CROSTINI V

MINI SCOTCH EGGS

(VEGAN OPTIONS AVAILABLE)

BOWL FOOD

8 PER BOWL

MOULES MARINIÈRE GF

SEABASS, NEW POTATOES, WHITE WINE AND
DILL SAUCE GF

PULLED PORK RAGU, PAPPARDELLE AND,
PARMESAN

LINGUINE WITH ROCKET, OLIVES, SUNDRIED
TOMATOES, AND OLIVE OIL V

MONKFISH SCAMPI, FRIES, AND SAUCE
RAVIGOTE

SAFFRON RISOTTO, GORGONZOLA, THYME
CRESS V, GF

SMOKED DUCK BREAST, WHITE BEAN
CASSOULET WITH SOFT HERBS GF

PAN FRIED GNOCCHI WITH SAN SIMON
CHEESE, OLIVES, SUN DRIED TOMATOES AND
CAPERS V

CORN FED BONELESS CHICKEN LEG WITH
MASHED POTATOES, GREEN BEANS, LEMON
AND TARRAGON SAUCE GF

FILLET OF SEABREAM WITH RED THAI CURRY,
COCONUT RICE, PEANUTS, AND CORIANDER
GF, N

ROAST PORK LOIN STUFFED WITH OLIVES,
TOMATO AND GARLIC, COLCANNON AND
MUSTARD SAUCE

ROAST LAMB RUMP, CREAMED POTATOES,
PETIT POIS AU FRANCIS, LAMB JUS GF

(VEGAN OPTIONS AVAILABLE)

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special
dietary requirements. Food is prepared in a
traditional kitchen and may contain traces of nuts.
We can help identify suitable dishes for you and
provide a list of all dishes containing allergens.

No3
at Nightingale Place