

PRIVATE DINING

CANAPÉS

Vegetarian Canapés

Sundried tomato and oregano arancini V

Broccoli and cashel blue quiche V

Goats 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 tartar *with soy, lime, ginger, chilli and coriander cress* GF

Harissa prawn *on skewer* GF

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

Meat Canapés

Ham hock terrine *with Cornichons* GF

Sirloin *with chimichurri and sunblushed tomato* GF

Panko Chicken lollipops *with nori seaweed*

Cumin roasted lamb *with mint sauce on baguette crostini*

Dessert Canapés

Bitter chocolate tart *with honey comb*

Lemon meringue pie

Cherry macaroons GF

Black forrest gatux

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 Jermy 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.