

# PRIVATE DINING

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## CANAPÉS

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

### Vegetarian Canapés

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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

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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

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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

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Bitter chocolate tart *with honey comb*

Lemon meringue pie

Cherry macaroons GF

Black forrest gatux

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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 Jernyn 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.