CANAPÉS

MINIMUM 10 PEOPLE

COLD CANAPÉS

£5.00 PER PIECE

Hummus, pomegranate tart & basil cress (vg)

Caramelised red onion & Clawson Stilton tart (v)

Grilled courgette, Kalamata olive & Rosary Goat Ash cheese roulade (gf)

£5.75 PER PIECE

White crab cucumber roll (gf)

Beef tartare, sourdough crouton

Sesame-seared yellowfin tuna, smashed avocado, chilli, coriander cress (gf)

Smoked salmon blini, lemon herb mayo, crispy lilliput capers & chive

HOT CANAPÉS

£5.50 PER PIECE

Mushroom Arancini with truffle mayo (gf)

Coated cauliflower wing, coriander & sweet chilli sauce (vg, gf)

Potato & spinach croquette, red pepper tapenade & blue cheese sauce (gf)

Mini beef slider, aged cheddar, club sauce

Guinea fowl taco, sweet chilli sauce & micro cress

£5.75 PER PIECE

Salt cod fritter, garlic mayo

Roasted aubergine & ham hock croquette with spiced tomato chutney

Confit duck bonbon, black garlic mayo

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT

SWEET CANAPÉS

£5.00 PER PIECE

Fruit skewer (vg, gf)

Mini fruit tartlet (vg)

£5.50 PER PIECE

Mini lemon meringue pie

Mini Crème Brûlée (gf)

Mini dark chocolate tart & caramel sauce

Mini Seasonal Eton mess (v, gf)

Dark chocolate brownie & walnut

Coconut bonbon (gf)

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£19.75 PER PERSON

Coffee, tea & tisanes

£6.85 PER PERSON

(vg: vegan | gf: gluten free | v: vegetarian)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT