



CANAPÉ MENU

CANAPÉS

- Beef tartare with cured egg yolk on toast (DF)
- Goat's cheese tart with spiced tomato chutney (V)
- Roasted pepper and feta quiches (V)
- Old bay spiced scallop skewer
- Lamb koftas with mint yoghurt
- Grilled sirloin with chimichurri (DF)
- Jerusalem artichoke soup with artichoke crisp (V)
- Pea soup with mint crème fraiche (V)
- Crispy prawn with sweet chill sauce (DF)
- Vegetable crisps with saffron aioli (V) (DF)
- Cheddar croquettes with wholegrain mustard (V)
- Ham hock croquettes with gherkin ketchup
- Roasted aubergine arancini (V)

DESSERTS

- Ruby chocolate & pistachio Paris breast (N) (V)
- S'more tart, chocolate, and meringue (V)
- Matcha and lemon madeleines (V)
- Carrot cake éclair (V)
- Honey and lavender cake (V)
- Chamomile fudge (V)

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (DF) Dairy free



CORNETTO

Selection of a minimum of 3 per person
Please select from the following:

SWEET

Smoked aubergine with ras el hanout (V)

Tandoori chicken with mango

Avocado & lime mousse with black onion seed (V)

Blue cheese with dried fig and walnut (N)

SAVOURY

Coconut, rum and pineapple (V)

Peanut and caramel (N) (V)

Whipped kalamansi ganache with raspberry

Strawberry crèmeux dipped in dark chocolate

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