

# CANAPÉ MENU

*Our canapé menu for 20 guests or more is the ideal accompaniment to your occasion.  
Please select up to 6 styles or canapé, a minimum order of 40 of each canapé is required.  
This is a sample menu and will be subject to change due to seasonality.*

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Seared Pork Belly, Chilli and Apricot Jam \*

Seared Tiger Prawns, Chilli Oil

Beetroot Hummus, Charcoal Cracker <sup>PB</sup>

Chicken Satay, Peanut Crumb \*

Aubergine Sambal, Coriander Emulsion <sup>PB</sup>

## 3.5 PER CANAPÉ

Mushroom and Black Truffle Arancini <sup>v</sup>

Mini Rueben Sandwich, Rye Bread

Mini Wild Mushroom Vol-Au-Vents <sup>v</sup>

Oyster, Mignonette Sauce \*

Lamb Kofta, Tzatziki, Mint Oil \*

## 4.5 PER CANAPÉ

Beef Tartare Bite, Crostini, Horseradish Cream

Scallop Tartare, Yuzu Dressing, Crispy Prosciutto \*

Smoked Trout, Blini, Caviar

Duck Bon Bon, Hoisin Sauce \*

Spiced Crab Pate, Crostini, Lovage Mayo

## 5.5 PER CANAPÉ

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## ALLERGENS

[V] VEGETARIAN [PB] PLANT BASED INGREDIENTS [\*] NO GLUTEN CONTAINING INGREDIENTS

*All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances. An optional service charge of 12.5% will be added to your bill. Every penny of this is shared between the team in this restaurant.*

