



THE
CAVENDISH
MARYLEBONE

£ 2.50 each

Chicken & Caramelised Onion

Anchovy & Mushroom Pâté

Tomato Soup & Cucumber (v)

Ham & Roasted Peppers

Brioche (v)

with pesto & Parmigiano

Crostini (v)

with sun-dried tomato & pesto

Mini Jacket Potatoes

Chorizo Bruscheta

Tomato, Black Olive
& Basil Oil Bruschetta (v)

Parmigiano Crostini

Serrano Ham & Cheese

with red onion compote

Jerusalem Artichoke Soup (v)

with a truffle oil shot

Hot Smoked Salmon on a
Courgette Fritter

*with ricotta, preserved lemon
and salted capers*

Garlic French Croûte (v)

*with buffalo mozzarella, tomato tartare,
and Parmigiano crisps*

Basil Pesto Croûte (v)

with roasted red pepper and feta

£ 3.50 each

Chorizo Lollipops

Tomato Gazpacho with Pan-Fried
King Prawns

Cream Cheese, Salami & Grapes

Pineapple, Ham & French Onion Confit

Smoked Salmon

with crème fraîche, dill and capers

Mini Meatballs

with cheese dipping sauce

Provolone, Piquillo
Peppers & Mushrooms (v)

Asparagus Mousse & Salmon

Portobello Risotto (v)

Bocconcini, Tomato & Basil (v)

Curry Biscuit & Tapenade

Roast Beef Crostini,

with English mustard

Prawns Ceviche

Bitterballen

with green mayo

Sea-Bass Ceviche

Mozzarella & Jalapeño Sauce (v)

Spanish Apple (v)

with manchego & quince

Lemon Sole Goujons, Dill Mayo

Crispy Fruits & Yoghurt Salsa (v)

Lemon Grass Beef Skewers

with sticky cucumber and peanut sauce

Chicken, Mascarpone,
Cranberry and Sage Samosas

Crab Salad on Brioche Toast

with wasabi caviar

Scallops with Cauliflower Purée

with saffron, lemon and garlic vinaigrette

£4.50 each

Tuna Tartar

Salmon Tartar

Scallop Ceviche

Beef Tartar

Strawberries & Camembert (v)

Tartalet Stuffed with Crab

Spinach & Wild Mushrooms (v)

with goats cheese

Mini Beef Burger

Quail Eggs on Toast

with 5J Iberian ham

Prawn Crostini

with aioli

Vegetable Tempura (v)

with sweet chilli sauce

Provolone Stuffed with
Salmon & Soft Cheese

Prawn & Chorizo Skewers

Beef & Cannellini Beans Purée

Seared Tuna & Pistachio Crumble

with tomato compote

Smoked Cod

with black olive caramel

Biscotti with Duck Pâté

and baked sugar plums

Crispy Pork and Mango
in a Lettuce Cup

with sweet chilli & lime dressing

Smoked Venison

*served with peppery greens, feta
and raspberry dressing, black truffles,
garlic & lemon vinaigrette*

