

# LET'S TALK CANAPÉS

It's only fair that we start with our delicious Canapé menus. They have been carefully designed by our talented Chefs using only the best seasonal and high-quality ingredients!

Even better, you'll be enjoying these in our stunning East London inspired Bow Bar.

So, take a swipe through our Canapé options to build the perfect menu for your next event.

**5 CANAPÉS PER PERSON      £25pp**

**6 CANAPÉS PER PERSON      £30pp**

**7 CANAPÉS PER PERSON      £35pp**



# CANAPÉS MEAT

Korean Spiced Beef Tartar, Nashi Pear (61 kcal)

Fillet of Aberdeen Angus "Fork" Tarragon Butter GF (66 kcal)

Fillet of Beef Brochette on Fried Potato, Sauce Béarnaise GF (69 kcal)

Warm Tart of Chicken and Tarragon (58 kcal)

Coriander and Lemon Grass Marinated Chicken, Papaya Salsa GF (48 kcal)

Rillettes Aylesbury Duck, Oscietra Caviar (63 kcal)

V- VEGETARIAN    VE- VEGAN    GF- GLUTEN FREE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 12.5% discretionary service charge will be added to your bill. All prices include VAT

# CANAPÉS

# FISH & SHELLFISH

Tea Smoked Salmon with Wasabi Caviar **GF** (44 kcal)

Ceviche of Swordfish with Cilantro and Peppers **GF** (22 kcal)

Tandoori Monk Cheek Brochette with Watermelon Sambal **GF** (28 kcal)

Tiger Prawn and Scallion Skewer, Mango Salsa Shot **GF** (32 kcal)

Crab and Cox Apple Mayonnaise, Fennel Confit **GF** (43 kcal)

Queenie Scallop, Crab and Chive Butter Sauce **GF** (29 kcal)

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# CANAPÉS

# VEGETARIAN & VEGAN

Aubergine Crisp, Moutabel with Roasted Butternut and Pine Nut Concasse **VE GF** (28 kcal)

Cauliflower and Spring Onion Fritter, Soy and Ginger **VE** (24 kcal)

Artichoke, Edamame and Avocado on Palm Heart **VE GF** (24 kcal)

Tartlet of Slow Cooked Aubergine, Tomato and Oregano with Greek Yogurt (29 kcal)

Marjoram Tomato and Red Onion Compote on Plantain Chips **VE GF** (22 kcal)

Vegan Cheese and Courgette Croquette, Black Olive and Tomato Tapenade (29 kcal)

Min Vegetable Spring Rolls (43 kcal)

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# YOU HAD ME AT SMALL PLATES

Now that we've covered the Canapés, it's time to move on to our delicious small plates.

Our small plates are perfect to put on a WOW event at Bow Bar. So good that your guests won't be able to stop talking it for months after! Let's check them out...

Choose from our mouth-watering selection of small plates to pick the perfect combination for your guests. You can choose:

4 options for £25pp

5 options for £35pp

7 options for £45pp

Add more small plates to your selection for £7pp



# SMALL PLATES MEAT

Spiced Chicken Kofta, Papaya Mint Yogurt **GF** (59 kcal)

Buttermilk Chicken, Corn Aioli **GF** (338 kcal)

Mini Chorizo, Chive Mayonnaise **GF** (168 kcal)

Beef Fillet Brochette, Peppercorn Cream **GF** (170kcal)

Mini Cheeseburger, Salsa, Pickles, Ogleshield Cheese (190 kcal)

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SMALL PLATES

# FISH & SHELLFISH

Smoked Salmon on Mini Brioche, Chive Creamed Cheese (110 kcal)

Crisp Fried Anchovies, Tomato Salsa GF (64 kcal)

Panko Fried Tiger Prawns, Sweet Soy Reduction (146 kcal)

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# SMALL PLATES VEGETARIAN & VEGAN

Cauliflower Fritters, Coriander Yogurt **VE GF** (96 kcal)

Vegetable Gyoza Dumpling, Ginger Vinegar (87 kcal)

Onion and Carrot Pakora **VE GF** (170 kcal)

Mushroom, Spring Onion and Tarragon Tart (129 kcal)

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# DID SOMEONE SAY BOWLS?

Spice up your event with our unique bowl food concept. Our Chef has created seven, hand-held bowl menus, to cover all tastes and preferences so that all of your guests will be happy no matter what!

From vegan to fish to beef, choose five bowls for £40pp or seven bowls for £52pp.



# BOWLS

## BEEF

Ox Cheek, Salt Backed Celeriac and Chapoutier  
Pinot Noir Jus **GF** (138 KCAL)

Sirloin of Cotswold Beef on Horseradish Mousseline  
Potato **GF** (165 KCAL)

## CHICKEN

Steamed Chicken Dumplings, Bok Choy, Soy and  
Five Spice Stock (90 KCAL)

Breast of Chicken, Cheese Tortellini and Tarragon  
Sauce (116 KCAL)

## LAMB

Loin of Lamb on Ewes Cheese Mash,  
Thyme Jus **GF** (125 KCAL)

Slow Cooked Neck of Lamb, Barley Couscous,  
Tagine Sauce (290 KCAL)

## DUCK

Breast of Duck, Mashed Sweet Potato and Xeres  
Vinegar Reduction **GF** (151 KCAL)

Hoi Sin Glazed Duck on Egg Fried Rice with  
Mushroom "Chips" **GF** (114 KCAL)

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# BOWLS

## FISH

Grilled Monkfish Cheeks, Watermelon Salsa **GF**  
(85 KCAL)

Fillet of Sea Bass, Biryani Rice, Cucumber Red  
Onion Salsa (132 KCAL)

## SHELLFISH

Crab and Scallion Black Risotto,  
Peruvian Corn **GF** (79 KCAL)

Tempura Tiger Prawns, Wakame Sea Lettuce and Sweet  
Soy Reduction (114 KCAL)

## VEGAN

Tagine of Pumpkin and Apricot with Barley Couscous **VE** (69 KCAL)

Aromatic Cauliflower and Lentil Dhal, Cucumber and Garlic Coconut Raita **VE GF** (59 KCAL)

Aubergine Fondant, Ratatouille, Crisp Broad Beans **VE GF** (63 KCAL)

Vegetable Gyoza Dumpling, Bean Shoots, Coriander, Soy **VE** (65 KCAL)

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