

## Canapé Menu

5.00 each

Selection of six 27.00 per person  
 Selection of eight 36.00 per person  
 Selection of ten 45.00 per person

### Cold Canapés

Steak Tartare and Horseradish Croustade  
 Smoked Salmon, Caviar, Cream Cheese, Blinis  
 Smoked Aubergine, Toasted Nori Crackers  
 Parmesan Cookies, Cheddar Custard, Black Onion Seeds  
 Blue Cheese Tartlet, Pickled Walnut, Beaumont Honey  
 Dressed Carlingford Oyster, Seasonal Mignonette

### Hot Canapés

Cep Croquette, Truffle Mayo  
 Cumberland Sausage Roll, Burnt Apple Purée, Sage  
 Beaumont Beef Slider  
 Tempura King Prawns, Marie Rose  
 Cod Goujon, Tartare Sauce  
 Fried Chicken, Smoked BBQ Sauce  
 Chickpea Panisse, Jalapeño Ketchup

### Sweet Canapés

Strawberry and Vanilla Choux  
 Lemon Pie  
 Chocolate and Hazelnut Financier  
 Hazelnut Brownie and Chocolate Whipped Ganache  
 Mascarpone and Chocolate Tartlet  
 Lemon and Blueberry Cake  
 Black Forest Cone

*Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.*

*A discretionary 15% service charge will be added to your final bill.*