



CANAPÉS

MINIMUM 10 PEOPLE

COLD CANAPÉS

£5.75 PER PIECE

Pickled vegetable skewers with herb oil *(vg, gf)*

Duck terrine with quince gel *(gf)*

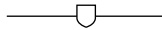
White crab cucumber roll *(gf)*

Sesame-seared yellowfin tuna, smashed avocado, chilli,
coriander cress *(gf)*

Langoustine tartelette & salmon roe

Salmon gravadlax blinis with horseradish
cream & crispy lilliput capers

Beef tartare, sourdough crouton



HOT CANAPÉS

£5.75 PER PIECE

Coated cauliflower wings,
coriander & sweet chilli sauce *(vg, gf)*

Arancini with truffle mayo *(gf)*

Fish goujon & tartare sauce

Confit duck bonbons, black garlic mayo

Roasted aubergine and ham hock croquette with spiced
tomato chutney

Guinea fowl tacos, sweet chilli sauce & micro cress

Mini beef slider, aged cheddar, club sauce

(vg: vegan | gf: gluten free)

Please notify your waiter of any food allergens or intolerances
when ordering. Inclusive of 20% VAT. An optional 12½% service charge
will be added to your bill.



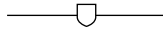
PETIT FOURS

£5 PER PIECE

Pear and anise Pate de fruit

Plum & Cinnamon pate de fruit

Coconut bonbons (gf)



£5.75 PER PIECE

Seasonal Eton mess (gf)

Crème Brûlée (gf)

Dark chocolate nougat with roasted walnut nuts

White chocolate truffles with fruit ganache

(vg: vegan | gf: gluten free)

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