

### **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 (qf)

Fish goujon & tartare sauce

Confit duck bonbons, black garlic mayo

Roasted aubergine and ham hock croquette with spiced tomato chutney

Guinea fowl tacos, sweat 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

Pear and anise Pate de fruit

Plum & Cinnamon pate de fruit

Cocount 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)