



CANAPÉS

MINIMUM 10 PEOPLE

COLD CANAPÉS

£5.00 PER PIECE

Chilled minted pea soup (vg, gf)

Hummus, pomegranate tart & basil cress (vg)

Caramelised red onion & Clawson Stilton tart (v)

£5.75 PER PIECE

White crab cucumber roll (gf)

Beef tartare, sourdough croutons

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

Smoked salmon blini, lemon herb mayo, crispy lilliput capers & chives

Confit guinea fowl terrine, burnt apple mayonnaise (gf)



HOT CANAPÉS

£5.50 PER PIECE

Cod goujon & tartare sauce

Mushroom Arancini with truffle mayo (gf)

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

Potato & spinach croquettes, red pepper tapenade & blue cheese
sauce (gf)

£5.75 PER PIECE

Salt cod fritters, garlic mayo

Mini beef slider, aged cheddar, club sauce

Guinea fowl tacos, sweet chilli sauce & micro cress

(vg: vegan | gf: gluten free | v: vegetarian)

Inclusive of 20% VAT. An optional 12½% service charge will be added. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free.



SWEET CANAPÉS

£5.75 PER PIECE

Fruit tartlet (vg)

Crème Brûlée (gf)

Fruit skewer (vg, gf)

Seasonal Eton mess (v, gf)

Blueberry lavender cheesecake (gf)

Orange & dark chocolate opera cake (gf)

Elderflower, strawberry & pistachio tart (gf)

Hazelnut, passion fruit & mango mousse (gf)



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£19.75 PER PERSON

Sorbet Selection – Lemon, mango, blackcurrant, coconut
£3.75 PER SCOOP

Coffee, tea & tisanes
£6.85 PER PERSON

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