



CANAPÉS



We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

SAVOURY CANAPÉS

£2.95

Truffle arancini (v)

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Mini roast beef Yorkshire pudding with shaved horseradish

Halloumi fritters, red pepper tapenade (v)

Belgian endive, red pepper tapenade, avocado, Greek white vegan “cheese”, pine nuts and coriander (vg)

Soy-glazed sweet potato, sesame, rice crackers and spiced coconut yoghurt (vg)

Potato hash puffs, teriyaki inspired glaze, sesame, avocado and coriander sauce (vg)

£3.95

Lobster cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

Grilled sirloin skewers with truffle mayonnaise

SWEET CANAPÉS

£2.95

Salted caramel chocolate balls (v)

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



TASTING DISHES



We recommend 6 bowl food options
per person for a drinks party.

SAVOURY BOWLS

£6.50 per bowl

Buffalo mozzarella, quince purée, pecans, grapes, endive and truffle honey

Tossed Asian salad with pak choi, watermelon,
broccoli and Hoisin sauce (vg)

Rendang plant-based curry, sweet potato, green beans, chilli,
coconut yoghurt, choy sum, broccoli, toasted coconut and jasmine rice (vg)

£7.50 per bowl

Salt and pepper tempura squid with wasabi mayonnaise

Three bird shepherd's pie

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Christmas crème brûlée (v)

Winter berry cinnamon compote and shortbread

Chocolate profiteroles (v)

Vanilla ice cream, dark chocolate sauce and gold flakes

Chocolate mousse (v)

Brownie, salted caramel sauce, freeze-dried raspberries and lemon balm

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PRIVATE DINING MENUS



Truffle arancini rice balls - £8.25

Rosemary glazed almonds - £4.25

Spiced gordal olives - £4.50
With chilli, coriander and lemon

Selection of cheeses - £13.95
With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles - £6.25
With a liquid caramel centre

Colston Bassett Stilton - £11.25
With chutney, grapes, celery and crackers
Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

GIFT

Christmas baubles - £10

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