

CANAPÉS
SPRING & SUMMER**Meat***Served cold*

Duck liver parfait, crispy beef, pickled shallots
 Smoked chicken roulade, butter milk curd, smoked tomato pesto
 Baked chicken skin, potato and truffle purée, caviar and sorrel
 Steak tartar, whole grain mustard mayonnaise, gherkin, charred sour dough
 Apple and chorizo jam, pickled pineapple and baked Manchego

Served warm

Lamb prosciutto, Welsh rarebit, pea and anchovy
 Crispy duck leg, ginger dressing, hoi sin mayonnaise
 Spicy Korean lamb skewers, miso caramel, chives and charred spring onion
 Seared beef, roast beef and onion mayonnaise and pickled seaweed
 Rice fritter, chicken teriyaki, wasabi mayonnaise, pickled ginger
 Slow cooked pork belly, garlic nougatine, shitake ketchup

Fish & Seafood*Served cold*

“Crabsticks” with ponzu mayonnaise
 Cod brandade, crispy skin, smoked tomato, tomato ketchup
 Razor clam salad with oyster and jalapeño mayonnaise
 Nori cone, crayfish and truffle sour cream with caviar
 Seatrout tataki, soba pancake, pickled cucumber and sriracha mayonnaise

Served warm

Crab and mushroom fritter with sweetcorn and coriander mousse
 Puffed scallop wonton, yuzu avocado purée, pickled turnip and peanut
 Southern fried king prawn, smoked spicy pineapple purée, bacon ricotta
 Salmon skewers with black sesame, avocado and wasabi mayonnaise
 Haddock and trout fish cake with parsley sauce and crispy capers

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE



Vegetarian

Served cold

Burrata, Mara des Bois strawberry vinegar and basil gel
 Beetroot arlette, raspberry cream and black olive
 Parmesan shortbread, truffled cream cheese, pea purée and puffed rice
 Cauliflower panna cotta, vanilla oil, lemon and coriander
 Sour dough croûte, fresh apple terrine, Stilton and sorrel

Served warm

Basil and artichoke arancini
 3 Cheese and garlic beignet, garlic nougatine and pear chutney
 Beer and miso aubergine, peanut crumble, Gochujang caramel
 Spicy sweetcorn fritter, bbq corn purée, passionfruit
 Tandoori carrots, Vadouvan yoghurt, poppadum crumble

Desserts

Basil sablé, strawberry and white chocolate
 Piña colada mousse, coconut dacquoise, rum and vanilla macerated pineapple
 Mascarpone and apricot bar with pistachio
 Dulcey crémeux, Earl Grey streusel
 Manjari chocolate millionaire shortbread
 Salted caramel churro

6 canapés £25.50

8 canapés £31.00

10 canapés £36.00

12 canapés £41.00

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