

CANAPES

SAVOURY COLD

- Fresh burrata and black olive condiment ✓
- Goat's cheese and truffle crostini ✓
- Smoked Scottish salmon, tangy cream and caviar
- Parma ham and sweet melon
- Gin & Tonic cured salmon
- Crispy quail's egg and chorizo
- Bresaola, rocket and parmesan crouton
- Chicken liver and foie gras parfait, mandarin and raisins glaze
- Mortadella, pistachio crumble and piccalilli
- Roasted roma tomato bruschetta ✓
- Parmesan 'Biscotto'
- Smoked salmon mille-feuille with rye bread
- Tuna, sesame, mango and watercress
- Spicy crab cocktail, spring onions and coriander
- Crispy polenta, crèmeux of gorgonzola and basil ✓
- Crunchy croutons of foie gras, lemon jam and almond
- Humus and crudités cones ✓
- Roulade of grilled rainbow vegetables ✓
- Goat's cheese, black olives and caramelised walnut bites ✓
- Crispy courgettes and paprika, parmesan tuiles ✓



SAVOURY HOT

- Saffron risotto arancini ✓
- Smoked fish tempura, horseradish dip
- Curried root vegetable samosa ✓
- Paprika beef sausage roll
- Melted Montgomery cheddar soft doughnuts ✓
- Buffalo mozzarella and vegetable mini pizza ✓
- Prawn tempura, poppy seeds
- Tempura of soft shell crab, kaffir lime
- 'Donzelletta' parmesan and pepper ✓
- Organic scrambled egg with truffle ✓
- Mini Thai crab cake, sweet chilli
- Ricotta and spinach tortello, lemon and tomato dressing ✓
- Nori vegetable spring roll ✓
- Mini chicken skewers, wild sumac and peanut sauce
- Mini chicken tikka with papadum and pomegranate yogurt



SWEET

- Chocolate cremino
- Raspberry cheesecake
- Chocolate tartlet
- Lemon meringue tart
- Chocolate hazelnut cake
- Fruit skewer
- Mini ice cream and sorbet cones

Please select your canapés from the above:

6 pieces £26 per person

12 pieces £42 per person

✓ vegetarian dish

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Kindly note that dishes will change according to season.

Please ask your event manager for information on food allergens or any special dietary requirements.

BOWL FOOD MENU

COLD

Tiger prawns with chorizo and datterino chutney

Octopus salad, celery and green apple

Burrata, sweet chilli and basil olives ✓

Caprese salad, sunblushed tomatoes and avocado ✓

Peppered beef carpaccio with parmesan cream

Humus and wholemeal pitta bread ✓

Aged Parma ham and melon

Gluten free chicken Caesar salad

Cob salad ✓

Tomato, parsley and cracked wheat tabouleh ✓

Vitello tonnato

Smoked rib eye, truffle shavings, rocket and balsamic reduction

Torched salted cod, caper berries, red pickled onion and lime dressing

Superfood salad, Calamansi dressing ✓

Niçoise salad, new potatoes, taggiascha olives and green beans

Calamari salad, chilli and coriander

◆ ◆ ◆

PASTA AND RISOTTO

Orecchiette pasta, broccoli, pecorino and chilli ✓

Ricotta gnocchi, pesto, potato and beans ✓

Saffron risotto, matured parmesan cheese ✓

Sardinian sausage ragout Malloreddus

Smoked salmon and cream tortellini

Meze penne Arrabiata style ✓

◆ ◆ ◆

HOT

Aberdeen Angus beef burger with cheddar cheese

Grilled sea scallops, tangy condiment and Amalfi lemon

Roasted corn-fed chicken, curry, coriander and fragrant basmati rice

Beef fillet with béarnaise sauce and French fries

Aubergine caviar, herb salad and grissini ✓

Truffled macaroni and cheese, wild mushrooms ✓

Mini Falafel

Salt and pepper crispy squid

Mini fish and chips, tartare sauce

Seitan broth with seitan cubes, vegetables and soya ✓

◆ ◆ ◆

DESSERT

Dark chocolate mousse, crispy praline

Lemon meringue tart

Tiramisù

Vanilla panna cotta, fruit compote

Chocolate tart

Praline choux

Raspberry cheesecake

Mini ice cream and sorbet cones

Please select your dishes from the above:

your choice of 6 pieces - 4 savoury and 2 sweet - £36

your choice of 8 pieces - 5 savoury and 3 sweet - £43

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Kindly note that dishes will change according to season.

Please ask your event manager for information on food allergens or any special dietary requirements.

FOOD STATION MENU

A minimum number of 20 guests required for the food station items.

RAW SALAD CRUDITES AND JUICES v £13

Selection of fresh seasonal vegetables:

Salad leaves, beetroots, mais, cucumber and Datterino tomatoes, kale and spinach

Served with:

Hummus and pomegranate, avocado and coriander, black olive and thyme, sour cream, chive and paprika, babaganoush, extra virgin olive oil and aged balsamic, apple cider and raspberry dressing

Selection of Juice boosters:

Turmeric, carrots, apple, spirulina, ginger, cayenne pepper, spinach, lemon and pear

FINE ITALIAN CHARCUTERIE £17

The best selection of fine charcuterie from Italy:

Parma ham, beef bresaola, coppa, salame Finocchiona, hand-cut San Daniele ham and culatello

Served with:

Gherkins, homemade Giardiniera, "gnocco fritto" grissini, marinated artichokes, selection of olives, dressed ricotta and a country style selection of rustic breads

INTERNATIONAL CHEESE BOARD MARKET DISPLAY v £17

Selection of the finest British and international cheeses

Baby Stilton, Calston Bassett, Cornish Blue, baby Tunworth, Old sussex mature cheddar, Compte, Gruyere, Parmesan, Fresh buffalo mozzarella bowl and burrata, Manchego, pecorino toscano, Rosary goat cheese

Served with:

Lemon and fig jams, truffle honey, selection of oat cakes, crispy cheese biscuits and crackers, menbrillo quince jelly, sourdough breads and paprika grissini

SWEET INDULGENCE BAR £15

Chocolate mousse, panna cotta, crème brûlée, mini tartlets, torta caprese, fruit candies, chocolate fountain with dipping sauces, diced fruit, marshmallow sticks, meringues

CHOCOLATE FOUNTAIN £12

Fresh fruit cubes with dipping sauces, marshmallow sticks, meringues, baby pancakes, waffles, mini doughnuts, selection of nuts and granola

v vegetarian dish

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Kindly note that dishes will change according to season.

Please ask your event manager for information on food allergens or any special dietary requirements.