

Canape Menu

Autumn / Winter '19/20

Meat

Crispy lamb breast, mint paloise

Pastrami and Swiss cheese doughnut,
thousand island dressing

Confit duck, satay, pickled cucumber, sesame

Braised lamb shoulder, sumac, pomegranate,
pickled red onion and yoghurt

Fish

Crab doughnut, lemon aioli

Cured salmon lollipop, nori, ponzu gel, wasabi
powder

Tuna taco, lime tequilla

Tempura nori, soy cured pollock, kimchi and
avocado puree, dehydrated ginger

Cod and haddock croquette, crispy capers,
parmesan, chive emulsion

Desserts

Cherry chocolate cornetto

Lemon mille feuille, toasted meringue, candied
lemon

Beetroot Victoria sponge

Bailey's and white chocolate cheese cake

Vegetables

Pickled beetroot, goat's cheese, wonton crisp
(V)

Enoki mushroom bundle, carrot, pepper,
pickled ginger, mooli (VE)

Lebanese cucumber, crisp vegetables and
Korean Ssamjang (VE)

Tempura violet artichoke with harissa pesto
(VE)

Savoury 'iced gems' with sun dried tomato and
goat's cheese (V)

Tapioca crisp, carrot puree with star anise and
rosemary, hazelnut, dill, carrot crisp (VE)

Favourites

Triple fried chip, charred fillet of beef,
bearnaise sauce

Soft quail egg, cured salmon, English muffin,
lemon hollandaise

Pork, prawn and chicken Thai salad, pressed
pineapple and chilli

Chicken skin, rosemary scented mascarpone,
pancetta jam

***Some of our foods contain nuts, seeds and
other allergens. Please speak to a member
of staff for more information.***