

CANAPÉ MENU

PRE-DINNER CANAPÉS

SELECTION OF 6 CANAPÉS
£26 PER GUEST

COCKTAIL CANAPÉS

SELECTION OF 10 CANAPÉS
£40 PER GUEST

ADDITIONAL CANAPÉS £4 PER PIECE

COLD CANAPÉS

Sushi Rice and Tuna Carpaccio

Hoisin Beef Swiss Roll with Baby Leek

Mini Prawn Tacos

Smoked Salmon Tartare Blini with Lime Mayo

Smoked Duck with Enoki Mushroom and Thai Asparagus, Sweet Onion

Goat's Cheese Mousse and Fig Tart

Compressed Melon and Parma Ham with Plum Sauce

Duck Liver Parfait with Cherry Glaze and Gold Leaf

Paprika Octopus and Pineapple Jam

Beef Carpaccio with Artichoke and Truffle Paste and Quail Egg

Smoked Salmon Mille-feuille with Tobiko

Spring Vegetables Wrap with Daikon and Shiso

Rice Paper Wrap with Smoked Duck and Mango with Plum Sauce

Ceviche of Tuna and Scallop with Sesame Yuzu Dressing and Wasabi

Compressed Watermelon with Crab and Balsamic Flakes

(V) Vegetarian

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

HOT CANAPÉS

Smokey Capia Pepper Pesto Marinated Chicken Skewers

Beef Croquette with Paprika Sauce

Brie Tomato Tart with Red Onion Marmalade

Cod and Salmon Cake with Taramasalata

Queen Scallop and Salmon with Lemon Jam

Lobster Tempura with Coconut Lime Chilli Dip

Spicy Rice and Cottage Cheese with Date Chutney

Tofu Balls with Peanut Sauce

Mini Fish and Chips with Tartare Sauce

Braised Ox Cheeks with Mini Yorkshire Pudding and Horseradish Mash

Assorted Dim Sum with Sesame Chilli Soya

Mini Sesame Burger with BBQ Sauce

Coconut Breaded Prawns with Chilli Sambal

DESSERT CANAPÉS

Strawberry and Timut Pepper Mousse, Chocolate Sable

Mint Sponge and Raspberry Mille-feuille

Cocoa Shortbread and Whipped Gianduja

Pistachio Mousse and Fresh Raspberry

Lemon Meringue Cones

Cherry and Chocolate Tartlet

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