



Exclusive Hire Canapés 2024

Meat Canapés

Each

- Honey glazed cocktail sausages - £5
- Ham hock terrine, granny smith and cornichons ^(gf) - £6
- Buttermilk chicken with sriracha mayonnaise - £6
- Hand-cut beef tartare, ciabatta crostini - £7
- Herdwick lamb kofte skewers, Greek yoghurt - £7
- Mini beef burger, red onion compote - £7

Fish Canapés

Each

- White crab and avocado tartlet, cocktail sauce - £7
- Tempura king prawn tail with basil mayonnaise - £7
- Yellowfin tuna sashimi, sesame dressing - £7

Vegetarian/Vegan Canapés

Each

- Houmous tartlet, espelette chilli, olive oil ^(v/vg) - £4
- Aubergine caviar and harissa tartlet ^(v/vg) - £4
- Wild mushroom and shallot tartlet ^(v) - £5
- Sweet potato falafel with coconut yoghurt ^(v/vg/gf) - £5
- Arancini risotto of spiced tomato and mozzarella ^(v) - £6
- Montgomery cheddar and truffle croquettes ^(v) - £7

Dessert Canapés

Each

- Mini choux with vanilla crème patisserie ^(v) - £4
- Warm madeleine, salted caramel sauce ^(v) - £4
- Selection of macaroons ^(v/gf) - £4
- Lemon meringue tartlet ^(v) - £4
- Chocolate brownie ^(v/vg) - £4
- Compressed pineapple in rum ^(v/vg/gf) - £4
- Dark chocolate and orange tartlet ^(v) - £5

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill.

Exclusive Hire Bowl Food

£12 Per Bowl

Trout

Seared sea trout, crab and prawn risotto, tarragon

Cod

Vadouvan spiced cod, cauliflower puree, admiral sauce

Octopus

Honey glazed octopus, preserved lemon, nduja, fregola

Sirloin

Chargrilled Sirloin steak, matchstick fries, béarnaise sauce

Chicken

Corn-fed chicken supreme, pommes purée, red wine jus

Lamb

Moroccan spiced lamb cannon, aubergine caviar, cous cous

Gnocchi ^(v/vg)

Rice flour gnocchi, lovage pesto, charred artichoke

Risotto ^(v/vg)

Wild mushroom and black truffle risotto

Beetroot ^(v/vg)

Heritage beetroot salad, smoked tomatoes, Burrella, sunflower seeds

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