

STANDING RECEPTION

CANAPE

(minimum 20 of each portion)

Honey glazed cocktail sausages 5

Buttermilk chicken, sriracha mayonnaise 6

Montgomery cheddar, truffle croquettes (v) 7

Arancini risotto, spiced tomato, mozzarella (v) 6

Sweet potato falafel, coconut yoghurt (v/vg/gf) 5

Houmous tartlet, espelette chilli, olive oil (v/vg) 4

Aubergine caviar, harissa tartlet (v/vg) 4

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LARGE PLATTER

Artisanal British & French cheeses, chutney, grapes, crackers 48

Sliced cured meats, cornichons, grilled ciabatta 45

Cold seafood, prawn (shell), smoked salmon, smoked mackerel 50

Houmous, grilled Mediterranean vegetables, pitta break (v) 48

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BAR SNACKS

Nuts (vg) 5

Mixed salted nuts

Olives (vg) 5

Lemon & garlic Provencal olives

Crackers (vg) 5

Light chilli rice crackers

Picos (vg) 6

Mini Spanish basil breadsticks

Parmesan 6

Crispy baked parmesan crisps

Chips (v/vg) 8

Rosemary & garlic, truffle mayo

Hummus (vg) 8

Mini Spanish basil breadsticks

Salumi (vg) 20

Mini Spanish basil breadsticks

Kings Caviar 40 (10g) / 85 (30g)

Mini Spanish basil breadsticks

Cheese 8

Mini Spanish basil breadsticks

Cheese Board (to share) 20

*Out selection of five British & French cheeses
(Kidderton Ash, Cornish Yarg, Tomme Aux 7
Fleurs, Baron Bigod, Blue de Causse)*

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

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

15% service charge will be added to your bill. Prices include VAT.