



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

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

Tomato and red pepper hummus, grissini

Salumi (vg) 20

Plate of sliced cured meats, cornichons, bread boule Prosciutto
salami Milano, chorizo, Coppa

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

Oscietra Caviar, Blinis, Crème fraiche

Cheese 8

Your choice of one house cheese
served with pear chutney and crackers

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)