



Canapé Menu

4.00 each

Pre-Dinner Canapés / Selection of six 21.00 per person

Cocktail Canapés / Selection of eight 28.00 per person
Please select three cold, three hot and two dessert canapés

Cocktail Canapés / Selection of thirteen 43.00 per person
Please select five cold, five hot and three dessert canapés



Cold Canapés

Devilled Egg, Caviar, Spring Onion

Steak Tartare and Horseradish Crustade

Smoked Salmon and Avocado Cornetto

Tandoori Cauliflower, Poppadum, Pomegranate

Parmesan Cookies, Cheddar Custard, Black Onion Seeds

Beetroot Pancake, Goats' Cheese Roll

Waldorf Salad, Apple, Celery, Grape, Walnut, Blue Cheese Tartlet

Marinated Tuna Sashimi, Wasabi, Sesame

Hot Canapés

Pork Cromesquis, Burnt Apple

Tomato Risotto Cake, Rocket Pesto

Lamb Slider, Tahini Yoghurt

Crisp King Prawns, Fresh Herbs, Romesco Sauce

Queen Scallop, Serrano Ham

Cod Cheeks, Tartare Sauce

Fried Chicken, Roast Chicken Emulsion

French Toast, Bacon Jam, Cheddar Custard, Truffle

Chickpea Panisse, Jalapeño Ketchup

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

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

Private Dining



Canapé Menu

Gluten-Free Canapés

- Devilled Egg, Caviar, Spring Onion
- Tandoori Cauliflower, Poppadum, Pomegranate
- Waldorf Salad, Apple, Celery, Grape, Walnut, Blue Cheese
- Marinated Tuna Sashimi, Wasabi, Sesame
- Queen Scallop, Serrano Ham
- Chickpea Panisse, Jalapeño Ketchup

Dairy-Free Canapés

- Smoked Salmon and Avocado Cornetto
- Waldorf Salad, Apple, Celery, Grape, Walnut
- Marinated Sashimi Tuna, Wasabi, Sesame
- Crisp King Prawns, Fresh Herbs, Romanesco Sauce
- Queen Scallop, Serrano Ham
- Sole Goujons, Tartare Sauce
- Chickpea Panisse, Jalapeño Ketchup

Vegetarian Canapés

- Chickpea Panisse, Jalapeño Ketchup
- Waldorf Salad, Apple, Celery, Grape, Walnut
- Devilled Egg, Caviar, Spring Onion
- Beetroot Pancake, Goats' Cheese Roll
- Tomato Risotto Cake, Rocket Pesto
- Tandoori Cauliflower, Poppadum, Pomegranate

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## Sweet Canapés

Dark Chocolate and Praline Choux Bun

Lemon Meringue Pie

Tahitian Vanilla 'Swiss Roll'

Hazelnut Brownie, Caramel Cream

Tiramisu Cornetto

Yuzu and Blueberry Cake

Coconut Mousse, Toasted Cocoa Nib

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