



CANAPÉS MENU

£24pp

Selection of 6 Items (Minimum Order 20 People)

Please cater to a minimum of 80% of your final guests' numbers

MEAT

28 Day Aged Sirloin Carpaccio

Crostini, chestnut & bone marrow cream, rocket cress

Braised Lamb Shoulder

Overnight braised Kent lamb on a crispy herb polenta cake (GIF)

Hoisin Marinated Chicken Thigh

Sweet & sour charcoaled pineapple, plantain & fresh chilli (DF)

Chicken Liver & Nori Tartlet

Negroni gel & candied orange zest

FISH

Cured Salmon Tartare, Black Sesame Cone

Salmon & crème fraîche mousse, caviar & dill

Cod & Spinach Bonbon

Cayenne pepper mayonnaise & semi-dried cherry tomato

Orange & Ginger Cured Seabass

Squid ink tapioca cracker, blood orange gel, tobiko wasabi & caviar (GIF) (DF)

Prawn Cocktail

Mini baguette, marie rose, brandy gel, curly chilli & pickled kohlrabi

VEGETARIAN

Roast Chanterelle Carrot

Chocolate & coffee cream, baked ricotta crumble (GIF)

Miniature Gorgonzola Pizza

Blue cheese sauce, radicchio & toasted walnuts

Lord London Cheese Tart

Almond crumble & brandy-soaked fig

Roasted Salsify Baton

Hazelnut, truffled egg mayonnaise & cured grated egg yolk (DIF)

VEGAN

Wild Mushroom Tartlet

Blueberry & persimmon purée (VE)

Spiced Chickpea Pancake

Moroccan chermoula sauce, pomegranate & crispy kale (GIF) (VE)

Braised Black Eyed Bean Arepas

Sweet potato purée & coriander cress (GIF) (VE)

Beetroot Tapioca Cracker

Beetroot tartare, black quinoa, lychee gel & lemon balm (GIF) (VE)

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan. For full allergens, please ask a member of staff

SWEET

Dark Chocolate & Hazelnut Praline Truffle & Hazelnut Nibs

Selection of Flavoured Macaroons (GIF)

Choux Bun, Craquelin, Brandy Crème Pâtissière

Baked Vanilla Mini Cheesecake (GIF)

VEGAN DESSERT SELECTION

Banana and Sesame Fritters with Caramel Dipping Sauce (VE)

Seasonal Pâte de Fruits (GIF) (VE)

Vegan Meringue & Strawberry Coulis (GIF) (VE)

Fresh Fruit Skewers (GIF) (VE)