

# Canapé Menu

## Selection of hot and cold Canapés

Four Canapés - £18.15 | Six Canapés - £27.00 | Eight Canapés - £35.75  
Additional Canapés - £4.60

Enhance your reception by offering a combination of Canapés and Bowl Food

Three Canapés and Three Bowl Food Items- £41.50

Please speak to your Event Manager for our Bowl Food Menu

## Chef's Choice

To help us reduce our food waste and impact on the environment, we are promoting Chef's Choice range on our menus. This will enable our team to make the best use of seasonal and local ingredients whilst reducing waste

Our Chef will select a menu for your guests to enjoy

Four Canapés - £17.00 | Six Canapés - £25.15 | Eight Canapés - £33.25  
Additional Canapés - £4.30

Combine with Chefs choice Bowl Food

Three Canapés and Three Bowl Food Items- £38.60

## HOT CANAPÉS

### Vegetarian

Montgomery Cheddar Beignet, Spiced Apple,  
Hawkes Cider Chutney (v)

Asahi Beer\* and Black Sesame Tender Stem  
Broccoli Tempura, Spicy Japanese  
Kewpie Mayonnaise (ve)

Persian Tandoori Cauliflower, Sumac Soya  
Yoghurt, Pomegranate  
(ve, gf, ho)

Ticklemore Cheese Beetroot Tart,  
Sweet Chilli Glazed Walnut (v)

### Fish

Fisherman's Pie  
Salmon, Leek,  
Dill and Mature Cheddar Mash

Market Fish and Mushy Peas Fishcake,  
Sicilian Lemon, Caper Aioli

Thai Fish Crab Cakes,  
Thai Chilli Jam (gf)

Glazed Salmon Yakiniku,  
Green Peppers, Furikake

### Meat

Karaage Chicken,  
Sriracha Mayonnaise

Venison Bolognaise, Herb Breadcrumbs,  
Cipriani Mayo, Parmesan Frico  
gf available on request

Mini Chicken Kiev, Garlic, Parsley Cream  
Cheese, Red Pepper Ketchup  
gf available on request

Chilli Beef Taco  
gf available on request

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free dish.  
(ho) denotes healthy option. (\*) contains alcohol.

Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

All prices quoted are exclusive of VAT and subject to change.

October 2024

## COLD CANAPÉS

### Vegetarian

Jerusalem Artichoke Lemon and  
Thyme Tart (ve)  
gf available on request

Aubergine Tartare, Aquafaba Egg Yolk  
Emulsion, Salt and Vinegar  
Galette Crisp (ve, gf)

Dolcelatte, Pear, Slow Roast Tomato,  
Sea Salt Sable (v)  
gf available on request

Wild Mushroom and  
Black Truffle Choux Bun,  
Balsamic Galee (v)

### Fish

Classic Prawn Cocktail Vol Au Vents,  
Avocado, Marie Rose Sauce  
gf available on request

Malden Sea Salt Baked Baby Potato,  
Exmoor Caviar, Crème Fraiche (gf)

Chapel and Swan Smoked Salmon Ballantine,  
Beetroot Caviar, Horseradish Crème Fraiche,  
Caraway Toast (gf, ho)

### Meat

Smoked Gressingham Duck, Orange Gel,  
Egg Yolk Salad Cream Emulsion (gf)

Rare Roast Beef Yorkshire Pudding, Fresh  
Whipped Horseradish Cream,  
Red Onion Jam

Coronation Chicken Apricot, Mango Gel,  
Smoked Almond Cannelloni

Ham Hock Terrine, Mushroom Ketchup,  
Pickled Onion, Granary Toast  
gf available on request

## DESSERT CANAPÉS

'Islands Chocolate'  
Dark Chocolate and  
Malden Sea Salt Tart (ve) (gf)

Mini Yuzu Meringue Tart,  
Lemon Sherbet

Brown Butter, Almond and Blueberry  
Frangipane Bites, Blueberry Gel (gf)

Baked New York Madagascan Cheesecake,  
Blueberry Compote  
gf available on request

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten free dish.  
(ho) denotes healthy option. (\*) contains alcohol.

Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.

All prices quoted are exclusive of VAT and subject to change.