

CANAPÉS MENU

Whether it be for an early evening or post-conference reception, we are delighted to offer a selection of delicious canapés. We recommend a minimum of four cold and four hot canapés for your event. Should you wish, our chefs can create a bespoke seasonal menu. Please contact your account manager for further details.

For 30 guests or more

8 canapés – £25.00 per person

12 canapés – £30.80 per person

Canapé and bowl food combo: 3 canapés and 3 bowls – £30.00 per person

For fewer than 30 guests: 4 canapés – £18.00 per person

MEAT SELECTION

Meat cold

Asian marinated chicken rice-paper rolls with red pepper, cucumber, beansprouts, coriander and mint, sweet chilli

Rare lamb on minted blini with crispy rosemary and cranberry

Smoked duck, dark-cherry compote and fresh fig with rocket on bamboo skewer

Beef carpaccio and horseradish crème fraîche on potato rosti

Pork banh mi, firecracker kimchi and spring onions on crostini

Meat hot

Chicken, basil and prosciutto skewers with chive crème fraîche

Rare fillet of beef with herb hollandaise and fried shallots

Bacon, cherry tomato and jalapeno naked cheeseburger with chipotle mayonnaise

Pulled lamb shank open pie with pomegranate molasses, pistachio and mint yoghurt

Venison and red wine sausage rolls, port and blackberry jam with sage

FISH SELECTION

Fish hot

Black and white sesame crusted salmon skewers with ponzu dressing

Lobster burger with rocket and lemon mayonnaise

Smoked haddock and spinach galette, topped with lemon hollandaise

Thai crab and lemongrass cakes with grilled mango salsa and coriander

Lemon and coriander tiger prawns, candy-floss pastry and wasabi mayonnaise

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Fish cold

Lobster Marie Rose and spring onion in cucumber bowls
Fresh tuna tataki with radish, apple and julienne vegetables
Beetroot waffle with hot smoked salmon and horseradish crème fraîche
Picked crab and smoked paprika on maki roll with pickled radish and celery
Bourbon and treacle cured sea trout on brochette noir croute and lemon balm mousse

VEGETARIAN SELECTION

Vegetarian hot

Panko fried goat's cheese and charred chilli pineapple pops
Mediterranean vegetable frittata with red pepper aioli
Baby brioche filled with wild mushrooms and lemon hollandaise
Sweetcorn and courgette fritters with tomato and jalapeno salsa
Pumpkin risotto arancini with crème fraîche and deep fried sage dip

Vegetarian cold

Lemon marinated goat's cheese, red amaranth and grilled artichoke bruschetta
Pea tartlet with creamy feta and red peppercorns
Dolcelatte with roasted balsamic fig on sultana croute
Slow-roast cherry tomato compote with walnut, ricotta and basil pesto on rosemary bruschetta
Mushroom pâté and pickled spring onion on toasted brioche

DESSERTS

Mocha tart with crushed pistachio and espresso marsacpone
Sweet filo baskets of lemon mouse, fresh raspberries and lemon balm
Pavlova nest of blackberries, mint and fresh cream
Orange panacotta on lavender shortbread with confit lemon
Dark chocolate mouse, waffle cone and toasted hazelnuts