CANAPÉS

CHOOSE CANAPÉS FROM OUR SEASONAL MENU

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

Minimum of 30 guests

<table>
<thead>
<tr>
<th>6 CANAPÉS</th>
<th>8 CANAPÉS</th>
<th>12 CANAPÉS</th>
<th>ADDITIONAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>£23.50 per person</td>
<td>£30.00 per person</td>
<td>£34.50 per person</td>
<td>£4.00 per person</td>
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COLD

- Seared peppercorn beef fillet
- Beetroot roulade, truffle, fine herbs (v)
- Seared salmon, teriyaki glaze, truffle mayonnaise
- Smoked salmon, cucumber, nori, egg roll
- Sussex Slipcote cheese, broad bean pesto, shortbread (v)
- Lobster and fennel scone
- Asparagus, vegetable spicy egg roll (v)
- Pickled beetroot, cream cheese, porcini (ve)
- Gougères Roquefort (v)
- Ratatouille tartlet (v) (ve)

SMALL AND DELICATE WITH BIG FLAVOURS

HOT

- Beef ribeye skewers, peppercorn sauce
- Chicken and gravy pie
- Crispy five spice duck, plum sauce
- Hibachi style grilled chicken, Malaysian spice
- Chicken tikka
- Bombay potato, mango pickle (ve)
- XO king prawn, crispy seaweed
- Japanese enoki mushroom fritters, ramen dipping sauce
- Chicken and spring onion dumplings
- Lobster thermidor

PUDDINGS

- Jasmine doughnut
- Apple and jasmine pâté de fruit (ve)
- Caramel cup (v)
- Blueberry and hazelnut cheesecake (v)
- Chocolate and orange truffle (v)

HEALTHY LIFESTYLE CHOICE  (V) VEGETARIAN  (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.