

# CANAPE MENU

## SELECTION



**TWO COLD  
& TWO HOT**

**FOUR COLD  
& TWO HOT**

**SIX COLD &  
THREE HOT**

### COLD CANAPES

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Provençal Selection (V)  
Mediterranean Vegetable Skewers (V)  
Houmous, Za'atar and Sundried Tomato (VE)  
Red Pepper Tapenade and Roasted Artichoke (VE)  
Churrasco Chicken  
Chicken and Chorizo  
Seafood Selection  
Smoked Salmon and Dill Blini  
Mini Filled Bagels

### HOT CANAPES

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Mini Cheese Burgers  
Cottage Pie Bites  
Marinated Beef Skewers  
Vegetable Quesadilla (V)  
Tempura Prawns, Chipotle Dip  
Lemongrass Salmon  
Teriyaki Chicken  
Pulled Pork Croquettes  
Roast Beef Yorkshire Pudding





# BANQUETING MENU

## BANQUET 1

Please create a set menu by choosing one option from each course for all members of your party.

### STARTERS

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Sweet potato soup, pickled woodland mushrooms, white truffle oil (Ve)  
Pressed ham hock and pea terrine, piccalilli puree, pickled vegetables, focaccia crisp  
Heritage beetroot tart, golden beetroot puree, samphire and shallots (Ve)

### MAINS

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Slow braised beef feather blade, fondant potato, root vegetables in red wine sauce  
Roast chicken breast, parsley mash, roast artichoke, confit carrots, tarragon sauce  
Butternut squash, kale, chickpea tagine, fennel chutney, spinach and butterbean pakora (Ve)

### DESSERTS

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Cream filled profiteroles, warm caramel sauce, raspberries and strawberries  
Lime tart, Italian cream, candid fennel  
Apple and raspberry tart, vegan vanilla ice cream (Ve)



FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.