

## Canapé Menu

5.00 each

Selection of six 27.00 per person  
Selection of eight 36.00 per person  
Selection of ten 45.00 per person

### Cold Canapés

Steak Tartare and Horseradish Croustade  
Smoked Salmon, Caviar, Cream Cheese, Blinis  
Smoked Aubergine, Toasted Nori Crackers  
Parmesan Cookies, Cheddar Custard, Black Onion Seeds  
Blue Cheese Tartlet, Pickled Walnut, Beaumont Honey  
Dressed Carlingford Oyster, Seasonal Mignonette

### Hot Canapés

Cep Croquette, Truffle Mayo  
Cumberland Sausage Roll, Burnt Apple Purée, Sage  
Beaumont Beef Slider  
Tempura King Prawns, Marie Rose  
Cod Goujon, Tartare Sauce  
Fried Chicken, Smoked BBQ Sauce  
Chickpea Panisse, Jalapeño Ketchup

### Sweet Canapés

Strawberry and Vanilla Choux  
Lemon Pie  
Chocolate and Hazelnut Financier  
Hazelnut Brownie and Chocolate Whipped Ganache  
Mascarpone and Chocolate Tartlet  
Lemon and Blueberry Cake  
Black Forest Cone

*Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.*

*A discretionary 15% service charge will be added to your final bill.*