

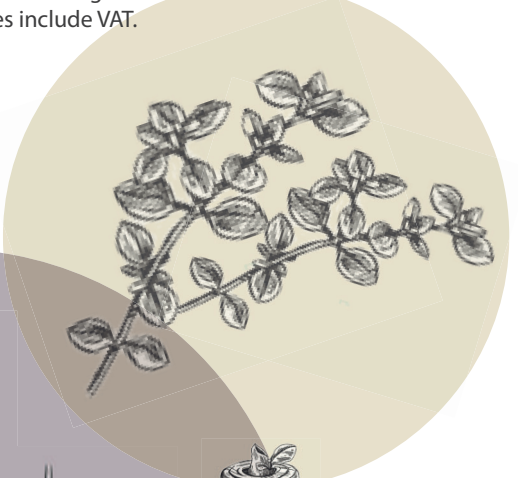


CANAPES MENU

Our Head Chef has specially curated a menu of delicious seasonal canapés perfect as a lighter option and to accompany drinks and receptions.

4 canapés	£17.00
7 canapés	£28.85
9 canapés	£35.55

A discretionary service charge of 12.5% is added to all invoices for our Staff fund. All prices include VAT.



MEAT

Warm

- Haggis croquettes, whisky sauce
- Smoked chicken, chilli, peanut sauce
- Yorkshire pudding, roast beef, horseradish
- Duck spring rolls, plum sauce

Cold

- Ham hock, quince
- Chicken Caesar salad tart
- Smoked duck, cherry
- Beef carpaccio, pickled cucumber

FISH

Warm

- Smoked salmon, caviar croque monsieur
- Thai fish cakes, sweet chilli sauce
- Sesame prawn toast
- Smoked haddock, sweetcorn quiche

Cold

- Pickled mackerel, cucumber, avocado
- Prawn cocktail, bloody Joseph sauce
- Crab crème fraîche
- Smoked salmon, blini, crème fraîche, keta caviar

VEGETARIAN

Warm

- Vegetable spring rolls
- Pea & parmesan soup
- Sweetcorn & cheddar arancini
- Leek & rosemary tart

Cold

- Poached pear, blue tart
- Boiled quail egg, asparagus, truffle mayonnaise, blini
- Beetroot, whipped goat's cheese, balsamic vinegar
- Vegetable rice paper rolls

DESSERT

- Macarons
- Whisky & orange chocolate, pots, vanilla whipped cream
- Victoria sponge, cream & jam
- Chocolate, hazelnut doughnut