

Canape Menu



Our canape selection includes an array of signature dishes perfect for standing events and parties. Once your event is confirmed, our Executive Chef will create a bespoke menu selection based on your requirements.

Vegetarian

- CRISPY POLENTA** (v) truffle mayonnaise
- GRILLED COURGETTE WRAPS** (v) goat cheese, fennel, lemon, pea shoot
- CAULIFLOWER AND RED ONION PAKORA** (v) coconut yoghurt, lime
- MAPLE GLAZED CORNBREAD** (v) harissa yoghurt

Seafood

- CORNISH CRAB** brown crab mayonnaise, farmhouse soldiers
- SEARED ISLE OF MULL SCALLOPS** creamed cauliflower, guanciale
- CURED SALMON** pickled beetroot, horseradish
- POTTED SHRIMP ON MELBA TOAST** parsley

Meat

- BACON WRAPPED DATES** linguica, Manchego, mustard
- FOIE GRAS CRÈME BRÛLÉE** pork crackling & marmalade, brioche
- GOAT KOFTE** cumin yoghurt, pomegranate molasses
- BBQ-SPICED CRISPY PIG EARS**

Bowl

- BEEF SLIDER** gruyère cheese, pickle, house sauce
- ATLANTIC PRAWN ROLL** lime mayonnaise, jalapeño, corriander
- MINI HOT DOGS** roasted onion mayonnaise, curry scraps
- PUY LENTILS** spinach, sweet onion, organic yoghurt, miso & nasturtiums

Dessert

- MINI CHOCOLATE FONDANT** creme fraiche sorbet and chocolate crumble
- MINI BANOFFEE PIE** banana caramel, Chantilly cream
- LEMON TART** Italian meringue, lemon curd
- SALTED CARAMEL TRUFFLES & SEASONAL MACAROONS**

Executive Chef Elliott Grover

Please note this is a sample events menu for illustration purposes only. Our Executive Chef will create a bespoke menu to suit your exact requirements. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. 15% service charge will be added to the bill.