

# CANAPÉS & FINGER FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

*Available in the afternoon and evening time slots*

Our elegant bite-sized canapés and finger foods cannot fail to whet the appetite of your guests. Choose from a wide range of vegetable, fish and meat nibbles, all of which are painstakingly prepared and served direct from our kitchens.

**Please choose a minimum of 4 cold pieces followed by any combination of all other items for the group.**

*The canapés and finger food offer is not a meal replacement and is intended to last no longer than an hour.*

4-PIECES	£15.00
<i>Only available supplementary to a Fine Dining menu</i>	
8-PIECES	£28.00
10-PIECES	£32.00
ADDITIONAL PIECES	£3.50

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are inclusive of VAT. All prices exclude room hire. A mandatory 12.5% service charge will be added to the final invoice.

## COLD PIECES

*choose minimum of 4 cold pieces*

### *Meat*

Pastrami on rye with cream cheese and chives, piccalilli gel, and gherkin  
C, M, Mu, Su

Chicken liver pate with orange marmalade, and thyme dust, on brioche  
C, E, M, Su

Prosciutto ham with paprika spiced chickpeas, herb de Provence olive, and thyme cress tartlet | C, Se

### *Fish*

'Lox and Bagels': citrus gravadlax with horseradish cream, dill, lemon gel, and pink peppercorns | C, E, F, M, Mu, So, Su

Smoked haddock pate with lime cream, dehydrated cherry tomato, and chervil, on ciabatta croute | C, F, M

Prawn cocktail with lettuce, grated free range egg, and parsley, on brown bread | C, Cr, E, M, Mu, So, Su

### *Vegetarian*

Baked tomato and almond frangipane tart with mizuna, pesto, and smoky Salamanca olive | C, E, M, N, So | V

Cropwell bishop stilton with port gel, pickled walnut, and celery cress, on fig and fennel bread | C, Ce, M, N, So, Su | V

### *Plant based*

Aubergine baba ghanoush with cumin and mint, coconut yoghurt, chili jam, and pea shoot, on onion bread | C, So | Ve

Maple roasted carrot, lentil dahl coriander, and toasted pumpkin seeds, on Khobez bread | C, Mu | Ve

## HOT PIECES

### *Meat*

Merguez chipolatas in rosemary oil | C, Su

Slow braised beef short rib in crisp thyme panko crumb, honey mayonnaise  
C, Ce, E, M, Mu

Sticky maple and fig pork skewers

Basil garlic chicken kofta, and toasted pine kernel mayonnaise | E, M, Mu

### *Fish*

Cajun panko tiger prawns with mango yoghurt | C, Cr, E, M

Steamed cod with ponzu with spring onions | F, So

### *Vegetarian*

Butternut squash and sage arancini | C, So | V

Snowdonia Black Bomber Cheddar and chive tartlet | C, E, M | V

### *Plant based*

Kale and spinach falafel with vegan mint dip | Mu | Ve

Onion bhaji with sweet chilli dip | Ve

## DESSERT

Lemon and blueberry meringue pie: blueberry compote, lemon curd, toasted meringue | C, E, M, So | V

Chocolate cherry brownies: plant-based chocolate brownie with Amarena cherries, and chocolate cream | So | Ve

Caramel custard choux bun: caramelised mascarpone cream, and caramel top | C, E, M, So | V

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** – suitable for vegetarians, **Ve** – suitable for vegans

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