



Engage your guests in conversations steeped in political history against the backdrop of parliamentary elegance, where every moment resonates with the aura of legislative legacy and refined hospitality. Our exquisite canapés, meticulously crafted by our award-winning chefs, promises to leave an indelible memory with your guests.



**CANAPÉS
and
FINGER
FOOD**



CANAPÉS and FINGER FOOD

Canapé and finger food offer is not a meal replacement and service is intended to last no longer than an hour

CLIENT'S CHOICE

4 canapés **£17.00**

4 cold canapés only available supplementary to a Fine Dining menu

8 canapés **£31.00**

10 canapés **£35.00**

CHEF'S SUSTAINABLE CHOICE

4 canapés **£15.00**

8 canapés **£29.00**

10 canapés **£33.00**

**CHOOSE A MINIMUM OF 4 COLD CANAPÉS FOLLOWED BY ANY OTHER CANAPÉS
THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY**

VEGETARIAN

COLD

Roasted courgette and almond frangipane tart, with chilli and pepper jam, herb de Provence olive | C, E, M, N, So, Su | V

Black bomber cheddar cheese mousse, with tomato chutney, and celery cress, on onion bread | C, Ce, M, Mu, So, Su | V

Minted pea and sour cream crostini, with dehydrated cherry tomato, and shoots | C, M | V

HOT

Cranberry and brie wonton | C, M | V

Forest mushroom and tarragon tartlet | C, E, M | V

Vegetable spring roll with sweet chilli dip | C, So | V

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

PLANT BASED

COLD

Tandoori tofu with sorrel, herb and seed quinoa, and minted coconut yoghurt tartlet | C, Ce, Mu, So | Ve

Sweet potato and kidney bean pate with toasted cashews, sour cream and chives, on crispy tortilla | C, N | Ve

Balsamic onion hummus on unleavened flat bread, hazelnut dukkha, pickled red onions, and chive cress | C, N, Se, Su | Ve

HOT

Beetroot falafel with garlic aioli | Mu | Ve

Pea and spring onion arancini | So | Ve

Onion bhaji with mint dip | Mu | Ve

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
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.

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MEAT

COLD

Smoked chicken 'Caesar' salad with crispy bacon and anchovy
C, E, F, M, Mu, Su

Air dried ham with ginger compressed melon, aged balsamic, fig and fennel bread | C, M, So, Su

Duck liver pate with pickled plum, hoi sin dressing and sesame seeds on brioche | C, E, M, So, Su

HOT

Green chimichurri chicken skewers with crème fraiche | M

Apricot glazed Cumberland chipolatas | C, Su

Braised beef cheek in crisp panko breadcrumb, tarragon truffle mayonnaise | C, Ce, E, M, Mu

DESSERTS

Orange almond bakewell tart | C, E, M, N | V

Frozen tiramisu bomb | E, M, So | V

Chocolate pecan brownie | C, N | Ve

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FISH

COLD

Cold water prawns with lime and mango salsa on sour dough croute
C, Cr, So, Su

Smoked mackerel and horseradish pate with pickled shallots on brown melba toast | C, E, F, M, Mu, So, Su

London gin cured salmon, lemon cream, caper and rye bread | C, F, M, So

HOT

Thai salmon fish cake with sesame and lime dipping sauce | F, Se, Su

Panko tiger prawns with chive yoghurt | C, Cr, E, M