

DESIGN YOUR OWN MENU

CANAPÉ

Choose 3 items minimum.

Minimum orders and conditions apply. Menus served as Tray Service as standard.

LAND

*INDICATES HOT ITEM

- Parma Ham & Melon Salad ^G
- Hot Pork Belly, Szechuan Cucumber, Apple Jelly* ^{G D}
- Beef Tartare, Kimchi, Soy, Toast
- Chicken Liver Pate, Tartlet, Cherry Glaze ^G
- Pressed Pork Terrine, Marinated Cauliflower, Toast ^D
- Yakitori Style Chicken Skewer, Spring Onion* ^{G D}
- Crispy Slow Cooked Beef, Horseradish Celeriac Crème*
- 5 Spiced Lamb, Rice Cup, Hoisin, Cucumber*
- Cambridge Duck Leg Rillettes, Apple & Fennel ^G
- Pea & Feta Tartlet, Za'atar & Honey
- Raglan Mushroom Arancini with Kawakawa Hollandaise* ^{V G}
- Welsh Rarebit, Vol-au-vent ^V
- Goat Curd, Pear Jam Crostini ^V
- Pulled Pork Croquette, Red Cabbage, Aioli* ^G

SEA

*INDICATES HOT ITEM

- Crayfish Cocktail Cornet
- Smoked Salmon, Lemon Crème Fraîche, Dill, Blini
- Market Fish Sashimi, Gochujang & Fried Peanuts ^G
- Tandoori Prawn Skewer, Coconut Sambal* ^{G D}
- Blow Torched Salmon, Furikaki, Puffed Rice, Yuzu Kosho ^G
- Grilled Scallops, Apple Parsnip Purée, Hazelnuts* ^{G D}
- Ahi Katsu, Wasabi Mayonnaise, Chive
- Tuna Crudo, Fennel & Grapefruit ^{G D}

PLANT-BASED

*INDICATES HOT ITEM

- Beetroot Tartare Smoked Almond Crème, Spicy Crisp Cup ^{VG G}
- Mini Sweet Potato Fondant, Avocado Lime Whip, Sunflower Seed Dukkah ^{VG G}
- Cauliflower Bhaji, Raita, Coriander* ^{VG G}
- Kumara Rosti, Babaganoush, Pomegranate* ^{VG G}
- Smoked Eggplant, Tahini, Crispy Onions ^{VG G}