

AUTUMN - WINTER PRE-DINNER CANAPÉ MENUS 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

We will be delighted to provide you with information to assist you in making your final decision

A discretionary 12.5% service charge will be added to the final invoice.

Menu - £22.00

Please select 3 cold and 3 hot canapés from the list below

Cold

Rice paper roll of shredded duck confit, hoi sin,
spring onion and cucumber
Lapsang Souchong smoked salmon, caper and lemon mayo,
on dark rye crouton
Vegetable California sushi roll
Portobello mushroom, dark soy, chilli, ginger and coriander roll
Cornish crab, purple basil and avocado purée
Spiced prawn cocktail, pickled cucumber and baby gem
Tuna tartare, chilli, confit lemon and sesame seeds
on seaweed cracker
Heritage beetroot, burrata and aged balsamic
Fourme d'Ambert cornet, quince jelly and celery salt
Seared beef carpaccio, shallot marmalade, horseradish aioli

Hot

Lemon sole goujons with tartare sauce
Vegetable spring rolls with sweet chilli sauce
Rare peppered beef fillet with sauce béarnaise
Cornish crab cake with coriander and sweetcorn dip
Indonesian style chicken satay, peanut dip
Sunblush tomato, black olive and herb polenta, aioli
Tempura of tiger prawn, mango and chilli dip
Cumbrian lamb croquette, caper aioli
Slow cooked salmon, puy lentil salad, sherry vinegar
Cèpe Mushroom, fontina cheese and tarragon 'bitterballen'