

Canape Menu

Our canape selection includes an array of signature dishes perfect for standing events and parties.



Vegetarian

- CRISPY POLENTA** truffle mayonnaise (v) 4
- GRILLED COURGETTE WRAPS** goat cheese, mint, peashoots 3
- JALAPEÑO POPPERS** chipotle mayonnaise (vg) 4
- MAPLE GLAZED CORNBREAD** harissa yoghurt (v) 4

Seafood

- ATLANTIC PRAWN ROLLS** jalapeño, dill, Marie Rose sauce 7
- ROASTED SCALLOPS** apple, miso butter and coriander 6
- SMOKED HADDOCK CROQUETAS** seaweed mayonnaise 6
- SMOKED SALMON** cucumber, lemon crème fraîche & dill 6

Meat

- BACON WRAPPED DATES** linguça, Manchego, mustard 4
- FOIE GRAS CRÈME BRÛLÉE** pork crackling, marmalade brioche 6
- GOAT KOFTE** cumin yoghurt 5
- BBQ-SPICED CRISPY PIG EARS** 4

Bowl

- BEEF SLIDERS** Gruyère, house sauce, all the fixings 7
- CRISPY FISH SARNIES** tartare sauce, watercress, lemon 7
- MINI HOT DOGS** roasted onion mayonnaise, curry scraps 7
- PUY LENTILS** spinach, sweet onion, organic yoghurt, miso & nasturtiums (v) 5

Dessert

- MINI CHOCOLATE FONDANT** chocolate ganache 5
- MINI BANOFFEE PIE** banana caramel, clotted cream 4
- LEMON TART** Italian meringue, lemon curd (v) 4
- SALTED CARAMEL TRUFFLES & SEASONAL MACARONS** 4

Corporate Chef Daniel Barbosa

This is a sample menu and may change due to seasonal ingredients and availability. Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 13.5% service charge will be added to the bill.