



## CANAPÉ MENU

£16.50 per guest (3 canapes per guest)

### COLD SELECTION

**SMOKED SALMON BELLINI**  
*cream cheese, avruga caviar*

**PRAWN COCKTAIL**  
*rice paper crisps*

**FIG & GOATS CURD (v)**  
*balsamic pearls, cheese cracker*

**TOMATO & BASIL GOUGER (v)**

**CHICKEN ROULADE**  
*wonton crisps, red amaranth*

**VOL-AU-VENT OF MORTADELLA PATÉ**  
*pistachio crumbs*

### HOT SELECTION

**CRISPY CONFIT PORK BELLY**  
*apple gel*

**GLAZED MISO COD**  
*coriander cress, ciabatta crouton*

**YIN & YANG PRAWN**  
*chilli, garlic*

**CRISPY FALAFEL (ve)**  
*pickled red cabbage, garlic yoghurt sauce*

### SNACKS

£3.50 per portion

**CHEESE STRAWS**

**SPANISH OLIVES**

**VEGETABLE CRISPS**

**ROASTED ALMONDS**

(v) vegetarian (ve) vegan

**Head Chef - Sergio Martins Abreu**

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens.

If you have an allergy, you must inform a member of our Restaurant team.

Dishes cannot be modified.