



RECEPTION CANAPES

£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

EXTRAS £5.50 (per bowl)

**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.