



RECEPTION CANAPÉS

£16.50 per guest (3 canapés per guest)

COLD SELECTION

HERITAGE BEETROOT TARTARE (ve)
*compressed beetroot, caperberries,
dijon emulsion*

BEEF TARTARE
aged beef, confit egg yolk

PRESSED CHICKEN TERRINE
tarragon mayonnaise, apricot gel

SMOKED SALMON BELLINI
dill creme fraiche, salmon roe

ANCHOVY & TOMATO TARTLET
*heritage tomato, anchovy, shallots,
spring onion*

GOAT'S CHEESE & ONION COMPOTE (v)
walnut, truffle honey glaze

COMPRESSED HERITAGE TOMATO (v)
burrata mousse, basil cress, green oil

CORNISH CRAB
white crab meat, avocado mousse, lime zest

HOT SELECTION

JAMON CROQUETTE
manchego cheese, prosciutto, sherry gel

TRUFFLE ARANCINI (v)
black truffle risotto, truffle shaving

VOL-AU-VENT DE HOMARD
*lobster medallions, gruyere,
sauce americaine, chives*

KING PRAWN TEMPURA
saffron aioli, pickled chilli

EXTRA'S

£5.50 per bowl

CHEESE STRAWS

SPANISH OLIVES

VEGETABLE CRISPS

ROASTED ALMONDS

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.