

## C a n a p é s

\$ 2 4 p p f o r 1 h r , \$ 3 8 p p f o r 2 h r

Your pre-selection of 2 hot and 2 cold canapé items from Chef's canapé menu

### C o l d


**Tomato bruschetta w/ fresh basil on crostini**   
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**Goats cheese bruschetta**   
 w/ pear, walnuts & honey on crostini

**Smoked salmon bruschetta**   
 w/ dill crème fresh on crostini


**Beef tartare**   
 w/ capers, onion, celery & fresh herbs

### H o t

**Grilled sirloin**   
 w/ potato dauphinoise & green peppercorn butter

**Tandoori chicken skewers**   
 w/ cucumber raita

**Leek & fennel arancini balls**   
 w/ truffle mayo

**Beef brisket & wild mushroom croquettes**   
 w/ chipotle aioli

**Potato & goats cheese parcels**   
 Polenta crusted w/ goats cheese

### D e s s e r t s

**Selection of mini macarons** 

**Berry cheesecake** 

**Assorted cheeses**   
 w/ crackers & quince

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.  
 Please inform our team if you have a food allergy or intolerance.

Any items listed with a \* can be modified to be made without that ingredient on request, please be aware that these items will still be prepared in the same kitchen and as with all menu items we cannot guarantee the complete omission.