



CANAPÉ RECEPTION

Canapé reception

Select 3 canapés
Select 6 canapés
Select 8 canapés
Additional canapé

(Minimum number of 20 guests)

M E A T

Poached chicken, sesame chili sauce, cucumber 79 kcal

Mac 'n' cheese bites, Nduja sausage, honey 102 kcal

Duck rillette, spiced plum, duck crackling, pumpkin Dukkah 28 kcal

Braised ox tail croquette, Romesco, Parsley dust 102 kcal

F I S H

Cured salmon, lemon yoghurt, caviar, dill 86 kcal

Smoked mackerel mousse, pickled cucumber, salmon roe 64 kcal

Crab, cucumber, Bloody Mary, chive crumb 62 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

P L A N T

Baked Jerusalem artichoke, mushroom ketchup VE 42 kcal

Stilton, seeded cracker, damson paste V 90 kcal

Beetroot tartare, vegan burrella, Buckwheat tart VE 34 kcal

Smoked carrot, black garlic aioli, heritage carrot crumble VE 26 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut, passionfruit and dark chocolate tarts VE 55 kcal

Lemon meringue tartlet V 93 kcal

Cranberry and white chocolate blondie V 120 kcal

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.

A top-down view of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with several sliced yellow cherry tomatoes, pieces of green jalapeño peppers, and thin shavings of white cheese. The bowl is set on a white, textured surface. To the left of the bowl are two large, dried, yellow-orange autumn leaves. In the bottom right corner, a portion of a dark red, textured leaf is visible. A semi-transparent dark horizontal band is overlaid across the middle of the image, containing the text "BOWL FOOD" in white, serif, all-caps font.

BOWL FOOD

Bowl food

**Select 4
Additional bowl**

(Minimum number of 20 guests)

PLANT

Jerusalem artichoke and mushroom ragout, cannellini bean mash, crispy kale VE 107 kcal

Butternut squash risotto cake, pumpkin seed pesto, crispy sage V 228 kcal

Crispy chickpea, turmeric cauliflower, seed cracker, tahini dressing, sumac VE 121 kcal

Salt-baked beets, whipped ricotta, chilli honey, toasted seeds V 324 kcal

FISH

Trout, lentils, watercress, grapefruit dressing 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal

Seared salmon, charred leeks, saffron sauce 309 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

Seared Beef, Per Las blue cheese, celeriac remoulade, pickled mushroom 351 kcal

Slow cooked Persian Lamb, rice pilaf and pomegranate 228 kcal

Cider braised Pork cheeks, garlic mash, apple butter 380 kcal

Braised chicken and mushroom gnocchi, gremolata 335 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise V 436 kcal

Apple streusel cake, vanilla ice cream V 575 kcal

Coconut pannacotta, Mango, passionfruit, meringue shards VE 499 kcal

Date and banana pudding, caramel, vanilla cream VE 374 kcal

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Nibbles

Sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Root vegetable crisps 208 kcal

Cave aged Cheddar short breads V 61 kcal

Belazu spicy snack mix VE 112 kcal

Herb marinated olives VE 64 kcal

Belazu chilli olives VE 64 kcal

Pecorino and black pepper picos V 88 kcal

Select 3

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Allergens

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff