



Autumn & Winter  
Canapé, Bowl & Food Station Menu  
By Jean-Georges

Our Private Events Menu is created by using the best of British products sourced from local suppliers.

These dishes reflect the long lasting quintessentially British tradition of The Connaught & are influenced by the best of international flavors.

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Please note a discretionary service charge of 12.5% will be added to your account  
All prices are inclusive of VAT at the current rate of 20%

## CANAPÉS

Please select six options from the below menu for Pre-Dinner Party at £30.00 per person.

Please select ten options from the below menu for a Cocktail Reception Party at £50.00 per person.

Canapés can also be selected individually at £6.00 per canapé.

## COLD

Smoked Salmon Choux, Yuzu Cream, Dill  
Flame Grilled Tuna, Maple Cure, Avocado, Soy Dressing  
Butter Poached Lobster, Brioche, Truffle, Butternut Squash Purée  
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread  
Duck Foie Gras, Brioche Croute, Quince  
Beef Tartare, Horseradish Cream  
Rice Paper Rolls, Mint, Coriander, Peanut Dip  
Grilled Focaccia, Crushed Celeriac, Apple Purée  
Swedish Rye, Crushed Roast Carrots, Dill, Chili, Nigella Seeds

## HOT

Black Tiger Prawn Satay, Fruit Chutney  
Confit Fish Cakes, Tartar Mayonnaise  
Angus Beef Burgers, Spicy Tomato Relish  
Slow Cooked Venison Loin, Pears, Bitter Chocolate Jus  
Chicken Samosas, Coriander & Yogurt Dip  
Roast Lamb, Dukkah, Harissa, Coriander  
Slow Cooked Chicken Wings, Honey & Soy Glaze, Sesame, Lime  
Black Truffle & Comte Fritters, Truffle Mayonnaise  
Pumpkin & Basil Risotto Croquette, Pumpkin Purée, Parmesan  
Roast Jerusalem Artichoke, Finger Lime, Mushroom Purée

## SWEET

Mango Tart  
Assorted Macaroons  
Lemon Tart  
Coconut Choux  
Apple Tarte Tatin  
Chestnut Tart  
Chocolate Brownie, Caramel Chantilly  
Pear Cheesecake

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# THE CONNAUGHT

BOWL FOOD	PER BOWL
<b>COLD</b>	
<b>FISH</b>	
Tuna Tartare, Ginger & Soy Dressing	£8.00
Cornish Crab, Lemon Mayonnaise, Sourdough Toast	£8.00
<b>MEAT</b>	
Iberico Ham, Sundried Tomatoes, Country Bread	£9.00
Smoked Chicken, Rice Paper Rolls, Mint, Coriander, Peanut Dip	£9.00
<b>VEGETARIAN</b>	
Quinoa Salad, Butternut Squash, Goat's Curd, Walnuts	£8.00
Cream of Celeriac, Truffle Oil, Chives	£8.00
<b>HOT</b>	
<b>FISH</b>	
Roast Cod, Mashed Potato, Smoked Bacon	£8.00
Sea Bream, Confit Peppers, Rocket, Basil Oil	£10.00
<b>MEAT</b>	
Ox Cheek, Celeriac Purée, Truffle Jus	£8.00
Slow Cooked Lamb Shoulder, Couscous, Harissa	£9.00
<b>VEGETARIAN</b>	
Wild Grains, Lemon Mint Dressing, Seasonal Vegetables	£8.00
Wild Mushroom Risotto, Parmesan, Truffle Emulsion, Herbs	£8.00

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FOOD STATIONS	PER PERSON
CHARCUTERIE	£25.00
Manchego, Marinated Olives, Crackers, Relish	
CHEESE	£25.00
Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	
OYSTERS	<i>Market Price</i>
Colchester Rock Oysters, Selection of Hot Sauces & Vinegars	
<b>LIVE COOKING STATION</b>	
SUSHI AND SASHIMI	£30.00
Selection of Sushi, Sashimi & Maki Rolls Traditional Garnishes	
Based on Eight Pieces per Guest Including Four Pieces of Sashimi	
CANDY FLOSS	£18.00

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