



Spring & Summer
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 five options from the below menu for Pre-Dinner Party at £23.00 per person.

Please select ten options from the below menu for a Cocktail Reception Party at £45.00 per person.

Canapés can also be selected individually at listed prices below and the prices are subject to the Canapés, starting from £6.00 per Canapés.

COLD

Smoked Salmon Choux, Yuzu Cream, Dill
Flame Grilled Tuna, Maple Cure, Avocado, Soy Dressing
Butter Poached Lobster, Brioche, Truffle, pea puree
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread
Duck Foie Gras, , Brioche Croute
Beef Tartare, Horseradish Cream
Rice Paper Rolls, Mint, Coriander, Peanut Dip
Grilled Focaccia, Tomatoes, Mozzarella
Swedish Rye, Crushed Peas, Chili, Mint, Seeds

HOT

Black Tiger Prawn Satay, Fruit Chutney
Confit Fish Cakes, Tartar Mayonnaise, Pea Purée
Sesame Crusted Salmon, Cherry Tomatoes, Ponzu Vinaigrette
Angus Beef Burgers, Spicy Tomato Relish
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
Tomato & Basil Risotto Croquette, Parmesan
Asparagus & goat's cheese mini quiche

SWEET

Passion and mango tart
Assorted Macaroons
Lemon Tart
Pistachio Choux
Lime and bergamot mousse
Tiramisu
Chocolate Brownie, Caramel Chantilly
Raspberry Cheese Cake

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BOWL FOOD

PER BOWL

COLD

FISH

Tuna Tartare, Ginger & Soy Dressing	£8.00
Cornish Crab, Lemon Mayonnaise, Sourdough Toast	£8.00

MEAT

Iberico Ham, Sundried Tomatoes, Country Bread	£9.00
Smoked Chicken, Rice Paper Rolls, Mint, Coriander, Peanut Dip	£9.00

VEGETARIAN

Quinoa Salad, Butternut Squash, Goat's Curd, Walnuts	£8.00
Gazpachio, tomatoes, cucumber, E V olive oil	£8.00

HOT

FISH

Roast Cod, peas, smoked bacon	£8.00
Sea Bream, Confit Peppers, Rocket, Basil Oil	£10.00

MEAT

Stuffed Chicken Wings, Honey & Soy Glaze	£8.00
Slow cooked Lamb shoulder, cous cous, Harissa	£9.00

VEGETARIAN

Brown Rice, Salsa Verde, Seasonal Vegetables	£8.00
Asparagus risotto, tomato essence, herbs	£8.00

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FOOD STATIONS

PER PERSON

SUSHI AND SASHIMI

Selection of Sushi, Sashimi & Maki Rolls
Traditional Garnishes

Based on Eight Pieces Per Guest
Including Four Pieces Of Sashimi

PATA NEGRA

Manchego, Marinated Olives, Crackers Relish £30.00

CHEESE

Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers. £30.00

LIVE COOKING STATION

OYSTERS

Colchester Rock Oysters, Selection of Hot Sauces & Vinegars

LIQUID NITROGEN £22.00

Nitrogen Poached Vanilla Ice Cream, Caramel & Hazelnuts

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