

THE NOOK EVENTS MENU

CANAPÉ MENU

COLD

£5 Each

Baked Heritage Carrot Tartare, Pomegranate, Spiced Coconut Yoghurt (VE)

Truffle Wild Mushroom Quiche, Taleggio Mousse, Cornichons (V)

Seaweed Crackers, Spiced Caponata, Cucumber Raita (GF)(V)

Spiced Tuna Uramaki, Avocado, Sesame, Chives (GFA)

Cornish Crab and Caviar Tostada, Marinated Courgette, Yuzu Cream (GF)

Bream Ceviche Taco, Avocado, Grapefruit, Pickled Onions

Vitello Tonnato, Tuna Emulsion, Fried Capers and Shallots

Hereford Beef Carpaccio, Avocado Mojo, Chimichurri

'Nduja and Chorizo Taco, Avocado, Lettuce, Herb

HOT

£5 Each

Truffle Hummus and Mediterranean Falafel (GF)(VE)

Andalusian Manchego and Piquillo Pepper Empanada (V)

Radicchio and Walnut Arancini, Torched Brie (V)

Spiced Cornish Crab and Prawn Spring Roll, Ponzu Emulsion

Seabass and Cornish Crab Cake, Tartare Sauce

Cornish Cod Cheek Tempura, Saffron Mayonnaise

Angus Beef Kebab, Miso Black Garlic Aioli (GFA)

Lamb and 'Nduja Meatball, Cucumber Tzatziki

Serrano Ham Mornay Croquette, Dill Mayonnaise

THE NOOK EVENTS MENU

BOWL FOOD

£15 Each

Roast Butternut Squash Risotto, Sage, Pecorino (GF)(V)

Gochujang Glazed Tofu, Kimchi Fried Rice (VE)(GFA)

Truffled Wild Mushroom Arancini, Pine Nuts, Parmesan (V)

Roast Salmon, Mousseline Potatoes, Braised Leeks, Brown Shrimps (GF)

Roast Atlantic Cod, Soft Polenta, Chorizo, Cherry Tomatoes

Aromatic Thai Prawn Curry, Jasmine Rice, Raw Mango Salad (GF)

Chicken Chasseur, Smoked Pancetta, Braised Leeks and Carrots (GF)

Kentish Lamb Shepherd's Pie (GF)

Veal and Pork Meat Balls, Rigatoni, Roasted Tomatoes, Smoked Ricotta

DESSERTS

£5 Each

Gianduja and Coffee Cream Eclair

Jivara Chocolate Mousse, Hazelnut Praline, Chocolate Pearls (GF)

Passion Fruit Curd, Dark Chocolate Sable

Assorted Macaroons (GF)

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available

(GF) Gluten-Free (GFA) Gluten-Free Option Available

THE NOOK EVENTS MENU

COCKTAILS

NEGRONI ~ 21

Tanqueray N10 Gin, Campari, Cocchi di Torino

MARGARITA ~ 21

Don Julio Blanco Tequila, Cointreau, Lime Juice

MOSCOW MULE ~ 21

Sauvella Vodka, Fever Tree Ginger Beer, Lime Juice

PALOMA ~ 21

Don Julio Reposado Tequila, Pink Grapefruit Soda, Agave, Lime Juice

APEROL OR POMELO SPRITZ ~ 21

Aperol or Pomelo Aperitif, Prosecco Nino Franco, Fever Tree Soda

MOCKTAIL ~ 12

*Everleaf Forest Aperitif, Pineapple, Crodino, Verjus,
Alcohol Free Wild Idol Sparkling Rose*

BEER

MENABREA ZERO ZERO ~ 7

0.0% Abv, Italy

MENABREA AMBRATA ~ 8

4.8% Abv, Italy

MENABREA BLONDE LAGER ~ 8

5.0% Abv, Italy

GALIPETTE CIDRE ~ 8

4.0% Abv, France

NOAM LAGER ~ 9

5.2% Abv, Germany

THE NOOK EVENTS MENU

WINE

Sparkling

NV BILLECART-SALMON BRUT RESERVE ~ 120

Champagne, France

Biscuity, White Fruits, Harmonious

NV NYETIMBER CLASSIC CUVÉE ~ 120

West Sussex, England

Very Fine, Brioche, Citrus

NV BILLECART-SALMON BRUT ROSÉ ~ 160

Champagne, France

Red Fruits, Strawberries, Brioche

NV BILLECART-SALMON BLANC DE BLANCS ~ 170

Champagne, France

Buttered Brioche, Mineral, Elegant Sweetness

NV RUINART BLANC DE BLANCS ~ 280

Champagne, France

Citrus, Rounded, Harmonious

2013 DOM PERIGNON MILLÉSIME ~ 450

Champagne, France

Elegant, Refined, Silky

THE NOOK EVENTS MENU

White

2021 ANTONIO FATTORI, LUGANA SARAH'S ~ 60

Veneto, Italy

Tropical, Smooth, Fruity

2022 FELSINA I SISTRI ~ 80

Tuscany, Italy

Tropical Fruit, Vanilla, Appealing

2020 VIGNE MARINA COPPI, MARINE FAVORITA ~ 95

Colli Tortonesi, Italy

Apples, Peaches, Full Rounded

2020 DOMAINE PASCAL PRUNIER

BONHEUR, AUXEY DURESSSES LES CRAIS ~ 115

Burgundy, France

Baked Apple, Vanilla, Elegant

2021 VIE DI ROMANS DESSIMIS PINOT GRIGIO ~ 120

Friuli-Venezia Giulia, Italy

Rounded, Juicy, Balanced

2020 RACINES STA RITA HILLS CUVÉE CHARDONNAY ~ 190

California, USA

Medium-Bodied, Honeysuckle, Freshness

2022 MAISON CAROLINE LESTIME LES CHAUMES

CHASSAGNE MONTRACHET ~ 265

Burgundy, France

Stone Fruits, Concentrated, Rich Texture

THE NOOK EVENTS MENU

Rosé

2023 QUINTA DA BOA ESPERANCA ROSÉ ~ 50

Lisbon, Portugal

Provençal Style, Saline, Refreshing

2023 CHATEAU LA COSTE ROSÉ ~ 72

Provence, France

Elegant, Summer Berries, Rich

2022 CAVES D'ESCLANS ROCK ANGEL ~ 90

Provence, France

Seriously Good, Complex, Structured

THE NOOK EVENTS MENU

Red

2022 FRANSECO RINALDI DOLCETTO D'ALBA ROUSSOT ~ 64

Piemonte, Italy

Fruit-Forward, Mouth Filling, Attractive

2020 MOULIN-À-VENT, CHATEAU DU MOULIN-À-VENT ~ 80

Burgundy, France

Red Fruits, Purity, Silky

2021 FÈLSINA BERARDENGA CHIANTI CLASSICO ~ 90

Tuscany, Italy

Fruit Forward, Cherries, Spice

2009 CHATEAU BEL AIR VIEILLES VIGNES,
MONTAGNE SAINT EMILION ~ 105

Saint-Émilion, France

Vibrant, Pure Fruit, Cedarwood

2019 BODEGAS BENJAMIN DE ROTHSCHILD & VEGA SICILIA
MACÁN CLÁSICO RIOJA ~ 140

Rioja, Spain

Serious, Damson, Impressive

2018 MARCHESI ANTINORI PIAN DELLE VIGNE
BRUNELLO DI MONTALCINO ~ 200

Tuscany, Italy

Ripe Red Fruits, Black Pepper, Sweet Softness

2019 GAJA DAGROMIS BAROLO ~ 270

Piemonte, Italy

Full-Bodied, Powerful, Floral

*Please inform us of any allergies or intolerances before placing your order.
Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.
Prices are per person. A discretionary optional service charge of 15% will be applied to your bill.*