

A selection of 4 canapés, 3 bowls & 2 sweet canapés inclusive of a 2-hour drinks reception

Hot Bowl food

Crispy Squid, Chilli & Tartar Sauce

Truffle Risotto, Parmesan & Watercress Slow cooked short ribs, onion puree & BBQ sauce

Cold Bowl Food

Burrata, Fresh peas & Hazelnut Beef Tartare, Pickled Shimeji & Yolk Emulsion

Hot Canapés

Cod Tempura & Lemon Aioli Slowed Cooked Pork & Soy Emulsion Brie on Toast, truffle honey (veg) Wild Mushroom Truffle Arancini (veg)

Cold Canapés

Cured Salmon, Avocado & Dill Goat's Cheese & Truffle Choux (veg.) Jersey Oysters, Pickled Cucumber & Shallots (£2pp supplement) Polenta cracker, smoked haddock & seaweed powder

Dessert Canapés

Mint & white chocolate panna Cotta Mango Pate De Fruit Chocolate Macaron Mini cheesecake, Gariguette strawberry

Premium wine selection available on request

VAT is included at the current rate

16% discretionary service will be added to your bill

The menu and prices are subject to change, based upon seasonality and availability of produce Drinks reception Includes house wines, bottled beer and soft beverages along with teas & coffees