



## MILESTONE CANAPÉ SELECTION

### Menu 1

Wild mushroom tartlet with parmesan and truffle oil  
Vegetable tempura  
Mini baked potato with cream cheese and caviar  
Smoked salmon tartar with capers and ginger on brown bread  
Caramelized red onion and pear on black pudding  
Mini chicken and tarragon meatballs

**£17 per person**

### Menu 2

Broccoli and stilton arancini balls  
Mini quiche with red onion, tomato and basil  
Tuna tartar with toasted sesame seeds and soy sauce  
Mini prawn and crayfish cocktail  
Pork fillet skewers with caramelised apples compôte  
Bresaola, truffle and cream cheese roulade

**£20 per person**

### Menu 3

Stuffed mushrooms with brie, thyme and honey  
Marinated aubergine and haloumi crostini  
Poached langoustine tails with truffle mayonnaise  
Seared king scallops on roasted chorizo  
Mini beef wellingtons  
Homemade duck spring rolls with carrot, spring onion and soy sauce

**£24 per person**

### **Add sweet canapés for an extra £5 per person**

#### **Choose any 3 of the below items**

Mini éclairs  
Seasonal fruit tartlets  
Mini chocolate truffles  
Mini chocolate brownie  
Macaroon with seasonal filling  
Mini baked cheesecake with strawberry coulis  
Mini rice pudding, salted caramel and candied nuts

Menu prices include VAT at 20%. A 12.5% service charge will be added to all food and beverages at your discretion.

Executive chef: Alexandros Diamantis

If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our menu items can be obtained from our Catering & Banqueting Co-ordinator or your waiter.