



# Canapé Menus

## — Canapé Selection —

Chef's choice of savory canapés 11.00 per person (3)

Or choose your selection from below

### Cold canapés

Smoked 'London cure' salmon, sour cream and soda bread\*  
Foie gras, apple and Riesling jelly\*  
Cream cheese and truffle (v)  
Native lobster cocktail\*  
Cornish crab, apple and fennel  
Cherry tomato, goat's cheese and basil (v)

### Hot canapés

Crab cake with coriander dipping sauce  
Dover sole goujon and chips\*  
Quail Scotch egg and Wiltons brown sauce  
Cumberland sausage roll  
Seasonal vegetable quiche (v)  
Baked potato and Rio Frio caviar\*  
Oysters "Beau Brummell"

### To share

Selection of crudités (v)  
Selection of mixed nuts and olives (n / v)  
5.00 each

### Sweet canapés

Salted Caramel truffles  
Mojito macaroons  
Blackcurrant and white chocolate truffle  
Almond & pistachio nougat  
Chocolate tea cake

Savory canapé prices: 3.00 or \* 3.50 each

Sweet canapés 3.00 each

(v) Vegetarian

## — Cheese —

Selection of British farmhouse cheese 14.00 per person

British farmhouse cheese platter 65.00 (serves 4-6)

## — Flowers —

It would be our pleasure to organise flowers for your table.

Long and low table arrangements start from 55.00 and specific colour schemes can be arranged.

If you have any other floral requests, please ask.