



# Canapé Menus

## — Canapé Selection —

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

Or choose your selection from below

### Cold canapés

Smoked salmon mousse, lime and salmon caviar\*  
Cream cheese and truffle savoury choux buns (v)  
Cornish crab, apple and fennel  
Beef tartare with truffle and confit egg yolk\*  
Walnut and mushroom pâté vol-au-vent (vegan)

### Hot canapés

Crab cake with lime and chilli mayonnaise  
Wild mushroom arancini, truffle mayonnaise(v)  
Dover sole goujon and chips\*  
Blini, sour cream and caviar\*  
Deep fried oyster, cucumber and oyster mayonnaise\*

### To share

Crudités: lightly pickled vegetables with black olive tapenade (v) 15.00

Selection of mixed nuts and olives (n / v) 7.00

### Sweet canapés

Salted Caramel truffles  
Mojito macaroons  
Chocolate tea cake

Savory canapé prices: 3.00 or \* 4.00 each

Sweet canapés 4.00 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.