



EVENTS MENU

*Minimum order quantity of 30 pieces of each item
and a minimum value order of £700*

Canapés

ORIENTAL VEGETABLE SPRING ROLLS with yuzu, sweet chilli & soy dipping sauce VG	£4
BEETROOT CAKES with houmous and pumpkin purée VG GF	£4
SWEETCORN & KIMCHI RICE CAKE with sweet chilli dipping sauce VG GF	£4
PIGS IN BLANKETS rolled in honey & mustard 2 p/p GF	£4
SOY & MISO BRUSHED CHICKEN SKEWER with green yoghurt chutney GF	£4
RARE BEEF FILLET with roasted crushed new potatoes and creamed horseradish GF	£4
SEARED MARINATED TUNA LOIN with Russian salad and micro herbs	£4.5
HOT SMOKED SALMON RILLETTE vol-au-vent with caviar, dill and crème fraîche	£4.5
CRISPY DUCK TARTLET with pickled carrot and sweet teriyaki sauce	£4.5
PRAWN TEMPURA with lime, chilli, mirin & honey sauce 2 p/p	£5
CHEESEBURGER with gherkin, lettuce, tomato and burger sauce	£7
CARROT, BEETROOT & SWEET POTATO BURGER with onion chutney VG	£7

Bowls

KATSU CHICKEN CURRY BOWL with sticky rice, pak choi and shoots	£10
'POPCORN' BEER-BATTERED FISH AND CHIPS with crushed peas and chives	£10
THAI GREEN VEGETABLE CURRY with sticky rice and shoots VG GF	£10
11-HOUR ROAST BEEF BRISKET with mashed potatoes, parsnip crisps, watercress and jus GF	£11

Puddings ALL £4.5

CHOCOLATE FUDGE BROWNIE VG GF

STICKY TOFFEE PUDDING
with salted caramel sauce V

LEMON TART
with torched Italian meringue V

V Vegetarian VG Vegan GF Gluten-free



All prices include VAT. A discretionary service charge will be added to all food. There is a minimum order of 30 pieces per canapé & bowl options. Your complete order is required 30 days prior to your event. Menu content and prices are liable to change. Food allergen information for all dishes is available upon request.