

CANAPÉS

Minimum order of 20 portions.

6 canapés per person £19.50
8 canapés per person £22.50

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. However, if you would like to create a bespoke menu please advise your co-ordinator. A vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Below are some examples of our options:

Meat

Pâté de canard, fig, truffle and brioche
Breaded pressed Guinea fowl and parsnip purée
Confit orange duck leg bonbons and cherry dip
Ox cheek fondant with hollandaise

Fish

Cured tuna, wasabi and crispy seaweed
Smoked salmon and crab roulade
Confit prawns with chilli hollandaise
Crayfish and pea purée and hollandaise tartlets

Vegetable

Artichoke and confit garlic arancini with truffle cream
Rarebit stuffed gougère with red onion jam
Cauliflower falafel with smoked puree
Aubergine cannelloni with baba ghanoush

Desserts

Passion fruit tarts with passion fruit curd
Mini Madeleines
Chocolate shells with hazelnut ganache
Citrus cheesecake with St. Clements glaze



Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change