

# Canapés

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Choose 5 for £20 per person / 7 for £25.50 per person - (Minimum 20 people)

## Meat

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Tandoori Chicken Crisp  
Confit Shredded Pork with Brioche Toast  
Beef Slider with Club Relish  
Chicken Satay with Peanut Dip  
Truffled Beef Carpaccio  
Buttermilk Chicken Slider with Ranch Dressing  
Chorizo Bravas Skewer with Smoked Paprika Dip

## Fish

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Crispy Salt Cod Brandade with Tartare Sauce  
Barbecue Shrimp Taco  
Salt and Pepper Squid  
Salmon Fish Cake with Sweet Chilli  
Tuna Tartare Spoon  
Harissa Marinated King Prawn with Saffron Ailoli  
Salmon Blinis with Smoked Caviar

## Vegetarian

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Chilli Mango Crisp  
Rarebit Toast  
Crushed Broad Bean with Preserved Lemon  
Asparagus Tips with Blue Cheese Custard  
Avocado and Pickled Ginger Maki  
Spiced Carrot '99'  
Beetroot Gem

## Pudding

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Chilli Pineapple  
Chocolate Truffles  
Raspberry Cheese Cake  
Salted Caramel Puffs  
Espresso Cups  
Brownie Bites  
Goats Cheese with Red Onion Cracker

# Private Dining

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2 Courses £47 per person / 3 Courses £57 per person

The above options require all guests to dine from the same option for each course. Should you want your guests to choose from two dishes per course, a surcharge of £10 per head will be added.

## Starters

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Spiced Chicken Terrine with Pickled Cauliflower & Lime Purée

White Onion Soup with Gruyère Crouton & Crispy Shallot

Steamed Asparagus with Poached Hens Egg & Creamed Stilton

Gin and Tonic Cured Salmon Carpaccio with Compressed Cucumber & Lemon

## Mains

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Rose County Sirloin of Beef with Crispy Fondant, Watercress Purée, Confit Onion & Port Syrup

Roasted Cod Loin with Crushed Potato, Courgette and Radish Salad & Smoked Caviar Crème Fraiche

Pea Risotto with Roasted Broad Beans, Tender Stem Broccoli & Parmesan Crisp

Norfolk Black Chicken Breast with Corn Bread, Pickled Slaw & Crispy Wing Gravy

## Desserts

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Strawberry and Elderflower Mille-Feuille

Peach Crème Caramel

Chocolate Cake with Poached Cherries

Selection of British Cheese  
(£5 Supplement)

## To Finish

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Coffee & Petit Fours  
(£6.50 Per Person)

We have a full allergy breakdown of each dish. Please confirm all dietary requirements in advance.