

# PRIVATE DINING

## CANAPÉS

Minimum party size 8 people

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### Vegetarian Canapés

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Sundried Tomato & Oregano Arancini V

Broccoli & Cashel Blue Quiche V

Cerney Ash Goat's Cheese Mousse, *heritage beetroot, balsamic glaze, basil* V/GF

Vegetable Gyoza, *sesame seeds* VE/GF

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### Pescatarian Canapés

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Cod Brandade, *black olive tapenade*

Tuna Tartare, *soy, lime, ginger, chilli, coriander cress* GF

Harissa Prawns GF

Smoked Salmon, *cream cheese & chive on rye bread crostini*

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### Meat Canapés

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Ham Hock Terrine, *cornichons* GF

Grilled Sirloin, *chimichurri, tomato* GF

Panko Chicken Lollipop, *nori seaweed*

Roasted Lamb, *mint sauce on crostini*

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### Dessert Canapés

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Bitter Chocolate Tart, *honeycomb*

Lemon Meringue Pie

Cherry Macaron GF

Black Forest Gateau

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V - vegetarian, VE - vegan, GF - gluten free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.