



## CANAPÉ & BOWL FOOL MENU

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### CANAPÉS

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#### COLD CANAPÉS

Smoked salmon & mascarpone blinis  
Buffalo mozzarella, anchovy & chilli crostini (V)  
Camembert skewer, apricot chutney  
Beetroot & goats cheese crostini (V)  
Ham & red onion marmalade crostini  
Mozzarella, tomato & basil skewers (V)  
Smoked mackerel pate crostini  
Crispy duck pancake wraps, cucumber, radish, hoisin  
Prosciutto & asparagus bites  
Wild mushroom tartlets (V)

#### HOT CANAPÉS

Seared king prawns, gremolata (GF)  
Raviolini scamorza, arrabiata (V)  
Ascolana olives  
Mini mushroom arancini (V/VE)  
Ox cheek croquettes, basil alioli  
Cod and prawn frittelli

#### SWEET CANAPÉS

Mini chocolate brownies (V)  
Mini strawberry cheesecake (V)  
Petit fours selection (V)  
Mini Bakewell tart (V)  
Cheese selection

\* (V) Vegetarian, (GF) Gluten Free, (VE) Vegan, (VE\*) Vegan option on request  
Discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
Please ask the events team for full information on the allergens for all menu choices.



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## BOWLS

£7 each

Minimum order 20 bowls

Artichokes, sun-blush tomatoes, noturella olives, balsamic roasted peppers (VE/GF)

Ratatouille tartlets (V)

Truffle risotto (VE/GF)

Greek Salad (V)(GF)

Salmon & prawn croquettes, saffron sauce

Banging bangers, dipping sauce & pickles

Chicken putanesca (GF)

Patatas Bravas (V/GF)

### **Packages & Prices**

Choice of five canapés  
£20 per person

Choice of seven canapés  
25 per person

Choice of four canapés & one bowls  
25 per person

Choice of five canapés & two bowls  
27 per person

Glass of prosecco, choice of four canapes & one bowl  
30 per person

If choosing the five items for £20, select five options from the canape menu & multiply that by the number of people.

If choosing the four canapés and two bowls, select four options from the canape menu and two options from the bowl menu and multiply by the number of people.

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## BITES

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Minimum order 20 pieces of each item. Priced per piece unless otherwise stated

Homemade Chunky Chips with truffle and veggie Parmesan (4pcs) (V/VE/GF) 3.50

Pulled meat baps 3.50

*Choice of:* Lamb & mint sauce / Ox cheek & aioli / Pork & apple sauce

Chicken poppers & dipping Sauce 3.50

Prawn & salmon croquettes, saffron Alioli 3.50

Ta'ameya falafel, tzatziki (2pcs) (V/VE/GF) 3.50

Ratatouille tartlets (VE) 3.00

Beef croquettes & harissa mayo 4.20

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## PARTY PLATTERS

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Small bites for 10 people per platter

### THE MEATY ONE 110

Pulled pork & apple sauce Bap (5 pieces)

Banging bangers, dipping sauce & pickles (5 pieces)

Chicken poppers & dipping Sauce (10 pieces)

Beef croquettes (10 pieces)

Bowl of funky chips, rosemary, garlic

### THE VEGGIE ONE 110

Vegan spring rolls (10 pieces)

Ratatouille tartlets (10 pieces)

Veggie sliders (10 pieces)

Hummus with crudités

Bowl of funky chips, rosemary, garlic

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## NIBBLEY BITS

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Hummus & toasted pitta (VE) 6

Noturella olives (VE) 3.50

Skin on fries (VE) 3.50

Thai peanuts and smoked almonds (VE) 3.5

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