



NEW YEARS EVE CANAPÉS MENU

Champagne-Soaked Chocolate Covered Strawberries with sprinkles

CHICKEN BAUBLES (2)

With Soya Sauce, orange, Sriracha sauce, honey & ginger (gf)

STICKY PORK BELLY (2)

With apple chutney (gf)

BEEF AND PORTABELLO MUSHROOM (2)

With horseradish soft cheese sauce (gf)

CURED SMOKED SALMON ON BLINI (2)

With soft cheese, red amaranth & Caviar (gf)

SEARED TUNA CROSTINI (2)

Dusted with sesame & soya reduction (gf)

CRAB WITH AVOCADO MOUSSE (2)

Served in Vol au Vent & lemon sauce

CAULIFLOWER VOL-AU-VENT (2)

Jerusalem Artichoke, Purple Yam (ve)

GOATS CHEESE TARTLETTE (2)

With beetroot, caramelised onion & watercress (ve)

MANCHEGO CROQUETAS (2)

Breaded with spinach & cheese (vegetarian, gf)

SWEET CANAPÉS

NEW YORK CHEESECAKE (vg, gf)

PISTACHIO TIRAMISU WITH FRUIT SELECTION OF MACARONS (gf)

Please advise your waiter of any allergens & dietary requirements. An optional service charge of 12.5% will be added to your bill. All prices are inclusive of VAT