

CANAPÉS

£3.5 EACH

COTTAGE PIE Beef Shin, Dry-Aged Rib Cap, Peas, Baked Mash

MRS KIRKHAM'S CHEESE TARTLET Pickled Walnut Ketchup

WHIPPED SMOKED TOFU Seaweed Salt, Rainbow Radish, Cracker **VG**

MINI CHEESEBURGER Dry-Aged Rib Cap & Chuck, Marie Rose Sauce, Pickles

SMOKED SALMON VOL-AU-VENT Horseradish Cream Cheese, Dill

PIG IN A BLANKET Black Treacle Glaze, Sesame Seeds

MUSHROOM PÂTÉ Cornichon, Chives **VG**

MINI BOWLS

£7 EACH

SAUSAGE & MASH

Pigs in Blankets, Creamy Mash, Onion Gravy

BEER-BATTERED PRAWNS

Chips, Tartare Sauce

CHICKEN TIKKA MASALA

Fragrant Rice, Coriander Chutney

CAULIFLOWER CHEESE

Truffle, Crispy Onion **V**

MUSHROOM SHAWARMA

Spiced Carrot Purée, Sunflower & Pumpkin Seed Dukkah **VG**

DESSERTS

£3.5 EACH

LEMON MERINGUE TART Candied Kumquat **V**

PÂTE DE FRUITS Choice of Cherry, Raspberry or Blackcurrant **VG**

MINI MACARON Choice of Chocolate, Raspberry or Vanilla **V**

DOUBLE CHOCOLATE BROWNIE Chocolate Glaze, Caramelised Popcorn **V**

WE RECOMMEND

Pre-dinner reception – 4 items per person | Drinks party – 12 items per person

Get in touch with your budget and requirements, and we'll help you plan a truly special event.

V – Vegetarian, **VO** – Vegetarian option, **VG** – Vegan, **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen.