

ORRERY

WE RECOMMEND 4–6 CANAPÉS PER GUEST BEFORE LUNCH OR DINNER, OR 8–10 PER GUEST WHEN SELECTING EXCLUSIVELY FROM THE CANAPÉ MENU. WHEN PAIRED WITH BOWL FOODS, WE SUGGEST 4–6 CANAPÉS AND 3 BOWLS PER GUEST.

THIS MENU IS PREPARED TO ORDER AND REQUIRES ADVANCE PRE-ORDERING. A MINIMUM ORDER OF 15 PER ITEM APPLIES, MAKING IT MOST SUITABLE FOR GROUPS OF 15 GUESTS OR MORE.

FOR FURTHER INFORMATION, PLEASE SPEAK WITH OUR EVENTS TEAM.

CANAPÉS SELECTION

SEAFOOD CANAPÉ £8 PER ITEM

DEVON CRAB & POTATO ROSTI (GF)

LOBSTER COCKTAIL & SEAWEED CRUMPET

SMOKED SALMON RILETTE (GF ON REQUEST)
(ADD OSCIETRA CAVIAR FOR £15PP)

CURED MACKEREL & PIPERADE

MEAT CANAPÉ £8 PER ITEM

CROQUE MONSIEUR & PRESERVED BLACK TRUFFLE

BBQ CHICKEN WINGS & GRIBICHE SAUCE (GF)

BEEF TARTAR TARTLET (GF ON REQUEST)

OX CHEEK BRIOCHE (GF)

VEGETARIAN CANAPÉ £8 PER ITEM

AGED CHEDDAR BEIGNET (GF, V)

GREEN ASPARAGUS & SPRING ROLL (GF, VG)

WILD MUSHROOM TART FLAMBEE (V)

HUMMUS & JALAPENO CONDIMENT (GF, VG)

PETIT FOUR £5 PER ITEM

VANILLA FLAN & WHISKY

GRAPEFRUIT TART & TIMUT PEPPER

STRAWBERRY MACARON

CHOCOLATE TART & COFFEE PASTRY CREAM

BOWL FOOD £15 PER ITEM

OAK SMOKED SALMON (GF)

Horseradish, Capers, Young Radish (Add Oscietra Caviar for £35pp)

ENGLISH GREEN ASPARAGUS

(GF, V/VG ON REQUEST)

Burrata, Green Pistachio, Bottarga

SCOTTISH SCALLOP (GF)

Artichoke, Basque Chorizo

BBQ SCOTTISH LOBSTER (GF)

Saffran Rice, Bouillabaisse

MORELS (V)

Wild Garlic, Pasta Fregola

OX CHEEK (GF)

Bordelaise & Mash Potato

CRISPY VEAL SWEETBREAD (GF)

Aged Cheddar, Gribiche Sauce

LAMB SHOULDER CONFIT (GF)

Green Olive, Polenta, Parmesan

(V) - VEGETARIAN | (VG) - VEGAN | (V/VG ON REQUEST) - VEGAN ON REQUEST

Please note these menus are our specific event menus only for private hire events, and not Pierre Minotti's restaurant menus.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcs a day. A discretionary 15% service charge will be added to your bill.