

Double bites menu

Our team are happy to put together a bespoke package to suit your event

Minimum 40 guest

Vegan and Vegetarian

Korean tofu slider, kimchi, coriander lime mayonnaise, brioche-style bun (vg)

Beetroot and kale falafel, garlic and sesame aioli, coriander cress (vg)

Sun-blush tomato arancini, red pepper tapenade, cress (vg)

Feta, spinach and mint tart, hot honey dressing (v)

Fish

Crispy prawn, mango and chilli gel, coriander cress

Atlantic cod slider, shredded iceberg lettuce, yuzu mayonnaise, gherkins, brioche bun

Hot-smoked salmon and dill tart, lemon crème fraîche

Smoked haddock and leek fishcake, caper mayonnaise, parsley cress

Meat

Buttermilk chicken slider, sweet chilli, coriander yoghurt, brioche bun

Pulled pork croquettes, BBQ sauce, parsley

Coronation chicken, vol-au-vent, coriander cress

Beef slider, summer slaw, baby gem, dill cucumber, brioche bun

Dessert

Blueberry lemon tart, vanilla soy yoghurt, dried raspberries, mint cress (vg)

Madagascan vanilla cheesecake, raspberry gel, mint cress (vg)

Assorted macarons (v)

Please ask us about the allergens in our food

(vg) vegan | (v) vegetarian

Subject to VAT at the prevailing rate

