

Canapés and Bowl Food

We aim to delight with our delicious appetisers perfect to whet the appetite alongside a pre-dinner drinks reception.

Our canapes are the perfect light bite or try our more substantial bowl food offering. Can't decide? Why not combine the two.

Canapés

4 pieces per person
(2 cold and 2 hot) £17.00

6 pieces per person
(3 cold and 3 hot) £25.00

Additional canapé £4.50



Hot

Steak and chips with a béarnaise sauce
Thai beef wonton salad
Seared Moroccan salmon, green chermoula
Shallot tart tatin peppered goats' cheese (V)
Wild mushroom, truffle tart (V)
Jerusalem artichoke veloute (VG)
Hand made samosa, mango dipping sauce (VG)

Cold

Steak sandwich, green tomato pickle
Peking duck wrap, hoisin sauce
Smoke salmon, buckwheat blini, dill cream fraiche
Tomato, mozzarella, basil, parmesan sable (V)
Corn bread muffin, goats' cheese, baby figs (V)
Kimchi and chilli tempeh Urmaki (VG)
Rocket, vegan feta, broad bean puree, basil, crostini (VG)

Sweet

Lemon meringue tart (V)
Blackberry and apple crumble (V)
Pecan tart (V)
Chocolate brownie (V)
Coconut chia seed, tropical salsa (VG)

Alternative vegan dessert options on request

Bowl Food

3 bowls £22.00
Additional bowls £8.00

Hot Bowls

Chicken mole with black bean rice (H)
Chorizo, potato and cavolo nero stew
Ramen noodles, teriyaki salmon
Cumberland sausage, grain mustard gravy and mash
Braised beef cheek, boulangere potatoes and tender stem broccoli
Moroccan prawn rice bowl
Pumpkin, sage, spinach risotto with herb creme fraiche (V)
Ratatouille lasagna with a mozzarella bechamel (V)
Gnocchi with peas, ricotta spinach and pesto (V)
Roast butternut squash, beetroot, kale with pumpkin seed dressing (V)
Roasted cauliflower with tahini hummus, quinoa and beetroots (VG)
Buddha bowl with shredded sprouts and beetroots (VG)



Cold Bowls

Harissa chicken meatballs with bulgar wheat (H)
Beef bulgogi and kimchi, brown rice
Siracha salmon poke bowl
Pea and mint falafel with tzatziki and a carrot and cumin salad (VG)
Aubergine teriyaki with soba noodle (VG)
Spiced paneer with pea rice and coconut raita (V)
Vegan burrito bowl (VG)

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 apply to the canape menu. Minimum numbers of 30 apply to the bowl food menu.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware.
- Menu valid 1st Sept 2025 - 31st Aug 2026.