

## Non-Offensive Canapé and Bowl food menus

## Canapé menu

## Cold canapés

Marinated beetroot cheesecake (v)
Smoked almond, cottage cheese, artichoke (v)
Vintage smoked salmon, goat's cheese, keta caviar
Seared tuna, curry, coriander
Cashel blue, parmesan, apple (v)

#### Hot canapés

Wild mushroom arancini, lemon oil (v)
Salt baked celeriac, truffle mayo (v)
Haddock fishcake, black ketchup
Crispy cod, sauce tartar
Sweet corn fritters, smoked aubergine (v)
Rose harissa falafel, saffron aioli (v)

## Dessert canapés

Milk chocolate brownie, hazelnut
Mont Blanc
Oreo cookie cheesecake
Salt caramel macaroon
Ginger cheesecake
Coconut & mango mousse
Lychee, raspberry & rose
Passion fruit crème brulée
Raspberry macaroon
Lemon meringue pie

#### (v) – suitable for vegetarians

Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef



# Savoury Bowl Food Cold

Pickled mackerel, fennel & dill

Heritage tomato, red onion, olive and mint (v)

Marinated beetroot, goats curd, chard leaves (v)

Seared tuna, daikon & cucumber salad

Anchovy & parmesan salad, sourdough, cos lettuce

#### Hot

Jerusalem artichoke, freekeh, orange and wild mushroom (v)

Cauliflower risotto, curried shallots & coriander (v)

Roast cod, fennel & red onion, piquillo pepper

Steamed Scottish salmon, black olive & basil, charlotte potatoes

Poached sea bream, spiced couscous, coriander

## **Dessert Bowl food**

Banoffee pie

Spice apple cake, cinnamon ice cream

Classic brownie, vanilla ice cream

Oreo cheesecake

Praline profiteroles

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