

CANAPÉS

VEGETABLE

Endive and Roquefort ^V
pear, candied walnut

Truffled cheese toastie ^V

Butternut squash & kale donut ^V
Pecorino

Crisp polenta ^{VG}
red pepper, basil pesto

Whipped goat's cheese ^V
truffle honey, black olive

Red onion jam ^{VG}
vegan feta, seeded cracker

Black truffle arancini ^V
Parmesan

Comté cheese & leek croquette ^V

Beetroot & mushroom
sausage roll ^{VG}
pickled walnut purée

FISH

Sesame prawn toast
sweet chilli

Bluefin tuna tartare
avocado, wonton crisp

Home House gin cured salmon
yuzu, seaweed cracker ^{GF}

Lobster roll
brioche, celery salt

Crispy prawns
Marie rose sauce

Curried crab vol-au-vent
mango, coriander

Hot smoked salmon &
spinach quiche

MEAT

Pork, sage & onion stuffing
cranberry sauce

Chicken liver parfait
choux bun, grape

Aged beef tartare ^{GF}
hash brown, confit yolk

Roast beef sirloin
Yorkshire pudding, watercress

Confit duck ^{GF}
hoisin, spring onion, cucumber

Sausage roll
pickled walnut purée

Buttermilk fried chicken
sriracha, Jalapeño

Coronation chicken beignet ^{GF}
apricot & almond

Gloucester Old Spot pork belly
spiced pear purée, crackling ^{GF}

SWEET

Mini mince pies

Almond tart
fruit jam

Chocolate & orange tart

Salted caramel choux

Caramel pecan tart

£3.5 EACH

Minimum order of 6 per person
for a minimum party of 10.

For any allergy or intolerance information
please ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will
be added to your bill.

All price inclusive of VAT.

