



15 Bruton Lane, Mayfair, London W1J 6JD

CANAPÉS

Soy, ginger, lemongrass
marinated chicken skewers with
a peanut and coconut dip 3.60

Harrisa and za'atar lamb skewers
with coriander & lime
crème fraiche 3.60

Mixed vegetable spring roll
with a sweet chilli sauce (v) 3.60

Yorkshire puddings
with rare roast beef
& horseradish cream 4.00

Coriander & garlic tempura
prawns with chilli mirin
& lime dip 4.00

Rare soy & balsamic glazed
tuna with diced avocado in
wonton cups 4.00

Coronation chicken served in
a curry spiced poppadom with
toasted almonds 3.60

Wild mushroom tartlets with
sea salt & chive (v) 3.80

Mini Beef Wellingtons 4.00



Peking duck pancakes with
hoisin sauce, cucumber &
spring onion 4.00

Steak & ale mini pie 4.00

Cured salmon in a Asian
citrus vinaigrette on rye, toasted
quinoa & coriander 4.00

Artichoke & truffle oil
with grana padona on
a buttered crostini (v) 3.60

BOWL FOOD

Chestnut, portobello & wild mushroom
stroganoff with chopped parsley & steamed
basmati rice (v) 10.50

Roasted garlic and rosemary lamb pave
with parsnip mash and salsa verde 11.00

Chicken breast with roasted & crushed new
potatoes with bbq sauce 10.50

Spiced flaked salmon with sumac & ras el hanout,
bulgur wheat salad, coriander & minted
yoghurt sauce 11.00



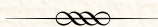
SWEET CANAPÉS

Mini lemon meringue pies 3.60

Chocolate fudge brownies 3.60

Mini orange & raspberry
cheesecakes in

chocolate cups 3.60



Please note: All prices include VAT. Prices above do not include the cost of the chef,
which will be charged additionally. There is a minimum order of 30 pieces per canapé option. Your complete order is required 7 days prior to your event.
Food allergen information for all dishes is available upon request. If you have any special requests please ask and we will do our best to accommodate them.