



# Autumn & Winter

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Canapés and Bowls

# Canapé and Bowl Food Options



 Gluten free  Vegan  Vegetarian

## Option 1

Canapé reception	6 pieces
Event timings	6pm-9pm
Guests   20-39	£71 + vat
Guests   40-59	£58.50 + vat
Guests   60+	£47.50 + vat

**Styling.** Corporate colours or simple black and white

### Canapés

Figs with parma ham and herbed cheese  
Blue cheese croquette   
Cajun chicken with chipotle aioli  
Little Beef Wellingtons with fresh horseradish  
Beetroot falafel with tahini and pickled red onion   
Tart au citron or (Christmas truffles)

### Complimentary bar snacks




Giant olives  
Parmesan wafers  
1 Manager per event  
1 Food waiting staff per 30 guests  
1 Chef per 30 guests

## Option 2

Canapé reception	8 pieces
Event timings	6pm-9pm
Guests   20-39	£78 + vat
Guests   40-59	£65 + vat
Guests   60+	£62 + vat

**Styling.** Corporate colours or simple black and white

### Canapés

Asparagus mosaic sushi with miso aioli    
Pea and mint wontons parcels   
Brioche croute with chicken liver parfait  
Crab puffs with spring onion  
Little Beef Wellingtons with fresh horseradish  
Slow roasted duck with hoisin  
Non crisp with carpaccio of salmon and sriracha  
Little Yorkshire puddings with syrup and whipped cream

### Complimentary bar snacks





Giant olives  
Parmesan wafers  
1 Manager per event  
1 Food waiting staff per 30 guests  
1 Chef per 30 guests

## Option 3

Canapé reception	10 pieces
Event timings	6pm-9pm
Guests   20-39	£85 + vat
Guests   40-59	£72 + vat
Guests   60+	£69 + vat

**Styling.** Corporate colours or simple black and white

### Canapés

Fig and walnut gyoza   
Little gruyere and chive souffles   
Tomato and thyme tatin with olive tapenade   
Devilled quail eggs with pancetta  
Crispy pea and mint wontons   
Cannon of lamb rolled in dukkha  
Skewer of Angus beef meatballs with fresh tomato sauce  
Crispy chicken skin with chicken liver pate  
Ham hock with pickled red onion  
Apple tart with blackberry clotted cream

### Complimentary bar snacks

Giant olives  
Parmesan wafers  
1 Manager per event  
1 Food waiting staff per 30 guests  
1 Chef per 30 guests

## Upgrades and Notes

Extra canapés | £3.50 each + vat  
Upgrades of styling | Price on request  
Coat check | £125 + vat  
Extra event hours chef | £60 per hour + vat  
Extra event hours manager | £60 per hour + vat  
Extra event hours waiting staff | £24 per hour + vat

Final numbers one week prior to event (can only go up from contracted amount).  
All dietaries to be catered for with prior notice.  
All dietaries to be confirmed one week prior to event.

# Canapé and Bowl Food Options




## Option 4

Canapé with bowl	4 pieces, 1 bowl, 1 sweet
Event timings	6pm-9pm
Guests   20-39	£74 + vat
Guests   40-59	£63.50 + vat
Guests   60+	£59 + vat

**Styling.** Corporate colours or simple black and white

### Canapés

Little charcoal bagels with cured salmon with aioli and cucumber relish  
Stick belly pork with apple sauce  
Asparagus mosaic sushi with miso aioli   
Devilled quail eggs with pancetta

### Bowl food

Karaage chicken with steamed coconut rice, sriracha  
Miso aubergine with sesame spinach (pre ordered vegetarian option only)

### Pudding canapé



Chocolate and mandarin palmiers  
1 Manager  
1 Food waiting staff per 30 guests  
1 Chef per 30 guests

## Option 5

Canapé with bowl	4 pieces, 2 bowls, 1 sweet
Event timings	6pm-9pm
Guests   20-39	£97.50 + vat
Guests   40-59	£81 + vat
Guests   60+	£73.50 + vat

**Styling.** Corporate colours or simple black and white

### Canapés

Pea and mint wontons   
Shots of Jerusalem artichoke soup   
Pheasant goujons with blackberry aioli  
Little Beef Wellingtons with fresh horseradish

### Bowl food

Confit of salmon with white bean puree and sauce vierge  
Crispy chilli beef with peanut rice  
Chana saag with mushrooms and gunpowder potatoes (pre ordered vegetarian option only)

### Pudding canapé

China spoons of crème brûlée  
1 Manager  
1 Food waiting staff per 30 guests  
1 Chef per 30 guests

## Upgrades and Notes

Extra canapés | £3.50 each + vat  
Upgrades of styling | Price on request  
Coat check | £125 + vat  
Extra event hours chef | £60 per hour + vat  
Extra event hours manager | £60 per hour + vat  
Extra event hours waiting staff | £24 per hour + vat

Final numbers one week prior to event (can only go up from contracted amount).  
All dietaries to be catered for with prior notice.  
All dietaries to be confirmed one week prior to event.

# Drinks Packages

## Option 1

Drink package	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests   20-39	£38 + vat
Guests   40-59	£43 + vat
Guests   60+	£41 + vat

### Drinks

Fizzy soft drink  
Water  
Corona beer  
Red house wine  
White house wine

### Including

1 Waiting staff per 30 guests  
1 Bar person for 40 + guests  
All glassware  
All chilling equipment

Only sold with food package

## Option 2

Drink package	1 Glass Laurent Perrier NV
	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests   20-39	£46 + vat
Guests   40-59	£50 + vat
Guests   60+	£48 + vat

### Drinks

1 Glass of Champagne  
Fizzy soft drink  
Water  
Corona beer  
Red house wine  
White house wine

### Including

1 Waiting staff per 30 guests  
1 Bar person for 40 + guests  
All glassware  
All chilling equipment

Only sold with food package

## Option 3

Drink package	1 Reception cocktail
	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests   20-39	£44 + vat
Guests   40-59	£49 + vat
Guests   60+	£47 + vat

### Drinks

1 Bramble gin  
Fizzy soft drink  
Water  
Corona beer  
Red house wine  
White house wine

### Including

1 Waiting staff per 30 guests  
1 Bar person for 40 + guests  
All glassware  
All chilling equipment

Only sold with food package

## Upgrades

Spirits with mixers | £9 + vat

Cocktails | £11 + vat

Cocktail barman | £330 for 5 hours to include set up and breakdown

Styled bar 12ft bar and poseur tables | Price on request starting at £1200 with delivery and evening collection

Please note the bar will stop serving 30 minutes prior to guests leaving unless arranged otherwise