

# Menier Venues

## CANAPES MENU (B)

Minimum of 25 units for each option

Feta & Honey Crostini (V)  
Pistachio Cake & Peppers (V/N)  
Beetroot & Broccoli Tartlet (V)  
Bella Lodi Shortbread with Basil Pesto (V)  
Goats Cheese & Cashew (V/N)  
Tomatade Sourdough Crostini (VG/DF)  
Pumpkin Croquette (VG/D)  
Broccoli Picante (VG/GF/DF)  
Duck Pancake & Hoisin (DF)  
Mini Chicken Skewers with Garlic, Coriander & Chilli (GF/DF)  
Prosciutto & Pear (GF/DF)  
Jerk Chicken & Orange Skewer (DF)  
Smoked Mackerel Sourdough Crostini  
Salmon Teriyaki (DF)

### ***Sweets***

Berry Mousse in Chocolate Cup (V/GF)  
Lemon Meringue Tartlet (V)  
Salted Caramel & Almond Truffle (V/N)  
Sheba Chocolate Tartlet (V/N)  
Fruit Kebab (VG/GF/DF)

### ***Suggested Menu (B1)***

Duck Pancake & Hoisin (DF)  
Pumpkin Croquette (VG/D)  
Mini Chicken Skewers with Garlic, Coriander & Chilli (GF/DF)  
Feta & Honey Crostini (V)  
Salmon Teriyaki (DF)  
Prosciutto & Pear (GF/DF)  
Berry Mousse in Chocolate Cup (V, GF)  
Salted Caramel & Almond Truffle (V)

\* VG Vegan \*V Vegetarian \*GF Gluten Free \*DF Dairy Free \*N Contain Nuts

Subject to the seasons availability.

\*substitute items for dietaries available upon request

# Menier Venues

## CANAPES MENU (B)

Minimum of 25 guests

### SAVOURY

Spinach & artichoke filo pastries (VG)  
Potato & onion frittata, aioli (V/GF)  
Chicory, feta, hazelnuts & honey (V/GF)  
Vegetarian sausage rolls (V)  
Radicchio, gorgonzola, pickled red onions (V)  
Finocchiona, pickled peaches (GF)  
Harissa marinated chicken thighs, labneh (GF)  
Fennel seed & chilli sausage rolls  
Prosciutto & taleggio (GF)  
Rosemary & black pepper beef carpaccio, horseradish (GF)  
Smoked mackerel & pickled rhubarb on seeded bread (GF)  
Anchovy & onion pissaladiere  
Asparagus, anchovy (GF)

### SWEETS

Rhubarb & almond tarts  
Brown butter financiers  
Hazelnut Brownies  
Lemon tarts  
Miso caramel brownies (VG)  
Dark chocolate & honeycomb cookies  
Guinness Beer chocolate (GFO)  
Lemon curd, oat biscuit & raspberries (GFO)  
Bramble honey fudge

### CHEF#

Chicory, feta, hazelnut pesto  
Scotch bonnet onion sfincione (VG)  
Farinata, slow cooked tomato, salted ricotta (V/GF/VGO)  
Farinata, radicchio, rosemary (VG/GF)  
Taleggio gougeres with pickled plum ketchup (V)  
Taleggio & spiced tomato toast (V)  
Tomato, wild oregano & caper tart (V)  
Grape focaccia, goats curd (V)  
Broad bean pesto, caraway seed crackers (V)  
Spiced aubergine, labneh & zhoug on pitta (V/VGO)  
Green olive tapenade & marinated peppers on panisse (VG/GF)  
Signature pork fat toast

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# Menier Venues

Cured trout, horseradish creme fraiche on seeded bread (GF)

Brown crab rarebit

Brown crab on toast, pickled fennel

Roast chicken & pancetta baby gem (GF)

Bresaola, lemon, rocket (GF)

Bresaola, artichokes, ricotta (GF)

Smoked mackerel & pickled rhubarb crostades (GF)

Farinata, anchovy, crispy sage (GF)

Tuscan chicken liver toast

Smoked Montbeliard sausage, celeriac & apple remoulade (GF)

Coppa with slow roasted tropea onions & peppers (GF)

Meringue, lemon curd, blackberries (GF)

Freshly baked mini madeleines

## ***Suggested Menu (B1) 6 savoury + 1 sweet:***

Radicchio, gorgonzola, pickled red onions (V)

Finocchiona, pickled peaches (GF)

Harissa marinated chicken thighs, labneh (GF)

Chicory, feta, hazelnuts & honey (V/GF)

Prosciutto & taleggio (GF)

Smoked mackerel & pickled rhubarb on seeded bread (GF)

Lemon curd, oat biscuit & raspberries (GFO)

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# Menier Venues

## CANAPES MENU (C)

Minimum of 35 guests with choice of 8 items

### COLD

Chicken Caesar, mini croustade, parmesan

Beef Carpaccio, Parmesan Crisp, Truffle Mayo (GF)

Asparagus, quail's egg, creamed beetroot blini (V)

Goats cheese, pesto, slow-roasted tomato, charcoal cup (V)

Spicy tuna tataki, togarashi peppers, ponzu glaze

Lobster and chervil brioche roll

Baby red peppers, fresh herbs, vegan cream cheese (VG) (GF)

Black garlic & coriander hummus, tomato relish on organic rye bread (VG)

### LIGHT BITES^

Wild mushroom & pecorino arancini, truffle mayonnaise (V)

Pea, Pancetta & Taleggio Arancini, Marinara Dip

Pork Sausage Roll, Onion Marmalade

Vegan Sausage Roll (VG)

Lamb Samosa, Mango, Lime & Ginger Chutney

Vegetable Samosa, Cucumber Raita (VG)

Chicken Teriyaki Skewer, Crispy Onions, Ginger & Soy Dip

Chilli & Garlic Tiger Prawn Skewer, Chilli Jelly (GF)

BBQ Glazed Tofu Skewer, Peanut Sauce (VG/GF)

### SWEET

Orange curd tartlet, mascarpone cream & chocolate shavings

White chocolate, lemongrass mousse, mango coulis, dark chocolate cup (GF)

Assortment of macarons

Walnut & pistachio baklava (VG)

Raspberry bakewell tart

### HOT#

Miniature Yorkshire pudding, seared beef, caramelised red onion, horseradish

Leek and asparagus tartlet (V)

Pea and mint croustade, shaved parmesan (V)

Bourbon-glazed pork belly, pineapple skewer (GF)

Curried jackfruit, spicy tomato chutney, naan bread (VG)

Wasabi prawns, pickled ginger, mango and lime ginger chutney, sourdough crostini

Crispy Seabass, Mango Chilli Salsa, Chervil Mayo Crispy Wonton

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# Menier Venues

## ***Suggested Menu (C1):***

Chicken Caesar, mini croustade, parmesan

Lobster and chervil brioche roll

Spicy tuna tataki, togarashi peppers, ponzu glaze

Asparagus, quail's egg, creamed beetroot blini (V)

Beef Carpaccio, Parmesan Crisp, Truffle Mayo (GF)

Black garlic & coriander hummus, tomato relish on organic rye bread (VG)

White chocolate, lemongrass mousse, mango coulis, dark chocolate cup (GF)

Assortment of macarons

## **Optional Add-On - GRAZING PLATTERS for 10**

**(All served with focaccia, home-made sourdough & GF bread & oatcakes)**

- Parma ham, salami, bresaola, olives, sun-blush tomatoes, grilled artichoke hearts, fig & date chutney (GF)

- Dill-cured salmon, smoked trout, mackerel paté, caperberries, dijon mustard (GF)

- Four cheese selection: Gorgonzola, Manchego, Brie, aged Cheddar, grapes, mixed roasted nuts, chilli jam, honey (GF)

- Falafel, grilled baby Mediterranean vegetables, olives, vegan cheese poponcini peppers, hummus, baba ghanoush (VG) (GF)

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# Menier Venues

## CANAPES MENU (D)

Minimum of 25 guests

### COLD

Devon crab summer roll 'nam jim' dipping sauce

Smoked tofu summer roll 'nam jim' dipping sauce (VG)

Beetroot cured chalk stream trout, crispbread, cucumber & horseradish

Mini Spanakopita & tzatziki (Hot or Cold) (VGO)

Smoked aubergine & fresh pomegranate croustade (VG)

Cheddar, leek & tarragon tartlet (V)

Crushed English peas, whipped feta & preserved lemon, focaccia croute (VGO)

Pissaladière (confit shallot, anchovy & black olives)

### HOT#

Pomegranate glazed lamb & pickled fennel tartlet

Maple glazed chicken & pancetta skewer, salsa verde

Rare roast topside, chimichurri on a croute

Merguez sausage roll & harissa mayo

Teriyaki glazed pork belly, sesame & miso (GF)

Salt cod arancini, smoked paprika & lemon mayo

Roast squash, sumac & feta tartlet, mint & chilli dressing

Chickpea panisse, fermented chilli sauce & parmesan (GF/VGO)

Carrot, curry leaf & mustard seed bhaji, pickled chilli & creme fraiche (VGO)

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# Menier Venues

## CANAPES MENU (E) #

Minimum of 40 guests with choice of 8 items

### VEGETARIAN

Carta di Musica, Caponata, Basil (VG)  
Crostoni, Marinated Peppers, Cumin & Olives (VG)  
Radish, Hummus, Aleppo Chilli Oil (VG/GF)  
Bruschetta, Confit Datterini Tomatoes, Mint, Pangrattato (VG)  
Porcini & Wild Mushroom Arancini, Pecorino  
Courgette & Halloumi Fritters  
Delica Pumpkin, Ricotta, Radicchio, Caramelised Spiced Butter (GF)  
Confit Potato, Dill Creme Fraiche, Aleppo Chilli (V/GF)  
Confit Potato, Date & Tamarind Chutney, Coriander (V/GF)  
Flatbread, Barbecued Aubergine & Roast Peppers, Caramelised Butter, Yoghurt  
Bruschetta, Ricotta, Marinated Peppers & Oregano (V/VGO)  
Tunworth Fritters, Plum Ketchup (V)  
Naan, Saffron Aioli, Girolles, Nasturtium (V/VGO)  
Bruschetta, Ricotta, Peas, Broad Beans, Mint, Pecorino (V/VGO)  
Toasted Focaccia, Charred Tropea Onion, Romesco, Toasted Hazelnut (VG)

### POULTRY, MEAT & GAME

Moorish Lamb Skewers (GF)  
Duck Rillettes, Toasted Sourdough, Bread + Butter Pickle  
Bruschetta with Crushed San Marzano Tomatoes & Jamón  
Toasted Focaccia, Iberico Pork, Aioli, Pickled Guindilla Chillies  
Confit Potato, Roast Lamb Leg, Salsa Verde (GF)  
Flatbread, Slow Roast Lamb Shoulder, Sumac Onions, Cumin & Chilli Green Sauce  
Crispy Pork Belly, Caramelised Pear, Crackling (GF)  
Buttermilk Fried Chicken, Pickled Cucumber, Dill Mayo  
Potato Rosti, Roast Beef, Chimichurri, Watercress (GF)  
Crispy Tacos, Pulled Pork Shoulder, Salsa, Guacamole, Pickled Red Onion  
Indian Spiced Sausage Rolls  
Korean Pork Belly, Sesame, Spring Onion  
Keralan Fried Chicken, Curry Leaf Mayo, Pickled Mooli, Crispy Curry Leaf

### FISH & SEAFOOD

Smoked Mackerel Rillettes, Dill, Toasted Sourdough  
Grilled Flatbreads, Anchovy, Garlic & Chive  
Crostoni, Salt Cod Brandade  
Marinated Anchovies, Parsley & Pickled Chilli Skewers (GF)  
Grilled Monkfish Skewers, Zhoug (GF)  
Seared Scottish Scallops, XO sauce, Sesame, Spring Onion (GF)

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# Menier Venues

Devonshire Crab, Chilli, Gem Lettuce (GF)

Potato Rosti, Beetroot Cured Trout, Creme Fraiche, Dill (GF)

Salt Cod Fritters, Aioli

Radish, Anchoiade

Gambas Al Ajillo (GF)

Seared Scottish Scallops, Anchovy Brown Butter, Crispy Sage (GF)

Smoked Haddock Arancini, Aioli

Bruschetta, Grilled Sardines, Red Onion, Parsley, Tomato

Bruschetta, Crushed San Marzano Tomatoes, Ortiz Anchovies

## SWEETS (V)

Dark Chocolate & Olive Oil Mousse, Mascarpone, Sweet Dukkah

Brown Sugar Meringue, Whipped Cream, Raspberries, Toasted Almonds

Lemon Posset, Brandy Almond Tuile

Mini Plum & Pistachio Tart

Pecan & Prosecco Truffles

Coconut Malabi, Toasted Pistachio (VG)

Mini Chocolate & Blood Orange Tart

Marzipan & Clementine Biscuits

Ricciarelli, Tuscan Almond Biscuits

Choux Pastry, Praline Cream, Hazelnut

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# Menier Venues

## DRINKS

### HOUSE

Prosecco

Red

White

Rose\*

Alcohol Free Wine\*

### BEER

Peroni

Peroni GF\*

Peroni 0.0%\*

### SOFTS

Coca Cola / Diet Coke

Sprite / Fanta Orange

Orange Juice

San Pellegrino Orange

San Pellegrino Lemon

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