

Christmas Canapé Menn

£24.95 per person (4 Canapés each) £4.50 per additional Canapé per head includes welcome drinks upon arrival Prosecco, Peroni 33cl, Belini, Mimosa (0% options available)

to share upon arrival

Marinated with rosemary, thyme, garlic & lemon

HUMUS, DIPS & FLAT BREAD V

Crushed chickpeas, blended with olive oil, tahini, lemon juice & garlic home-made chillisauce and minted garlic yoghurt

Choose any 4 canapés from the selection below
We are happy to advise you with your selection, we recommend selecting a variety of
canapés to cater to the diverse dietary preferences of your guests.

If you wish to increase the amount of canapés per person,
each additional canapé is £4.50 per head.

Cold Canapés

TZATZIKI V GF cucumber, garlic, herbs fine strained yoghurt

BABA GHANOUSH V GF chargrilled aubergine, fine strained yoghurt tahini, garlic

OCTOPUS CARPACCIO DF GF Roasted beetroot, garlic & thyme whipped in fresh yoghurt

TARAMA WITH CAVIAR smoked cod roe, breadcrumb, garlic, onion, lemon Arenkha Caviar, extra virgin olive oil Hot Canapés

FALAFEL V VG GF DF

Fried chickpea pattie made with onion, coriander, parsely, nigella seeds & spices, served with humus

HALLOUMI V GF Honey glazed grilled halloumi with sesame seeds

ZUCCHINI CROQUETTE V
Oven baked grated courgette &
carrot cake with spring onion, herbs
& feta cheese

FETA FILO PARCEL V
Filo pastry filled with a herby feta cheese & spinach filling, served with sweet chilli dip

BEEF PEPPERONI GF DF Grilled slices of air dried, spiced Turkish beef sausage Meat Canapés

OCTOPUS V GF Poached octopus with romesco sauce, served with roasted potato

MINI LAMB BEYTI Lamb minced with pepper, onion, garlic, parsley & traditional spices, signature halep tomato sauce, wrapped in flatbread

MINI CHICKEN BEYTI Chicken minced with pepper, onion, garlic, parsley & traditional spices, signature halep tomato sauce, wrapped in flatbread

CHICKEN SKEWERS GF Chargrilled prime cut of marinated chicken breast, served with home made garlic sauce

LAMB SKEWERS GF Succulent marinated lamb skewer served with mint sauce

V vegetarian VG vegan GF gluten free DF dairy free

A service charge of 12.5% will be added to your bill

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order.

We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. A discretionary optional service charge of 12.5% will be added to your bill