

ONEALDWYCH

CANAPÉS & BOWL FOOD MENU

£5 Per canapé

| Silver package – 4 for £18

| Gold package – 8 for £36

COLD CANAPÉS

Poached salmon rillette, lemon gel, dill

Dorset crab, blini, blood orange, sea herbs

Pressed ham hock terrine, mushroom ketchup (gf, df)

Beetroot tart, goat's cheese, black garlic ketchup (v)

HOT CANAPÉS

Crispy potato terrine, caramelised onion, truffle (gf, df, vg)

Soy & ginger glazed pork belly, spring onion (gf, df)

Lobster thermidor tartlet, chive mayonnaise

Slow cooked lamb croquette, tomato chutney, olive

SWEET CANAPÉS

Apricot and almond macaroon (gf, v)

Lemon polenta cake, mascarpone cream (gf, df, v)

70% dark chocolate & salted caramel choux bun(v)

Peach mousse, lemon sablé, raspberry

BOWL FOOD

Min 2 per person, £10 per bowl

Mains

Seared Cornish cod, leek and potato ragout, burnt lemon velouté

Courgette spaghetti, wild garlic pesto, purple shiso (gf, df, vg)

Slow cooked Irish beef short rib, sweetcorn salsa, bone marrow crumb (gf, df)

Pork cheek, mustard mash, caramelised apple, cider jus (gf)

Warm Jersey Royal potato salad, Wye Valley asparagus, dill (gf, df, vg)

Miso glazed salmon, bok choy, tomato and fennel sauce

Desserts

Balsamic marinated English strawberries, meringue (v)

Lemon posset, raspberry, tonka sablé (v)

Vanilla cheesecake, lime, macerated blueberries (v)

Vanilla rice pudding, peach compote (gf, vg)

gf – gluten free

df – dairy free

v – vegetarian

vg – vegan

A Discretionary 15% service charge will be added to your bill. All prices include VAT.

Please ask our events team for information on food allergens and special dietary requirements.