

## Party Menu

### Canapes

£2.80 each (we recommend 4 per person)

- Gougeres, goat's cheese & beetroot (cheese puffs) (v)
- Smoked salmon mousse, caviar & seeded cracker tartlet
- Peppered steak tartare, endive & chive vinaigrette, parmesan
- Cornish crab vol au vent
- Pink fir potatoes, truffled brie & chives (v)
- Charantais melon, whipped ricotta, tomato concasse & pistachio crumb (v)
- Local Soppressata salami

### Mini Burgers

£15pp (3 per person)

- Classic Cheeseburger
- Duke (roquefort blue cheese)
- Duchess (veggie/vegan)
- Cornish crab chip butty
- Chips & béarnaise

### Bowl Food

£5.50 per bowl (we recommend 3 savoury and 1 sweet per person)

From the following choose 3 savoury bowls and 1 dessert bowls

- Prawn, fennel & saffron risotto
- Chalk stream trout tartare, pickled cucumber & horseradish
- Grilled cornish squid, creamed corn & pearl barley, old bay butter
  
- Spinach & ricotta malfatti, peas & parmesan
- Girolle mushroom croquetas & truffle aioli
- Goat's cheese soufflé & ratatouille provençal, pesto cream sauce
  
- Ribeye steak, hand cut chips & béarnaise sauce
- Pork cheek ragu, borlotti beans & gremolata
- Lamb ribs & green sauce
  
- Strawberry & toasted almond meringue mess
- Chocolate mousse, raspberries & honey comb
- Affogato al caffe

All individual dietary requirements can be catered for. Please note a discretionary service charge of 15% will be added to your bill.