

Canapé Menu

£18pp, minimum 15 people

Selection of 6 from Hot and Cold canapés

Cold

- Beetroot rösti
whipped goat's cheese, pickled walnut
- Courgette, Buffalo mozzarella
& pea shoot roll
basil pesto
- Marinated Datterini tomatoes
bruschetta, basil
- Ortiz anchovy & piquillo pepper on toast
- Foie gras Torchon
apple purée, brioche
- Prosciutto, pear, gorgonzola & rocket roll
- Tuna tartare
chilli garlic sauce, crème fraîche, wonton crisp
- Vietnamese vegetable spring roll
- Citrus-cured seabass
buckwheat blini, red onion, avocado purée

Hot

- Arancini
tomato, mozzarella
- Red onion tart
crispy blue cheese, pickled walnuts, pear
- Wild mushroom choux bun
- Crabcakes
saffron & lime aioli
- Organic pumpkin & ricotta tart
spiced honey & pumpkin seeds
- Tiger prawns
pancetta, Datterini tomatoes
- Honey, chorizo & mustard chipolatas
- Smoked salmon scotch eggs
herb mayonnaise
- Crispy veal sweetbreads
rosemary & onion purée

Sweet Canapés

Minimum order 15 of each canapé

Amalfi lemon tart	3
Mini jam doughnuts	3
Red velvet cake	3
Chocolate truffles	3
Passionfruit curd tart	3

Large Canapés

Minimum order 15 of each canapé

Mini fish and chips	5.50
Mini cheeseburgers (2 pieces)	5.50
Mini halloumi burgers (2 pieces)	5.50
Mini pizza Margherita (2 pieces)	5.50
Bowl of mini maple glazed sausages	10.50



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%. A discretionary service charge of 15% will be added to the food and drinks bill.

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