

Canapé Menu

£18pp Selection of any 6 from hot & cold canapés

Cold

San Daniele ham

Honeymoon melon, stracchion cheese, rocket MK

Seabass ceviche

Trout caviar, lime, chilli, coriander, baby gem, avocado F

Bruschetta

Marinated Datterini tomatoes, basil, toasted rosemary focaccia SD, G

Sweetcorn Blini

Smoked salmon, quail egg, chive hollandaise F, E, MK, SD, G

Tuna tartare

Chilli-garlic sauce, crème fraîche, avocado purée, coriander, wonton crisp SS, F, S, MK, SD, G, C

Vietnamese vegetable spring roll

Carrots, daikon, shallots, courgettes, soy, chilli, sesame seeds SS, S, SD

Hot

Arancini

Spinach & mozzarella cheese, tomato arrabiata sauce E, MK, CY, SD, G, SS, C, F

Crispy polenta

Kalamata olive tapenade, sun dried tomatoes, feta, basil cress MK, CY, SD, G

Pea & Cornish Yarg cheddar tart

Savoury custard, pickled tropea onions, mixed herb salad E, MK, SD, G, N

Sausage Roll

Chilli, fennel, Italian sausage meat, smoked tomato jam E, MK, SD, G, N

Crispy beef short rib

Chilli, ginger, coriander, sesame seeds, honey & hoisin glaze SS, S, SD, G, C, F

Crab cakes

White & brown crab meat, Charlotte potato, ginger, chilli, parsley, saffron & lime aioli C, E, MD, SD, G, SS, F

Large

Mini cheeseburger E, MK, MD, SD, G 3.50

Mini halloumi burger E, MK, MD, SD, G 3.50

Mini fish & chips F, E, MK, MD, SD, G, SS, C 5.50

Honey & mustard chipolatas 5.50

CY, MD, SD, G SS, C

Sweet

Amalfi lemon tart E, S, MK, G, N 3

Mini jam doughnuts 3

E, MK, SD, G, N, SS, C, F

Chocolate truffles S, MK, N 3

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) [May Contain](#)

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 & drinks bill.

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