# **SMITHS CANAPES**

## ARRIVAL DRINKS

Perrier Jouët Grand Brut NV Espresso Martini Peroni

FISH

Devon crab and apple tart 3.5 Smoked salmon, sour cream and caviar blini 3.5 Salt and pepper squid, roast chilli sauce (gf) 3 Tempura prawn, Bloody Mary mayo 4 Fried rock oyster, seaweed aioli, lemon 4.5 Salt cod beignet, tartare sauce 3

### MEAT

Rare roast beef, Yorkshire pudding, horseradish cream 3.5 Mini beef burger, dill pickle, ketchup, mayo, smoked cheddar 3.5 Coronation chicken, gem lettuce (gf) 3 Dry aged beef carpaccio, fine herbs, truffle oil (gf) 4 Scotch quails egg, piccalilli 3 Whipped chicken liver parfait, fig chutney, seeded toast 2.5

### PLANT

Mini baked potato, sour cream and chives 2 Beetroot, goats cheese and walnut tart 2.5 Smoked cheese and black olive gougeres 2.5 Spiced falafel, coriander and mint relish (vg, gf) 2.5 Pea and potato samosa, mango chutney (vg) 2.5 Mini mozzarella, sundried tomato and artichoke skewer (gf) 3.5

### **SWEETS**

Lemon meringue macaroon 3 Salted caramel choux buns 3 Chocolate and honeycomb tart 3

Canapes are priced individually. Please note that a maximum of 10 different varieties can be ordered, with a minimum of 20 per canape ordered.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to be championing British farmers and producing fresh food sustainably A discretionary service charge of 12.5% will be added to your bill.

13.25 per person 12 per person 5.45 per person