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*Function Menu*



## CANAPÉS

£20 PER BOARD

10 ITEMS PER BOARD | SELECT A MAXIMUM OF 8

Smoked haddock kedgeree, spinach, mozzarella arancini  
Bavarian hot dog, crispy onions  
Cucumber, salmon and bream tartare (gf)  
Mini fish and chips, tartare sauce  
Whipped avocado, basil and lime, crisp bread (vg)  
Pretzels, horseradish crème fraiche (v)  
Smoked ham hock and taleggio croquettes  
Spiced buffalo cauliflower, vegan ranch sauce (vg)(gf)  
Emmental beef slider  
Falafel slider (vg)

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3 COURSE SET £32 | 2 COURSE SET £28

## STARTERS

Parma ham, rocket, pecorino salad (gf)  
Mountain cheese fondue, baguette  
Salad of squash, beetroot, green beans, hazelnuts (vg)(gf)

## MAINS

Grilled fillet of sea bass, Puy lentils and salsa verde (gf)  
Spiced roasted cauliflower, pistachios, grains, pomegranate, yoghurt dressing (vg)(gf)  
Roast bavette steak, garlic butter, fat chips, watercress (gf)  
Grilled chicken paillard, winter leaf, walnut and blue cheese salad (gf)  
Seasonal vegetables (v)(gf) and tartiflette (gf)

## DESSERTS

Apple strudel, crème fraiche  
Milk chocolate and passion fruit pot, shortbread biscuits  
Taleggio cheese, pickles, crisp bread

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## BUFFET

£25 PER HEAD

Whole roasted cauliflowers, pistachio, saffron yoghurt (vg)(gf)  
Charcuterie boards (gf)  
Whole sides of hot smoked salmon (gf)  
Seasonal slaw, watercress vinaigrette, new potatoes (vg)(gf)  
Cheese board, pickled grapes, crisp bread (v)  
Vegan chocolate brownie, chocolate ice cream (vg)  
Apple strudel, crème fraiche (v)

\*Gluten free and vegan options available  
(v = vegetarian vg = vegan gf = gluten free)

Please notify a member of staff if you have an allergy or ask for further allergen information

Discretionary 12.5% service charge  
will be added to serviced tables