

Canapes Menu Sample

MINIMUM ORDER - 8PCS

CANAPES SELECTION

Crostini, Diced Tomatoes, Basil Oil (V/VG/GF**) £4 *Gluten, Sulphites*

Gorgonzola Panna Cotta, Beef Carpaccio, Truffle Glaze (GF**) £5 *Dairy, Gluten*

Basil Crêpe Roll, White Crab Meat, Trout Caviar £6 *Shellfish, Trout Caviar, Dairy, Gluten*

Truffle Arancini, Wild Mushroom Sauce (V) £6 *Egg, Dairy, Gluten*

Micro Cone Beef Tartare, Chestnut Jam, Slow-Cooked Egg Yolk, Fresh Herbs (GF**) £5.50 *Gluten, Egg*

Micro Cone Tuna Tartare, Avocado Mousse, Yuzu Sauce,
Slow-Cooked Egg Yolk (GF**) £5.50 *Fish, Soy, Gluten, Sesame*

Tiger Prawn Toast, Ginger, Garlic, Sourdough £6 *Shellfish, Egg, Gluten*

Aubergine Tartare, Gherkins, Shallots, Olive Oil, Rice Crisps (V/VG/GF) £5 *Sulphites*

Salmon Roulade, Lemon Cream Cheese, Lime Aioli, Chives, Trout Caviar (GF) £6.00 *Fish, Dairy, Egg*

Celeriac Roulade, Artichoke Mousse, Hazelnut Dust, Aged Balsamic (V/GF) £5 *Dairy, Sulphites, Nuts*

Polenta Bite, Cacio e Pepe Aioli, Burnt Lardo (GF) £5 *Dairy, Egg*

Mini Duck Croquettes, Red Onion Marmalade Gel £6 *Dairy, Gluten, Sulphites*

Mini Bomboloni, Pecorino, Truffle Honey (V) £6 *Gluten, Dairy*

Chicken Wing Lollipops, Panko, Honey & Rosemary Glaze,
Dijon Aioli £5.00 *Mustard, Egg, Gluten, Dairy*

Tartlet, Avocado Mousse, Pickled Cucumber, Green Apple, Wasabi Oil,
Sesame Crisp (V/VG) £5.00 *Gluten, Sulphites, Egg*

DESSERT CANAPES

Chocolate Glazed Profiteroles, Pistachio Crème £5 *Gluten, Egg, Nuts, Dairy*

Mini Classic Tiramisu in Shots £5 *Gluten, Dairy, Egg*

Mini Lemon Tart, Meringue £5 *Gluten, Egg, Dairy*

Mini Panna Cotta (GF) £5 *Dairy*

GF** – Can be adapted to be gluten-free upon request (not gluten-free as standard)

Menu samples are subject to change due to the seasonality of the products and offerings.



Bowl Food Menu Sample

MINIMUM ORDER - 8PCS

BOWL SELECTION

Cold

Mini Antipasto Selection (GF**) £9.00 *Gluten, Sulphites*

Burratina, Ox-Heart Tomato, Sweet Balsamic (V/VG/GF) £8.00 *Sulphites, Dairy*

Beef Tartare, Aged Dijon, Crispy Capers (GF) £9.00 *Mustard, Egg*

Tuna Tartare, Avocado Mousse, Slow-Cooked Egg Yolk (GF**) £9.00 *Fish, Gluten, Soy*

Vitello Tonnato, Slow-Cooked Veal, Tuna Sauce (GF) £8.00 *Fish, Dairy, Egg, Sulphites*

Marinated Romano Peppers, Courgette, Shaved Asparagus, Ox-Heart Tomato, Pine Nuts, Basil, Garlic Olive Oil, Oro Balsamic (V/VG/GF) £8.00 *Nuts, Sulphites*

WARM

Smoked Salmon, Truffle Mashed Potato, Poached Egg, White Wine Sauce (GF**) £10.00
Fish, Egg, Dairy, Sulphites, Gluten

Braised Ox Cheeks, Red Onion Marmalade, Parmesan Foam (GF**) £13.00 *Milk, Sulphites, Gluten*

Roasted Sea Bass, Saffron Butter Sauce, Crispy Capers, Samphire (GF**) £14.00
Fish, Dairy Sulphites, Gluten

Cauliflower Steak, Salsa Verde, Crispy Capers, Aged Balsamic (V/VG/GF**) £8.00 *Sulphites, Gluten*

Risotto

Truffle Risotto, Slow-Cooked Egg Yolk (V/GF) £10.00 *Egg, Dairy*

Lemon & Prosecco Risotto, Stracciatella, Crispy Capers (V/GF) £9.00 *Dairy, Sulphites*

Saffron Risotto, Braised Ox Cheeks, Gremolata (GF) £12.00 *Sulphites, Celery, Dairy*

PASTA

Rigatoni, Nduja, Braised Beef Shin, Pecorino (GF**) £10.00 *Gluten, Dairy, Celery*

Casarecce, Seafood, Saffron Bisque (GF**) £11.00 *Gluten, Molluscs, Shellfish, Sulphites*

Orecchiette al Pomodoro, Stracciatella (V,GF**) £8.00 *Gluten, Dairy, Sulphites*

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Event Stations

MINIMUM ORDER OF 30 GUESTS

CHEF'S CHARCUTERIE & ANTIPASTI TABLE – £35PP

A beautifully curated antipasti experience, showcasing the very best of Italian cured meats and cheeses. Our chefs will slice selections to order using a traditional retro slicer, guiding guests through each element. An interactive and elegant way to begin your event, designed for grazing, conversation, and discovery.

TAGLIOLINI AL TARTUFO – CHEESE WHEEL STATION – £25PP

Fresh tagliolini tossed to order inside a hollowed Parmesan wheel, finished with aromatic truffle. Prepared live by our chefs, this station brings theatre and indulgence together, offering guests a rich, comforting dish served straight from the wheel.

CRUDO & OYSTER BAR – £45PP

A refined raw bar featuring delicate salmon and tuna crudo alongside freshly shucked Maldon oysters. Light, elegant, and perfect for a sophisticated reception, this station celebrates freshness and simplicity with premium ingredients.

CANNOLI STATION – £25PP

A playful Sicilian classic, filled fresh for your guests. Choose from three flavours — chocolate, pistachio, and berry — offering a crisp shell with indulgent fillings, perfect for a sweet bite during your event.

TIRAMISU STATION – £25PP

A live dessert station celebrating Italy's most iconic sweet. Guests can enjoy three variations — traditional, berry, and pistachio — assembled and served fresh, adding a theatrical and interactive finale to your event.

WINE STATIONS – Tailored to Your Event

Our sommelier will curate bespoke wine stations to complement your menu and format, whether it's elegant welcome drinks, paired selections, or self-serve tasting points. Designed to enhance flow, minimise waiting times, and elevate the overall guest experience.