



2025 MENU

CANAPES & BOWL FOOD



CANAPES & BOWL FOOD

£17.50 for 4 canapés, £4 per additional canapé

£25 for 4 bowl food, £5 per additional bowl

Supplement will apply for premium options (Priced individually)

Dietary requirements of the guests must be accounted for within selections chosen and confirmed to your event planner at least 7 days prior arrival.

A vegan option must be chosen if you have vegan guests within your party

You must cater to a minimum of 80% of your guest numbers

Food Allergy? All produce is prepared in an area where allergens are present. For those with allergies, intolerance's, and special dietary requirements who may wish to know about the ingredients used, please ask a member of Management Team.



CANAPÉS

£17.50 FOR 4 CANAPÉS, £4 PER ADDITIONAL CANAPÉ.
A VEGAN OPTION MUST BE CHOSEN IF YOU HAVE VEGAN GUESTS



HOT

Crunchy Coconut King Prawns

Sweet Chilli Mayonnaise

Duck Gyoza

Plum Sauce

**Braised Beef & Blue
Cheese Bon Bon**

Chicken Tikka

Mint Yoghurt

Rosti Potato

*Black Garlic, Keen's Cheddar
(V)*

COLD

Lemongrass & Lime Cured Salmon

*Pickled Ginger, Wasabi, Puffed
Rice*

Cheese Scone

Cornish Brie, Truffle Honey

Air Dried Beef

Toast, Onion Chutney

Organic Chicken Roulade

Pistachio & Apricot

**Smoked Salmon & Cream
Cheese Roulade**

Salmon Roe



VEGAN

Grilled Courgette Roll

Whipped Cheese

Mousse

Compress Watermelon

Parsley Tabbouleh, Vegan

Feta

Italian Bruschetta

Olive Focaccia, "Parmesan"

Curried Onion Fritter

Tamarind Chutney



PREMIUM

Scallop and Lime Ceviche

Jalapeno Ketchup

£7pp

Hash Brown

Smoked Cod's Roe, Oscietra Caviar

£8pp

Cumbrian Lamb Slider

Harissa Yoghurt

£8pp

Sirloin of Beef Tartare

Miso Mayonnaise, Caper

£5pp



BOWL FOOD

£25 FOR 4 BOWLS, £5 PER ADDITIONAL BOWL
A VEGAN OPTION MUST BE CHOSEN IF YOU HAVE VEGAN GUESTS

HOT BOWLS



Saffron Arancini

*Bocconcini Mozzarella,
Vine Cherry Tomato (V)*

Roast Sea Bass

*Biryani Rice, Cucumber
Raita*

Tandoori Chicken Tikka

*Aloo Jeera, Coriander &
Mint Chutney*

Braised Shin of Beef

*Truffle Mash,
Peppercorn Sauce*

COLD BOWLS



Classic Prawn Cocktail
*Gem, Avocado, Marie
Rose*



**Korean Style Rare
Beef Salad**
Crushed Peanut



**Loch Duart Salmon
Poke Bowl**
*Jasmine Rice, Wakame,
Soy & Pickled Ginger*



Bocconcini Mozzarella
Tomato, Basil, Pesto (V)

VEGAN BOWLS



Fattoush Salad
Mint & Sumac Dressing



**Thai Green
Vegetable Curry**
Jasmine Rice, Lime



Teriyaki Aubergine
Sticky Rice, Coriander



Beetroot Hummus
*Toasted Pita, Extra Virgin
Olive Oil*



PREMIUM BOWLS

BBQ Monkfish Tail

Fermented White Onion, Chive, Compressed Iceberg (£7)

Seared Queen Scallop

Orange, Fennel & Tarragon (£8)

Confit Duck Bao

Satay Slaw, Spring Onion (£8)

Medium Rare Fillet Steak

Sauce Béarnaise, Truffle Mash (£9)

(The hotel will cater for vegan guests when desserts are purchased for the whole party)

DESSERT BOWLS



Sticky Toffee Pudding

*Butterscotch Sauce,
Vanilla Ice Cream*



Eton Mess

*Meringue, Vanilla
Cream, Caramelised
White Chocolate,
Compressed Strawberry*



Chocolate Eclair

*White Chocolate Sauce,
Chocolate Crispies*



Selection of Belgium Cheesecakes

*Chocolate Orange, Lemon or Salted
Caramel*

