

PRIVATE EVENT CANAPÉS

The canapé collection.

Private catering by Arturo Camacho, Head Chef at The Clement Attlee.

Classic

£14.95 per person

4 canapés per person
across 3 varieties

Smoked Mackerel Pâté

corn chip · crispy capers

Mushroom & Truffle Tartlet (VG)

mushroom · black truffle

Roasted Beetroot (VG)

crisp crostini · whipped vegan feta ·
balsamic

Signature

£19.95 per person

5 canapés per person
across 4 varieties

Mini Pork Taco

Cutana Green Tomato & Jalapeño
Salsa

Beef Crostini

Cutana Ají Verde · gherkin

Mushroom & Truffle Tartlet (VG)

mushroom · black truffle

Roasted Beetroot (VG)

crisp crostini · whipped vegan feta ·
balsamic

Chef's Selection

£24.95 per person

6 canapés per person
across 5 varieties

Mini Pork Taco

Cutana Green Tomato & Jalapeño
Salsa

Beef Crostini

Cutana Ají Verde · gherkin

Smoked Salmon Rilette

pickled cucumber · crispy capers ·
dill

Mushroom & Truffle Tartlet (VG)

mushroom · black truffle

Roasted Beetroot (VG)

crisp crostini · whipped vegan feta ·
balsamic

Enquire about private catering →

VG - Vegan. Please tell us about any allergies when enquiring.

Catering is booked and paid for in advance. A separate food minimum applies;
food does not count towards your bar spend.

Menu prices are provisional and will be confirmed when you book.