

Mustard

CATERING



Spring & Summer Menu



CANAPÉS

Meat

Tandoori grilled chicken, mango, lemongrass and poppadum

Seared rare beef, white radish and mustard aioli

Smoked beef tartare with quails egg, horseradish, truffle and celeriac

Comfit duck roll with burnt orange, spring onion and five spice

New potato crisp, lamb rump, smoked aubergine & tomato

Pulled lamb fajita with jalapeno salsa

Short rib gyoza with korean bulgogi

Black garlic roast chicken with onion béarnaise

*We cannot guarantee the absence of traces of nuts or other allergens.
Please advise the events team if you have any specific dietary requirements.*



CANAPÉS

Fish

Smoked salmon with pink grapefruit, fennel pollen and dark rye

Yellow fin tuna with tapenade, ginger and quinoa

Thai shrimp, peanut and coriander salad, satay dressing, prawn cracker

Cornish crab, avocado and lime taco

Grilled sea bass with roast red pepper, celery and sorrel

Smoked cod and caper brandade with caramel apple jelly

Roast scallop with seaweed, wasabi and shiso butter

Butter poached lobster and sweetcorn roll

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CANAPÉS

Vegetarian

Pepper macaroon with feta mousse, burnt honey and golden beetroot

Mushroom wafer with quails egg, truffle butter and cep salt

Roast fig with burrata, balsamic, basil and wild rice

Smoked aubergine, tomato and onion tart, coriander yoghurt, salsa verde

Parmesan cracker with grilled avocado, rocket and olive oil

Herb gnocchi with green tomato chutney and pinenuts

Thai spiced glass noodle roll with Kohl Rabi, green mango and ginger

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Sweet

Yoghurt sorbet and white chocolate lollipops

Salt caramel and chocolate delice

Mango and lime financier, passion fruit curd

Burnt apple and cinnamon mess

Confit orange tartlet, sesame meringue

Pistachio sponge with mango toffee

Mango, coconut and matcha tiramisu

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GET
IN
TOUCH

CONTACT

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