ST MARTINS LANE
LONDON

CANAPÉ MENUS

All dishes must be pre-ordered. Final menu requirements must be received at least 5 working days in advance of event. Any changes to final numbers must be made at least 48 hours in advance of event.

MENU 1
£31 per person

COLD
BRIE WITH APRICOT CHUTNEY (v)
SMOKED SALMON WITH CREAM CHEESE ON CHEESE ROULADE
SPICY CHICKEN TORTILLA WITH CORIANDER
HOT
SESAME-CRUSTED SALMON FISHCakes
CRISPY PRAWN PUFFS WITH COCONUT CURRY SAUCE
MUSHROOM WRAPPED WITH PANCETTA
ROASTED PORK BELLY WITH SWEET PICKLED ONIONS
MINI VEGETABLE QUICHE WITH GOAT'S CHEESE (v)
SWEET
MASCARPONE & FIG TART

MENU 2
£33 per person

COLD
MINI TARTARE
CHILLED HOISIN DUCK WITH CRISPY WONTON & SEASAME SEEDS
CREAM CHEESE & HERB MOUSSE (v)
HOT
CRAB CAKE WITH RED PEPPER AIOLI
CHORIZO & EGG TART
SWEET SOY-GLAZED SALMON WITH PICKLED CUCUMBER
PORCINI ARANCINI WITH TRUFFLE MAYONNAISE (v)
ST MARTINS LANE CHEESEBURGE SLIDER
SWEET
STRAWBERRY BASIL CAKE, LEMON JAM

(v) Suitable for Vegetarians

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.
A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.
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MENU 3  
£35 per person

COLD
CURED SALMON WITH CRISPY CAPER & ORANGE
PARMA HAM & MOZZARELLA INVOLTINI
TOMATO & AVOCADO BRUSCHETTA (v)

HOT
VIETNAMESE-STYLE CHICKEN SATAYS
DUCK & FOIE GRAS ON CROUTON WITH SWEET MUSTARD
TEMPURA SHRIMP WITH CHILLI MAYONNAISE
VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE (v)
PULLED PORK WITH BBQ SAUCE

SWEET
SPICED APPLE & CINNAMON SLICE, CALVADOS CREAM

MENU 4  
£36.50 per person

COLD
SPICY TUNA WITH AVOCADO
CHILLED PRAWN MARIE ROSE
RILLETES OF PORK WITH CANDIED APPLES

WARM
GRILLED COURGETTE WITH SCAMORZA (v)

HOT
BEEF & SHIITAKE SKEWERS IN ASIAN BBQ DIP
SESAME PRAWN TOAST WITH GARLIC SWEET & SOUR SAUCE
DEEP FRIED CAMEMBERT WITH PORT WINE REDUCTION (v)
MINI LAMB KOFTA WITH SPICY YOGHURT

SWEET
CHOCOLATE BROWNIES (v)

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ADDITIONAL ITEMS

COLD
- VEGETABLE CRUDITÉS WITH DIPS £5 per person
- SPICY MIXED NUTS £5 per bowl
- MIXED OLIVES £4.50 per bowl
- SPICY JAPANESE RICE CRACKERS £5 per bowl

SWEET
- MACAROON SELECTION £4 per piece
- SALTED CARAMEL CHOCOLATE TRUFFLES £4 per piece
- STRAWBERRY CHAMPAGNE SORBET £4 per person

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