

## Private party menu £20/ person

### **Mini cheese burger sliders,**

with juicy beef patties, melted cheese, lettuce, tomato and burger relish on soft buns

### **Satay chicken skewers,**

marinated in aromatic spices and served with a rich peanut sauce

### **Dates stuffed with blue cheese and wrapped in pancetta (GF)**

The perfect blend of sweet, salty, and savory flavors

### **Olive tapenade served on parmesan sablée, (V)**

Combining bold, briny flavors with a delicate cheese bite

### **Dill and spring onion fishcake,**

Served with caper remoulade

### **Tomato and basil salsa topped with bocconcini, (V)**

Filled into a savory tart and served with micro basil

### **Smoked salmon and chive crème fraîche,**

Filled into a savory tart case

### **Moroccan spiced hummus, roasted almonds and raisins, (VE)**

Filled into a savory tart case topped with coriander

### **Prosciutto and melon skewers, (GF)**

Juicy melon wrapped in prosciutto for a refreshing, savory- sweet bite.

### **Fruit macaron selection, (GF V)**

Blackcurrant, Lemon-yuzu, Morello cherry, Coconut, Passion fruit and Apricot macarons