

Canapes

6 canapes per guest - £25 | 8 canapes per guest - £30

● SAVOURY

Vegetarian

Jerusalem artichoke & truffle arancini, truffle aioli - *hot*

Whipped goat's cheese tart, red onion jam, red vein sorrel - *cold*

Wild mushroom & caramelized shallot quiche - *warm*

Manchego & jalapeno croquette - *hot*

Vegan

Grilled courgette & soy cream cheese "Vol au Vent" - *cold*

Roasted pepper & vegan nduja "bruschetta" - *warm*

Curried Squash & hummus croustade - *cold*

Pea "guacamole" tart, salsa verde - *cold*

Meat

Smoked chicken caesar croustade, aged parmesan - *cold*

Lake district farmers venison croquette, mustard mayonnaise - *hot*

Smoked duck breast & balsamic fig tart - *cold*

Hoisin confit Iberico pork belly, pickled cucumber & ginger - *hot*

Fish

Scottish salmon mi-cut, horseradish cream, keta caviar & dill - *cold*

Cornish seabass & citrus ponzu tart, purple shiso - *cold*

Tiger prawn tempura, lime mayonnaise - *hot*

Roasted queen scallops, seaweed butter - *hot*

● SWEET

Blackcurrant mousse, Chantilly cream, shortbread - *cold*

Apple cinnamon custard tartlet, French meringue - *cold*

Sour cherry cheesecake choux - *cold*

Chocolate delice, brandy snaps - *cold*

Vegan apple cinnamon custard tartlet, meringue - *cold*

Vegan lemoncurd tartlet, caramelised cranberry - *cold*

Vegan sour cherry pavlova, Chantilly cream - *cold*

12.5% service charge will be applied. Final numbers requested 10 working day prior to event date. Please note this is an indicative menu and dishes may slightly change to reflect our seasonal and sustainable approach to food. We will inform you of final menu 3 working days prior to event date.

Bowl Food

£8 per bowl

● SAVOURY

Vegetarian

Aubergine baby ghanoush, fregola, gremolata – *hot*

Pumpkin & sage tortellini, chive beurre Blanc – *hot*

Winter squash & crispy curly kale salad, soy & sesame dressing – *warm*

Vegan

Mushroom & carrot “Coq au Vin”, olive oil mash – *hot*

Roasted squash & crispy kale winter salad, soy & sesame dressing – *warm*

Kidney beans & chickpeas Thai curry, fragrant rice – *hot*

Meat

“Banger’s & Mash”, Lake District farmers venison sausage, mash, mustard jus – *hot*

Braised lamb shoulder, couscous, roasted courgettes – *hot*

Korean chicken, sticky rice & grilled spring onions – *hot*

Teriyaki glazed pork, braised pak choi, edamame beans – *hot*

Fish

“Fish & chips”, battered cod, chunky chips, tartare sauce – *hot*

Grilled monkfish, crispy quinoa & kimchi dressing– *hot*

Cornish Mackerel, French ratatouille, olive oil powder – *hot*

● SWEET

Eton Mess, seasonal fruits, fruit compote, Crème Diplomat - *cold*

Sticky toffee pudding, toffee sauce, clotted cream - *hot*

Chocolate orange mousse, confit orange - *cold*

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The Conduit

— LONDON —