

Canapés and small bowls

This menu contains a sample of the canapés available to give you a flavour of what our chefs can create for you.

Cold Canapés

Lobster, fennel and pink grapefruit salad in a crispy filo cup

Crab coconut and chilly salad in a crispy cup

Tuna tataki with ginger, chilly and soy glaze

Rock oyster with mango salsa

Salmon with black sesame crust and ginger soy chutney on a spoon

Mini achaari chicken Samosa with tamarind chutney

Vegetarian

Roast aubergine and peanut salad in a crispy cup

Pani puri with assorted flavoured water

Dhokla, cream cheese and chutney sandwich

Mini idlis with black and red gunpowder and chutneys

Hot Canapés

Kerala fish fry with roasted tomato relish

Amritsari fish with spicy 'Desi' tartare

Cornish crab and coconut Samosa accompanied with pickled tomato and shrimp chutney

Saffron seared scallops with chilly pea puree and crispy peas on a spoon

Saffron and rose chicken tikka

Crispy roast duck Samosa served with spicy mandarin chutney

Welsh lamb, methi burra kabab

Wild boar tikka with brambly apple and red onion chutney

Vegetarian

Shitake and oyster mushroom kabab with tomato methi chutney

Batata vada served with tamarind chutney

Spinach and corn pakora with strawberry chutney

Paneer tikka achaari

Small Bowls

Masala coconut crab with garlic croutons

Tuna and salmon civeche with green leaves, chillies and nachos

Warm prawn balchao with mini idlis and green coconut chutney

Lamb keema and chicken liver Masala with toasted brioche

Pulled slow roasted marinated lamb leg kathi roll

Hyderabadi lamb shoulder biryani with aubergine salad

Zaffrani chicken biryani with pomegranate Raita

Vegetarian

Crispy potato nest chaat with dahi bhalla and pomegranate

Kaju malai tikki chaat with watermelon and black salt

Mushroom malai shorba with ajwain puff

Summer vegetable biryani accompanied with dal makhani