



# Spring & Summer 2021

## Canapé, Bowl & Food Station Menu

Our Private Events menus are created using the finest British products, sourced from local suppliers.

These dishes reflect the quintessentially British heritage of The Connaught whilst being influenced by the best of international flavours.

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 5%.  
Please note, a discretionary service charge of 12.5% will be added to your account.



## CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £30.00 per person or ten options from the below menu for a Cocktail Reception Party at £50.00 per person.

Canapés can also be selected individually at listed prices below and the prices are subject to the Canapés, starting from £6.00 per Canapé.

## COLD

Smoked Salmon Rillettes Eclair, Confit Lemon, Dill  
Ahi Tuna, Ginger Vinaigrette, Avocado Purée  
Butter Poached Lobster, Brioche, Truffle, Pea Purée  
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread  
Duck Foie Gras Bonbon, Apple & Lime Purée  
Mooli Taco, Beetroot Tartare, Habanero  
Red Rice Sushi, Pickled & Raw Vegetables, Chilli Mayonnaise, Crispy Onions  
Tataki Yakitori Beef, Pickled Ginger, Wasabi, Garlic Chips  
Mushroom Duxelle, Crispy Kataifi, Dried Cep Powder

## HOT

Black Tiger Prawn Satay, Fruit Chutney  
Confit Fish Cakes, Tartar Mayonnaise, Pea Purée  
Torched Salmon, Apple Purée, Caviar  
Angus Beef Burger, Spicy Tomato Relish  
Chicken Samosa, Coriander & Yoghurt Dip  
Slow Cooked & Roasted Pork Belly, Apple, Citrus Panko  
Sea Bream Spring Roll, Samphire, Tobiko Egg Emulsion  
Potato Mille-feuille, Smoked Tomato Ketchup  
Roasted Cauliflower, Cauliflower Purée, Spiced Oil  
Truffle Sandwich, Brie, Black Truffle

## SWEET

Cheesecake Cone  
Strawberry Doughnut  
Caramel Mille-Feuille, Pecan Nuts  
Raspberry Tart  
Coffee Crème Choux  
Chocolate Fondant, Pistachio Cream  
Lemon Tart

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THE CONNAUGHT

BOWL FOOD

PER BOWL

COLD

FISH

Tuna Tartare, Ginger & Soy Dressing	£8.00
Octopus Ceviche, Sweet Potatoes, Lime & Lemon	£8.00

MEAT

Iberico Ham, Sundried Tomatoes, Country Bread	£9.00
Spicy Steak Tartare, Soy Cured Egg Yolk, Crispy Parmesan	£9.00

VEGETARIAN

Burrata, Tomatoes, Cherry Tomato Jus	£9.00
Chilled Spring Pea & Bean Soup, Sweet Peas, Fava Beans, Snap Peas	£9.00

HOT

FISH

Confit Cod, Edamame Purée, Black Olive Jus	£9.00
Torched Mackerel, Crushed Tomatoes	£10.00

MEAT

Wagyu Beef Sirloin, Spring Onion Purée, Smoked Tomatoes, Beef Jus	£10.00
Slow Cooked Neck of Lamb, Dried Fruit Couscous, Coriander	£9.00

VEGETARIAN

Asparagus Risotto, Lemon, Parmesan	£8.00
Herb Ravioli, Smoked Aubergine, Herbal Broth	£8.00

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FOOD STATIONS	PER PERSON
SUSHI AND SASHIMI	
Selection of Sushi, Sashimi & Maki Rolls Traditional Garnishes	
Based on Eight Pieces per guest	£40.00
Including Four Pieces of Sashimi	£50.00
PATA NEGRA (Minimum of 25 people) Manchego, Marinated Olives, Crackers Relish	
	£30.00
CHEESE	
Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	
	£30.00
LIVE COOKING STATION	
OYSTERS	
Colchester Rock Oysters, Selection of Hot Sauces & Vinegars	<i>MARKET PRICE</i>
LIQUID NITROGEN	
Nitrogen Poached Vanilla Ice Cream, Caramel & Hazelnuts	
	£22.00

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