

FESTIVE
Canapés

FISH & SHELLFISH

Devilleed Dorset crab tart
Smoked Scottish salmon on rye,
horseradish crème fraîche
Kiln roast salmon mini fishcakes, aioli
Mini fish and chip fork

MEAT

Braised Dexter beef croquette,
horseradish cream
Turkey, tarragon and wild
mushroom vol-au-vent
Rare roast beef and Yorkshire
pudding, creamed horseradish
Clonakilty black pudding sausage
roll, toffee apple sauce

VEGETARIAN

Breaded brie, cranberry chutney
Goat's cheese tart, poppy seeds
Leek and wild mushroom tart
Deep fried mushroom risotto cake

SWEET

Lemon meringue pie
Spiced custard tart
Baked vanilla cheesecake
Chocolate and orange tart



CHRISTMAS
Bowl food

FISH & SHELLFISH

Billingsgate fish pie
Fish and chip cone, tartare sauce
Smoked haddock
kedgeree, quail's eggs

MEAT

Norfolk Bronze turkey
curry, wild rice
Cumberland pork sausages,
colcannon, onion gravy
Slow cooked West Devon lamb
shoulder, rosemary roast potatoes

VEGETARIAN

Mac 'n' cheese
Woodland mushroom
risotto, truffle
Sautéed gnocchi, roast
pumpkin, sage

SWEET

Bramley apple and cranberry
crumble, custard
Sticky date and toffee
pudding, butterscotch
Chocolate and pecan brownie

From the menu above, please select the items you would like and we will then prepare enough of each canapé and bowl food for all of your guests.

A minimum number of 10 people and 48 hours notice is required please.

A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.thebotanistbroadgate.com

THE BOTANIST
BROADGATE CIRCLE

Christmas Canapés and Festive Bowls



£25PP THREE CANAPÉS TWO BOWL FOOD
£35PP FOUR CANAPÉS THREE BOWL FOOD