

## CANAPÉS

### MEAT

Rare roast beef, Yorkshire pudding and horseradish  
Lemon and thyme roast chicken salad, crispy chicken skin  
Salt beef brisket, capers, pickled red onions and smoked mayonnaise  
Smoked pancetta wrapped Cashel Blue cheese and prunes  
Smoked duck ham, plum ketchup on sourdough crispbread

### FISH

Salmon fishcakes, sweet chilli sauce  
Queen scallop and pancetta  
King prawn guacamole, breakfast radish and coriander fork  
Hot smoked Scottish salmon, lime and garlic mayonnaise,  
pickled ginger on melba toast  
Fried oyster, aged beef fat mayonnaise, crispy capers

### VEGETARIAN AND PLANT BASED

Pickled ewe's milk cheese, watermelon and micro basil (*v*)  
Cheese and tomato choux fritter, pesto (*v*)  
Cheddar scones, pickled celery and grilled figs (*v*)  
Smoked tofu, edamame and sesame (*plant based*)  
Roast root vegetable and chickpea pâté, baby gem, pomegranate (*plant based*)  
Smoked aubergine, hummus, tamarind and crispy shallots (*plant based*)

### DESSERT

Chocolate and almond honeycomb (*plant based*)  
Lemon meringue pie  
Pecan and chocolate brownie, Chantilly cream

Please ensure you order for a minimum of 20 guests to dine from this menu. The quantity and variety of items is dependent on your chosen package, please speak to your event manager for further information. Your canapé selection must be pre-ordered.



THE BOTANIST  
BROADGATE CIRCLE

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6 CANAPÉS £17PP

9 CANAPÉS £23PP

*Additional canapés can be added for just £3 each*

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