



# CANAPÉS

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## MEAT

Rare roast beef, Yorkshire pudding and horseradish  
Lamb sausage roll, mint sauce  
Chicken satay skewer, peanut dip  
Ham and cheese croquette, aioli

## FISH

Beetroot cured salmon on rye with horseradish  
Salmon fishcakes, sweet chilli sauce  
Smoked haddock and leek tartlet  
Grilled Cajun prawns

## VEGETARIAN AND PLANT BASED

Wild mushroom arancini (v)  
Stout rarebit on sourdough toast (v)  
Ricotta gnocchi, rich tomato sauce (v)  
Vegetable spring roll, sweet chilli dipping sauce (v)  
Cauliflower fritter with curry ketchup (plant based)  
Roasted 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)  
Mini fruit pavlova  
Sticky toffee pudding  
Pecan and chocolate brownie, Chantilly cream

Minimum catering orders apply for this menu. A booking and pre-order is required in advance.  
Please speak to our events team for full details. All prices shown include VAT.



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**6 CANAPÉS £17<sub>pp</sub>**

**9 CANAPÉS £23<sub>pp</sub>**

Additional canapés can be added for just £3 each

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