

### Wine

Woolloomooloo Shiraz 2016  
South Eastern Australia  
Red | 19.00

Nostros Pinot Noir  
Casablanca Valley  
Red | 23.00

Bella Modella Garganega  
Pinot Grigio 'Figlia', Italy  
White | 18.00

Los Espinos Chardonnay 2016  
Central Valley, Chile  
White | 22.00

Il Caggio Spumante Rosato  
Extra Dry NV, Italy  
Fizz | 24.00

### Craft Beer

Ask for details  
4.25 - 5.75

£15 / pp

choose any 4 canapes +  
1 dessert for your guests

+£5 / pp

welcome cocktail on arrival

### Roasted Butternut Shots gf

roasted butternut squash  
soup with fresh chives and  
coconut milk topped with  
tempeh bacon crumb

### Avocado Tacos

battered avocado fillets  
wrapped in soft corn tortillas  
topped with house made  
tomato salsa, crisp iceberg  
lettuce and lime and cashew  
crema.

### Rice Paper Rolls gf

crunchy Vietnamese rice  
paper rolls filled with mari-  
nated tofu, fresh vegetables  
and spicy peanut dipping  
sauce.

### Kimchi and Black Bean Sliders

patties made from  
fermented kimchi mixed  
with black beans and fresh  
herbs, served with salad on  
a fresh slider bun with tofu  
mayonnaise and smoky  
barbecue sauce

### Arancini

beautifully creamy risotto,  
rolled into balls and stuffed  
with house made tapioca  
mozzarella, fried & baked  
until they are perfectly  
golden brown and crispy.

### Lox Blinis \*gf on request

classic blini pancakes with  
cashew cream cheese, red  
onion, capers and smoky  
marinated carrot 'lox'

### Chocolate Torte gf

rich and silky chocolate torte  
on a walnut & almond base

### Eggnog Cheesecake gf

creamy cheesecake on an  
oat and date base with  
christmas spices and rum

### Mango & Coconut Panacotta gf

mango and coconut panna  
cotta with a crispy coconut  
crumb