



# CITY OF LONDON DISTILLERY

## Hospitality Food Menu

All orders should be placed a minimum of 3 working days  
before the day of the event.

All prices are exclusive of VAT at 20%

Individually prepared special diet plates available on request.

### **Finger Menu 1**

**£12.50 per person(minimum 4 people)**

Sandwich selection - prepared on thick cut wholemeal, malted granary and white sliced bread with a selection of fillings (4 pieces per person)

Szechuan chicken skewer (1)

Spinach falafel with beetroot yoghurt and mint dip (2)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

### **Finger Menu 2**

**£15.00 per person(minimum 4 people)**

Sandwich and speciality bread selection (4 pieces per person)

Spiced chicken strips with chilli crème fraiche (2)

Asian marinated spiced salmon skewers (1)

Rocket and parmesan pizza (1)

Spinach and potato pakora with raita dip (2)

Selection of homemade cakes & desserts (2)

Seasonal sliced fresh fruit platter (1)

### **Finger Menu 3**

**£15.00 per person(minimum 4 people)**

Sandwich and speciality bread selection (4 pieces per person)

Jamaican beef patty (1)

Ciabatta crostini with hot smoked salmon & horseradish cream (1)

Ricotta & spinach tortellini skewer in pesto marinade, cherry tomato and black olive (1)

Beetroot and feta turnover with fresh mint (1)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

#### **Finger Menu 4**

**£18.00 per person(minimum 4 people)**

A selection of generously filled wraps to include – spinach, tomato and plain wraps with fillings (4 pieces per person)

Chilli mango prawn (1)

Smoked paprika chicken with cooling sour cream dip (1)

Hoisin duck pancake rolls (2)

Vegetarian sushi (2) V

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

#### **Finger Menu 5**

**£18.00 per person(minimum 4 people)**

Sandwich and speciality bread selection (4 pieces per person)

Chicken Gyoza with soy dipping sauce (2)

Clementine marinated salmon skewer (1)

Sweet potato falafel with hummus dip (2)

Fig and goats cheese parcel (1)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter (1)

#### **Finger Menu 6**

**£21.00 per person(minimum 4 people)**

Generously filled sandwiches and delicious mini open bagel combination (4 pieces per person)

Cherry tomato, bocconcini & basil skewer with pesto dip (1) V

Mini crab cake with lime mayonnaise (2)

Vegetable quiche (1)

Chorizo chicken skewer (1)

Smoked salmon pinwheel (1)

Selection of homemade cakes and desserts (2)

Seasonal sliced fresh fruit platter

### **Canapé menu 1**

**£55.50 per set (minimum 4 sets)**

Artichoke hearts wrapped in bresaola with balsamic pearls and chervil served in a white bowl (4)

Cornfed chicken teriyaki with spring onions and toasted sesame seeds served in a pastry tartlet (4)

Smoked salmon and gravadlax wrapped in leek with wasabi served in a white bowl (4)

Spiced prawn with coriander and lime served in a shot glass (4)

Ratatouille pastry cups with micro basil served in a tomato pastry shell (4) V

Gazpacho - A refreshingly cool tomato and vegetable blend served in a shot glass (4) V

### **Canapé menu 2**

**£60.00 per set (minimum 4 sets)**

Honey glazed smoked duck with mango gazpacho served in a shot glass (4)

Homemade mini Yorkshire pudding with horseradish and creamy goats cheese topped with rare roast beef (4)

Pan fried king prawn cocktail with Marie Rose sauce and smoked paprika served in a white bowl (4)

Smoked salmon with crème fraîche, fried quails egg and caper served in a tomato shell (4)

Hummus, beetroot and olive mix topped with feta and diced beetroot served in a beetroot pastry shell (4) V

Asparagus spear and sun-blushed tomato wrapped in cucumber with yogurt drizzle (4) V

### **Canapé menu 3**

**£60 per set (minimum 4 sets)**

Crisp tartlet with, mascarpone, Parma ham and apple caviar (4)

Chicken liver pate in breadcrumbs with fresh radish and sweet onion marmalade (4)

Seared beef sirloin with celeriac, pecorino and rocket (4)

Grilled salmon fillet served with a zesty salad of orange, fennel and rocket (4)

Panna cotta of baby spinach and nutmeg with quail egg, chili oil and a Parmesan crisp served in a glass (4) V

Yorkshire pudding filled with slow-roasted peppers, tomato and grilled courgette (4) V