



Canapés

We have an extensive selection of canapés for your private dining events. Each canapé is priced at £2.30, except for those marked with *, which are £3.30 each. The recommended Canapé menu is 10 pieces per person.

Cold menu

- Fish or Vegetable nori rolls
- Tuna Sashimi, wasabi, mooli, sesame seeds and soy dip
- Beef Carpaccio, rocket and shaved parmesan*
- Baked new potatoes, smoked salmon tartar, Cucumber, crème fraiche and caviar
- Sweet onion and gruyere tartlet
- Prawn cocktail (served in a mini savoury cone)
- Fig and gorgonzola gallette, walnut praline
- Baked polenta with oven dried tomatoes, goats cheese mousse and basil
- Mini salt-beef bagel, beetroot relish *
- Foie gras ballotine, hazelnut crumble, pickled Muscat grapes*

Hot menu

- Vegetable spring rolls, sweet chilli sauce
- Cauliflower veloute with toasted almonds (served in a shot glass)
- REX mini burgers
- Jerusalem artichoke and hazelnut cone with shaved truffle*
- Cream cheese and chive gougeres
- Black pudding scotch egg, apple sauce
- Chicken, leek and tarragon pasties*
- Chicken satay with peanut dip
- Peppered steak with béarnaise*
- Ham hock and smoked cheese croquette, aioli
- Roast beef, Yorkshire pudding and horseradish*
- Fish and chips, tartare sauce (served in a cone)*
- Fondant potato with rare grilled venison and quince jelly*
- Shepherd's pie

Desserts

- Macaroons
- REX Ice cream cones
- Apple and hazelnut crumble tart
- Orange curd and chocolate mousse cones
- Lemon meringue pie
- Sticky black gingerbread, crème fraiche
- Fresh fruit skewers



Bowl Food

Bowls are £5.20 each and we would recommend 3 bowls per person, served either from food stations or on trays around the room.

We are also happy to discuss bespoke bowl food and food stations for your event.

- Cumberland sausage, mash and onion gravy
- Pumpkin risotto with crisp sage
- Beef Bourguignon with olive oil mash
- Nicoise salad with rare grilled tuna
- Oriental salad with hoi sin duck breast and cashew nuts
- Chicken confit with Puy lentils, smoked bacon and thyme
- Penne with gorgonzola, spinach, cream and marjoram
- Red chicken or vegetable Thai curry, jasmine rice
- Lamb or vegetable Tagine, lemon and herb cous cous