

CONTROL ROOM B POWERED UP CHRISTMAS

EVENTS MENU

There is a minimum order of 30 pieces per canapé & bowl options

CANAPÉS

Pigs in blankets Two per portion <i>GF</i>	£4
Mini beef burger with pickled gherkin	£5
Vegetable samosa served with mango chutney <i>VG</i>	£3.8
Prawn Tempura served with a honey, lime, and chilli sauce Two per portion	£4
Chorizo and sultana sausage rolls served with homemade ketchup	£3.8
Wild rice cracker with cured gin & tonic salmon and horseradish cream <i>GF</i>	£4
Miniature fillet steak, bamboo salt, pickled banana shallot served with a tarragon sauce <i>GF</i>	£4
Truffle goat's cheese with tomato jam in a crisp parmesan cup	£4
Baby chestnut mushroom and cheddar pie <i>V</i>	£3.8
Sweetcorn and kimchi, tomato sauce and a crispy rice cake <i>VG / GF</i>	£3.8
Oriental vegetable spring rolls served with a lime, chilli, and honey sauce <i>VG / GF</i>	£3.8
Hake and haddock croquette with a pea purée and tartare sauce	£4

BOWLS

Bacon-wrapped turkey, glazed carrots, cheese mash and wilted broccoli <i>GF</i>	£11
Truffle macaroni cheese <i>V</i>	£11
Indian spiced chickpea and sweet potato stew with homemade naan bread <i>V / GF</i>	£11
Beef brisket with creamy mash, root vegetables topped with jus <i>GF</i>	£11

DESSERT CANAPÉS

Sticky toffee pudding <i>V</i>	£4
Brandy-soaked Christmas pudding with cream <i>V</i>	£4
Vegan chocolate fudge brownie <i>VG / GF</i>	£4



Please note: all prices include VAT. A discretionary 15% service charge will be added to all food. There is a minimum order of 30 pieces per canapé & bowl options. Your complete order is required 14 days prior to your event. Menu content and prices are liable to change. Food allergen information for all dishes is available upon request.