

Cocktails

Putting on the chic 12.50

GIN, MUDDLED WITH ORGANIC RASPBERRIES, LENGTHENED WITH HOMEMADE LIME JUICE, COCONUT AND SUGAR SYRUP, SHAKEN WITH EGG WHITE AND SERVED UP.

A soft, sweet tippie that has lured many a smoothie drinker into the warm, welcoming arms of Mother's Ruin.

Barber's pour 10.50

BOURBON FUSED WITH CHAMBORD AND COFFEE LIQUEUR, STIRRED WELL OVER SHAVED ICE AND BROWN SUGAR.

A drink with more class and sophistication than a London socialite.

Tropical phyllo 11.50

SPICED RUM, BLENDED WITH TROPICAL LIQUOR & MINT, SHAKEN WITH PASSION FRUIT, HOMEMADE LIME & MUDDLED BERRIES

Boasts of a lush tropical expression.

Alabama oak 10

DARK RUM AND MEZCAL, SHAKEN WITH FRESH LIME JUICE AND PINEAPPLE JUICE, ALONG WITH SILKY AGAVE

Jose's Esthetics. Because you need time for yourself.

Legend Nine 12

SCOTCH WHISKY STIRRED WELL OVER SHAVED ICE, TOPPED WITH FRANGELICO & RUMCHATA

Strap on your seatbelt and let Legend Nine take you for a ride

The Saloon's special 11

WHITE RUM BLENDED WITH BAILEYS & ALMOND SYRUP BEFORE CHARGING WITH ADVOCAT AND COINTREAU. SHAKEN WITH ORGANIC COCOA POWDER.

This is our guilty pleasure, don't tell anyone. Just shout.

Fancy sfumato 10

VODKA INFUSED WITH BUTTERFLY PEA FLOWER TEA, BLENDED WITH LYCHEE & HOMEMADE LIME

Your cup of tea, right here!

One fine bingle 12

ANCHO REYES BLENDED WELL WITH KRAKEN RUM, BALANCED WITH LEMON JUICE AND SIMPLE SYRUP.

With a touch of subtle heat, this drink looks anything but saintly.

Clip Joint 9.50

VODKA, BALANCED WITH LIMONCELLO WITH HINTS OF LEMON JUICE & BUTTERSCOTCH.

An unassuming look, just like The Gobpsy's door. By now you know what it holds though.

CLASSIC OR BESPOKE COCKTAILS ARE AVAILABLE. JUST SPEAK WITH OUR MIXOLOGIST.

Dig out that light bulb moment here!

Wine List

Prices per glass & per bottle

White Wine

CUVEE DES CHARTREUX 'BELLE EMILIE' BLANC 2019

France 5.95 / 24

Bright golden colour and inviting nose of Summer flowers. Fine & elegant palate with a good balance of freshness and round flavoursome fruit.

RUEDA VERDEO TORRES 2018

Spain 6.95 / 28.50

Fragrant, clean and crisp aroma, with delicate vegetative (fennel), spicy (anise) and fruit (passion fruit) notes. Silky but firm on the palate with fine fruit acidity.

PICPOUL DE PINET LANGUEDOC, LEVRE PIQUANTE 2020

France 8.45 / 32.50

Delicately perfumed, ripe melon fruit on the nose. Weighty and ripe palate yet remains fresh and saline. A crowd pleaser but a very well made one.

Champagne & Prosecco

MOET & CHANDON BRUT NV

France 67

Lively, clean and expressive with a soft, approachable, subtle flavour. Improves with more ageing.

PROSECCO NUA

Italy 6.50 / 36

An elegant, yet fruity bouquet with flavours of mellow greengage and a light, pleasantly crisp citrus note. Not overly dry, yet has a harmonious balance that makes it an ideal aperitif.

Red Wine

CUVEE DES CHARTREUX 'BELLE EMILIE' ROUGE 2018

France 5.95 / 24

A classic combination of Grenache, Syrah, Carignan and Cinsault, typical of the Rhone. Lashings of red berry fruit with hints of spice on the finish.

ARTE NOBLE PINOT NOIR 2018

Chile 6.95 / 28.50

Rich red berry and strawberry fruit with some warming spicy flavours from the islands of southern Chile

PRIMITIVO 'ERA' IGT SALENTO, ORGANIC 2019

Italy 8.45 / 32.50

Full, rich, red wine with aromas of liquorice and classic blackberry and plum flavours. Rounded in style with a warm finish.

Rose

CHATEAU ROUTAS COTEAUX VAROIS ROSE 2019

France 5.95 / 26

A subdued nose with ripe peach and earth flavours, followed by some mineral notes on the finish

HECHT AND BANNIER COTEAUX DE PROVENCE 2020

France 6.95 / 29.50

A Provence rose of immense charm and minerality, redolent of dried herbs and mountain flowers

Beers

Bottled beers

Bartender can advice on beers available



CANAPES MENU

REGULAR CANAPES £109/BATCH

Avocado Mousse with Parmesan and Black Olive on Tomato Bread

Goats Cheese with Chives & Red Peppers on Shortbread

Spicy Naan with Smoked Chicken Mousse Coriander and Mango Chutney

Spanish Chorizo with Red Pepper Mouselline and Spring Onion on Feuilleté

The Bacon, Lettuce and Tomato Canapé on Toast – BLT

Parmesan Shortbread with Mozzarella, Sun Dried Tomato and Green Pesto

Mini Beef Burger with Cheese & Tomato Relish

Mini Vegetarian Quiche

Smoked Salmon , Salmon Mousse & Lemon Zest on Brown Bread

King Prawn in Tortilla Cup Mary Rose Dressing & Avruga Caviar

Bundle of Parma Ham Parmesan & Roquette

Duck Parfait with Rhubarb Jam on Brioche

Mini Bagel of Smoked Chicken Mousse & Grape

Chargrilled Zucchini with Baked Tomato & Shallot Salsa



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BEST SELLERS £113/BATCH

Open bagel with smoked chicken mousse toasted Almond flakes & spring onion

Cut Tandoori Chicken, Mango chutney, Coriander on Naan

Tuna Flakes, tuna Mousseline & 1/2 Asparagus, Mascarpone, fried Leek in Tartlet

Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding

Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf

Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis

Mini Bagel of Smoked Chicken Mousse with Grapes

Cointreau marinated chicken with Orange Confit on Crostini

Parma Ham on Ciabatta with Parmesan Shaving

Chicken & ham toasted club triangle sandwich

King prawn ash tartlet with avocado mousse & cherry tomato

Brie on toasted triangular rye bread with spicy chutney

Quail Egg with Spicy Mayonnaise on Focaccia Bread

Glazed Cut Duck Parfait on Pain de Mie with Fresh Fig

Spicy Crab with Sweet Red Pepper on Roasted Potato

Smoked salmon roll and micro leaves on pea blinis with pick

Vegetable Frittata with Humous and black olives

Baked Polenta Cured Ham fan and Mozzarella Pearl



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SCRUMPTIOUS SELECTIONS £130/BATCH

Quail egg Wrapped with Smoked Salmon with Avruga on Toast

Lemon & dill mousse wrapped in smoked salmon on charcoal shortbread

Chargrilled Chicken with Spicy Tomato Salsa on Sweet Potato

Crayfish Tail, Crab Mousseline in Tortilla Cup, Avruga Caviar & Chervil

Crab Salad and Avocado Salsa Tower Lemon Zest on Shortbread

Pastry Cone filled with Smoked Trout Mousse, Keta Caviar and chives

Tower of Mediterranean Vegetables, Parmesan Shortbread & Artichoke

Baked Cold Salmon, Tarragon Sauce Roasted Potato Caramelised Orange Zest

King Scallop with Yellow Salsa and Fresh Herbs on Crostini

Stilton Tower with Port Jelly on Square Toast

Ham Hock with Port Jelly and Fried Parsley

Savoury Pastry Cone Goat Cheese, Roasted Red Peppers & Tiny Asparagus

Woodland Mushroom Quenelle on long Shortbread

Salad Niçoise in Tortilla Cup

Peking Duck with Sesame Seed, Ginger and Scallions on Dried Apricot



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SUSHI SELECTIONS £119/BATCH

Sushi – Marinated Smoked salmon with Avruga

Sushi – Marinated Seared Tuna with Scallion

Sushi – Cold Water Prawns with Wasabi

Sushi – Avocado Salsa with Chives

Sushi – Mixed Chargrilled Peppers with Chives

Sushi – Omelette with Herbs and Ginger

Sushi – Smoked Salmon Hosomaki with Wasabi & Soy Dip

Sushi – Seared Tuna Hosomaki Sushi with Wasabi & Soy Dip

Sushi – Sweet Pepper Hosomaki Sushi with Wasabi & Soy Dip

Sushi – Californian Seared Tuna Mango Sushi with Wasabi & Soy Dip

Sushi – Smoked Salmon Cucumber Sushi with Wasabi & Soy Dip

Sushi Nigiri

Smoked Salmon Sushi Nigiri with Wasabi & Soy Dip

Prawn Sushi Nigiri with Wasabi & Soy Dip

Anchovy Sushi Nigiri with Wasabi & Soy Dip

Yellow Pepper Sushi Nigiri with Wasabi & Soy Dip

Omelette Sushi Nigiri with Wasabi & Soy Dip



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DESSERT SELECTIONS £109/BATCH

Elderflower, Blueberry & Raspberry dome on lavender & Orange shortbread

Raspberry Cupcake

Double Chocolate Cupcake

Chocolate Cupcake

Chocolate Truffle

Rich Chocolate Brownie with Fresh Raspberry's & Cream, includes nuts

Sable Biscuit, passion fruit mousse, candied lime zest

Fresh Fruit on Creamy Genoise

Rhubarb Cream Brule & Pistachio dessert Tart, includes nuts

Mini Fresh Fruit Tartlet with Vanilla Cream

Mango Cheese Cake Shot

Raspberry Cheese Cake Shot

Dark Chocolate Cappuccino Cup with Popping Candy

Lemon tartlet, Lemon Zest

Rhubarb Cream Brule & Pistachio dessert Tart, includes nuts

Mini Banoffie Pie

Mini Opera Gateau



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IMPORTANT INFORMATION

***** An allergen list is provided with all canapes orders *****
**** We also now provide nutritional values too ****

ORDER STRUCTURE

All prices are based on the minimum order of 100 Canapes in total, canapes selections are based on the total number of canapes being ordered.

Canapés come in batches of 50

Minimum order of 100 canapés

From 100 to 200 a selection of 4 different canapés

201 to 400 – 5 different canapés

401 to 700 – 7 different canapés

701 to 1000 – 8 different canapés

Over 1000 – 10 different canapés

Please note that all orders have to be made 48 hours prior to your event date.

72 hours for 1000 pieces.

CANCELLATION STRUCTURE

4 DAYS- NO CHARGE

72 HOURS - 50% OF ORDER

48 HOURS - FULL CHARGE



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