



SPRING SUMMER MENU

Canapés & Cocktails

Canapés

SAVOURY HOMEMADE BUTTERMILK SCONES

PRAWN, CHICKEN, CRAB, CHERRY TOMATO & CORIANDER

HOISIN DUCK BRUSHETTA & QUAIL EGG

SPRING ONION, FRESH CHILLI & HOISIN REDUCTION

ARTICHOKE & BROAD BEAN PESTO TARTLETS ^V

MINI FILO PASTRY PARCELS

SMOKED SALMON & CREAM CHEESE BLINIS ^{GF}

MINI CAULIFLOWER & HERB FRITTERS ^{V GF VE}

AGED YOGHURT

BEETROOT & FETA FILO PASTRY PARCELS

Something Sweet

BAKED ALMOND SLICE ^V

FILLED WITH RASPBERRIES & CREAM CHEESE

FIERY GINGER BROWNIE BITES ^V

MISO SAUCE

FRESH STRAWBERRY WHITE CHOCOLATE MERINGUE ^{V GF}

From the Garden Bar

LIMONCELLO SPRITZ

APEROL SPRITZ

FRESH MINT PIMMS

CUCUMBER, STRAWBERRIES, ORANGES & LEMONADE

MARGARITA

CLASSIC OR SPICY

£25 PER JUG

£25PP, MINIMUM 15 GUESTS

VE: VEGAN GF: GLUTEN FREE UPON REQUEST V: VEGETARIAN

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A CUTTING CHARGE OF £2PP FOR A CELEBRATION CAKE WILL BE ADDED. ALL PRICES INCLUDE VAT. DISHES MAY CONTAIN NUT TRACES. PLEASE ASK IF YOU WISH TO SEE ALLERGEN INFORMATION.

FROM THE bubble bar

APERICINO PROSECCO

7.60 | 30.75

FIANNETTA PROSECCO ROSE

8.00 | 33.00

CHAMPAGNE HATTON RESERVE

11.65 | 57.00

MOET & CHANDON

15.00 | 80.00



THE
Weir