

# h.CLUB CANAPÉS

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## OUR FOOD

At The Hospital Club we strive to source ethically produced ingredients from British farmers and suppliers.

Our beef and lamb come from Dedham Vale farms in the heart of Suffolk, our pork from Dingley Dell in Suffolk and our free-range Creedy Carver chickens and ducks are from Devon.

All of our fish is sustainably caught or farmed in British waters and our flour is milled in Shipton using wheat from British fields.

We regularly visit farms and fisheries to make sure that members and guests are getting the best of Britain on their plate.

All of our ingredients are intelligently sourced from independent suppliers and traceable sources.

If you or your guests suffer from a food allergy or intolerance, please let us know in advance as we would be happy to discuss your requirements further.

Information sheets listing the allergen contents of each of our dishes, including information about products suitable for vegetarians and vegans are available on request.

# CANAPÉS

5 for 20 Per Person • 7 for 25.5 Per Person • Extra Canapé Choice 4 Per Person  
Minimum of 20 People

## MEAT

Parma Ham, Stilton, Fig

Beef Slider, Relish

Truffled Beef Carpaccio, Parmesan

Lamb Kofte, Mint Raita

Chicken Slider, Ranch Sauce

Char Sui Pork, Gem Spoon

Chorizo, Saffron Aioli

## FISH

Soy Cured Salmon, Blood Orange Shot

Prawn Dumplings, Marie-Rose

Fish and Chips

Salmon Fish Cake, Sweet Chilli

Black Bream Tartare, Nori Crisp

Lemon and Basil King Prawn

Harissa Roasted Sea Trout, Citrus Yoghurt

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5 for 20 Per Person • 7 for 25.5 Per Person • Extra Canapé Choice 4 Per Person  
Minimum of 20 People

## VEGETARIAN

Mini Jacket, Sour Cream, Balsamic  
Welsh Rarebit Soufflé, Sage Crisp  
Mushroom Brioche Box, Hollandaise  
Whipped Blue Cheese, Rosemary Sable, Port Jelly  
Pea and Mint Risotto, Parmesan Cup  
Tomato Gazpacho  
Spinach, Pea and Paneer Samosa, Mango Chutney

## PUDDING CANAPÉS

Tiramisu Opera Cake  
Passion Fruit Truffle  
Strawberry Cheesecake  
Macarons  
Toffee Pineapple  
Mini Brownies  
Cave Aged Wookey Hole Cheddar, Red Onion Chutney, Oat Cake

# BOWL FOOD

3 for 20 Per Person • 5 for 30 Per Person • Extra Bowl Choice 6.7 Per Person  
Minimum of 20 people

## MEAT

Confit Chicken, Jersey Royals, Shaved Fennel

BBQ Pulled Pork, Apple Slaw

Lamb Kofte, Jewelled Cous Cous, Crispy Pita

Steak, Chips, Watercress, Pepper Corn Sauce

## FISH

Tuna Niçoise, Quail Egg, Lemon Dressing

Seared Monkfish, Violet Potato Crush, Watercress and Almond Pesto

Salmon Fishcake, Tomato Salsa, Chive Creme Fraiche

Fish & Chips, Tartare Sauce

## VEGETARIAN

Heritage Carrot Salad, Smoked Ricotta

Charred Cauliflower, Pomegranate and Radicchio Salad

Compressed Watermelon, Pine Nut, Roasted Pepper

Spinach, Paneer and Pea Samosa, Cucumber and Tomato Salad