



# STANDING EVENTS MENUS

*King's Blvd, Kings Cross, London N1C 4BU*

# Canapés

## £4 Per Canapé

Onion Tarte (V)

Aubergine Caviar (V)

Falafel with Beetroot Hummus

Mini Nürnberger Honey, and Sweet Mustard

Gruyere & Lingonberry Crostini

Apricot Sausage Roll

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## £6 Per Canapé

Mini Beef Slider

Prawn Mallorquin

## £5 Per Canapé

Goat Cheese, herb & olives (V)

Smoked Black Forest Ham, celeriac remoulade, pickles

Smoked Salmon Blini, horseradish cream

Salmon Tartare

Crostini with Chicken Terrine

Smoked Salmon Roulade with Roe

Mini Veggie Slider

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## £7 Per Canapé

Beef Tartar, sour cream

## Dessert Canapés

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Black Forest Macaroon (V) £3

Mini Hazelnut & Passionfruit choux buns £3

Strawberry Tart £4

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*Please kindly note this menu is subject to change based on availability and seasonality*

# Bowls

**£6 Per Bowl**

**Saffron Arancini, tomato sauce (V)**

**Königsbergermeat pops, truffle aioli**

**Coconut Crusted Prawns, avocado mango salsa**

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**£7 Per Bowl**

**Truffle Parmesan Chips**

**Pulled Pork Sliders, curried tomato sauce, cheddar, coleslaw**

**Curry Sausage, chips**

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# Events Wine List

## Sparkling

NV Sekt Extra Dry Patrizier Haus, Weingut Max Ferdinand Richter, Mosel, Germany	£55
NV Nyetimber Classic Cuvée, West Sussex, England	£76
NV Lanson Père & Fils Brut, Champagne, France	£85
NV Lanson Rosé Brut, Champagne, France	£99

## White Wine

2022 Sauvignon Blanc, Kleine Orangerie, S. Africa	£35
2021 Picpoul de Pinet Duc de Morny, France	£42
2021 Riesling Off Dry, Bischöfliche DOM, Mosel, Germany	£45
2020 Gewürztraminer, Carl Koch, Rheinhessen, Germany	£49
2021 Grauer Burgunder, Peth Wetz, Rheinhessen, Germany	£50
2022 Chablis, Domaine de la Motte, Burgundy	£59

## Red Wine

2021 Cabernet Sauvignon, Showdown 'Man with the Ax', California	£38
2019 Barão da Várzea, Reserva, Douro, Portugal	£39
2022 Pinot Noir, Calusari, Timisului, Romania	£40
2020 Mediel Crianza, Rioja, Spain	£42
2021 Zweilget Classic Style, Sepp Moser, Neusiederslee, Austria	£45
2020 Spätburgunder , Weingut Carl Koch, Rheinhessen	£56

## Rose Wine

2022 Pinot Rosé, Călușari, Timișului, Romania	£35
2022 Pinot Noir Rosé, Seehof , Rheingau, Germany	£45
2022 Mirabeau Rosé, Côtes de Provence, France	£56
2021 Mirabeau La Réserve, Côtes de Provence, France	£88

***Full wine & drinks list available upon request !***

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