

The Milestone Hotel
& Residences



Private Dining & Events
Canapé Menus

MENU 1 (£18 PER HEAD)

COLD

Salt Baked Celeriac, Roasted Yeast, Egg Yolk
Smoked Cods Roe & Keta Caviar Tartlet
Rolled Smoked Ham Hock, Burnt Apple, Fennel Seed Cracker

HOT

Pea & Mint Arancini, Goat's Curd, Black Olive Crumb
Confit Duck Leg Croquette, Soy, Chilli & Ginger Dipping Sauce
Potato Topped Smoked Haddock & Leek Tartlet

MENU 2 (£21 PER HEAD)

COLD

Home Cured Salmon Pastrami, Pickled Cucumber
Beetroot, Goat's Cheese & Hazelnut Macaron
Duck Liver Doughnut, Cinnamon, Spiced Orange

HOT

Wild Mushroom, Tarragon & Truffled Egg Yolk Tartlet
Boneless Crispy Chicken Wing, Kimchi Mayonnaise
Harissa Yoghurt Tiger Prawns, Coriander & Preserved Lemon Yoghurt

MENU 3 (£24 PER HEAD)

COLD

Pickled Daikon & Cornish Crab Roll
Retired Dairy Cow Beef Tartare, Truffled Egg Yolk
Garden Pea, Mint & Goat's Curd Tartlet

HOT

Lobster Thermidor Tartlet
Courgette, Asparagus, Black Olive & Goat's Cheese Quiche
Monkfish Scampi, Malt Vinegar Mayonnaise
Braised Beef & Ale Pithivier

MENU 4 - VEGETARIAN (£16 PER HEAD)

COLD

Parmesan & Chive Bun, Black Onion Seed
Beetroot, Goat's Cheese & Hazelnut Macaron
Salt Baked Celeriac, Roasted Yeast, Egg Yolk

HOT

Wild Mushroom, Tarragon & Truffled Egg Yolk Tartlet
Cauliflower Pakora, Cumin & Smoked Tomato Ketchup
Pea & Mint Arancini, Goat's Curd, Black Olive Crumb

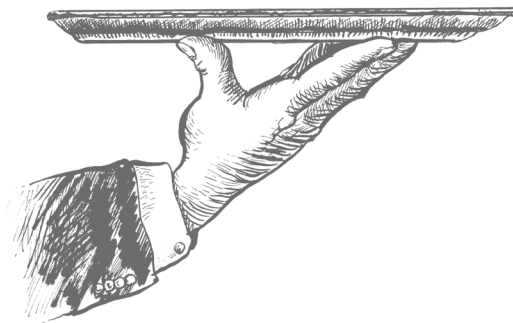
MENU 5 - VEGAN (£21 PER HEAD)

COLD

Salt Baked Celeriac, Roasted Yeast, Pickled Shimeji
Beetroot & Chickpea Tartlet
Broccoli & Almond Milk Panna Cotta, Poppy Seed Sablé, Pickled Broccoli Stalk

HOT

Cajun Crumbed Avocado, Lime Coconut Yoghurt
Crispy Aubergine, Miso Mayonnaise, Candied Chilli, Coriander
Mushroom, Truffle & Tarragon Vol Au Vent





DESSERT MENU 1 (£9 PER HEAD)

Dark Chocolate & Mint Macaron
Caramelised Banana & Dulce De Leche Croquette
Black Cherry & Tonka Bean Choux Bun

DESSERT MENU 2 (£12 PER HEAD)

Salted Caramel Millionaire's Eclair
Yuzu Meringue Tartlet
Spiced Apple Doughnut, Cinnamon Custard
Passion Fruit & Coconut Macaron

DESSERT MENU 3 - VEGAN (£9 PER HEAD)

Salted Caramel, Peanut & Date Flapjack
Passionfruit & Coconut Yoghurt Meringue
Dark Chocolate & Black Cherry Mousse