BUFFINI CHAO DECK

Canapé Menu



CANAPE MENU

CANAPES

Includes six canapés, three hours beer, wine & soft drinks From \$66 + VAT per person | Room hire from \$4,200 + VAT

Confit quail, Sauternes emulsion, pickled rhubarb & pork crackling

Venison tartare, filo pastry, chopped chives

Zero waste canapé using up produce Kombu-cured mackerel, apple & celery salsa, pickled mustard

Chalk stream trout tartare, seaweed cone

Mushrooms on toast, onion puree & truffle pumpkin salad, dill

Smoked carrot tarte tatin

Fig leaf emulsion, carrot top & walnut pesto

Beetroot & goats curd macaroon



DRINKS & NIBBLES

Includes nibbles, three hours beer, wine & soft drinks
From \$45 per person | Room hire from \$4,200

Vegetable crisps
Olives
Cheese straws

Speak to a member of our team to confirm your menu choices

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