

  
*The Delaunay*  
COUNTER

*Events*

 **BOWL FOOD** 

*per serving*

Crudités (vg) 6.50  
with hummus and lemon oil

Superfood Salad (vg) 7.00  
with french vinaigrette

Chicken Goujons 7.00  
with saffron aioli

Chicken Salad 8.00  
with french vinaigrette

Kedgeriee 9.00  
smoked haddock and grated boiled egg

Chickpea Curry (vg) 9.00  
with basmati rice

Mushroom Stroganoff (v) 10.00  
with buttery spätzle

Venison Goulash 14.00  
with buttery mash

 **TARTES FLAMBÉES** 

Paris Mushroom & Thyme (v) 12.50  
Classic Smoked Bacon & Shallots 12.50

 **CHARCUTERIE & CHEESE** 

Charcuterie board 24.90  
with cornichons and pretzel

Cheese board 26.75  
with baguette and caramelised walnuts

 **LATE NIGHT SNACKS** 

Chicken Schnitzel Sandwich 8.00  
lettuce, tomato and marie rose sauce

Beef Hot Dog 8.00  
with mustard and chives

Prawn Cocktail Roll 10.00  
brioche roll and marie rose sauce

Tarte Flambée 12.50  
crème fraîche, mushrooms and thyme

Bacon Flambée 12.50  
crème fraîche and black pepper

(v) vegetarian (vg) vegan

Please note our menus change seasonally. We can cater for dietary requirements and kindly ask to be advised in advance

  
*The Delaunay*  
COUNTER  
*Canapé Selection*

SAVOURY

3 items £12.00 per person

Spiced Haché (vg) 4.00  
with harissa sauce

Wild Mushroom Arancini (v) 4.00  
with aioli

Smoked Salmon, Crème Fraîche 5.00  
on blinis with dill

Tempura Tiger Prawns 5.00  
with soy sauce dressing

Haddock Goujons 5.00  
with tartare sauce

Chicken Dumplings 5.00  
toasted sesame seeds and soy

Steak Tartare 5.00  
on toasted baguette

(v) vegetarian (vg) vegan

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*Events*  
*Canapé Selection*

**SAVOURY**

- Oyster 5.00  
with mignonette dressing
- Endive & Blue Cheese (v) 5.00  
with walnuts
- Spiced Haché (vg) 10.00  
with black winter truffles
- Grilled Octopus 10.00  
with romesco sauce
- Smoked Salmon, Crème Fraîche 12.00  
with prunier caviar
- Dorset Crab & Avocado 12.00  
on toasted brioche
- Marinated Seared Beef 12.00  
with french beans
- Steak Tartare 12.00  
on toasted baguette with black truffles
- Scottish Langoustine 12.00  
wrapped in ham with garlic aioli

**SWEET**

Bittersweet Chocolate Tart (v) 5.00  
chocolate ganache and salted caramel

Baked Vanilla Cheesecake (v) 5.00  
classic vanilla cheesecake

Lemon Meringue Tart (v) 5.00  
lemon curd with swiss meringue

Dobos & Orange Slice 5.00  
chocolate and orange slice

Mango & Coconut Slice (vg) 5.00  
mango jam and coconut sponge

Truffles (2 pieces) (v) 5.00  
seasonal with a rich chocolate filling

(v) vegetarian (vg) vegan

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