


The Delaunay
COUNTER

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

Pistachio & Raspberry Slice (v) 5.00
pistachio cream and raspberry jam

Raspberry & Coconut Slice (vg) 5.00
raspberry jam and coconut sponge

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

(v) vegetarian (vg) vegan

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