

# THE BLOOMSBURY

THE DOYLE COLLECTION

## CANAPÉS MENU

(Minimum number of 4 items)

### COLD

- Hot kiln smoked salmon, *horseradish cream, Guinness bread*  
Organic baby beets, *Innes goat's curd, basil V*
- Rosemary sables, *crumbled goat's cheese, figs V*
- Poached foie gras, *brioche, peppered pineapple*  
Smoked eel, *beetroot pesto, brioche*
- Seared yellowfin tuna, *heirloom tomatoes, avocado, wasabi GF*
- Dorset crab on toast, *Baby Gem, Pink Grapefruit GF*
- Confit duck leg rilette, *mango salsa, pomegranate*
- Whiskey cured salmon, *pickled cucumber, rye bread*

### HOT

- Oxtail cottage pies
- Bloomsbury mini hamburger sliders, *Keen's farm cheddar*
- Soy-marinated chicken lollipops, *toasted sesame seeds GF*
- Stilton croquettes, *port chutney V*
- Haggis & truffle sausage rolls
- Crispy lamb belly fritters, *onion cream*
- Spiced pumpkin tart, *onion, ricotta V*
- Mini crab doughnuts, *avocado relish*
- Wild mushroom & mozzarella arancini, *truffle crème fraîche V*
- Lobster & chips, *tartar sauce GF*
- Seared scallops, *curried cauliflower GF*

### DESSERTS

- Mini egg custard tarts V
- Peanut butter brownies V
- Chocolate truffles V
- Sherry trifle V GF
- Mini bakewell tarts V GF

V - Vegetarian | VE - Vegan | GF - Gluten-Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemizes the allergenic ingredients of each where applicable. VAT at the prevailing rate.

# THE BLOOMSBURY

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## BOWL FOOD MENU

(Minimum number of 3 items)

### COLD

Superfood salad, quinoa, beetroot, feta, edamame beans, broccoli, sunflower seeds, mint, coriander, pomegranate dressing V/VE GF

Chicory salad, pear, Stilton, walnuts V GF

Chicken ceaser salad, parmesan, croutons

Caprese, heritage tomatoes, buffalo mozzarella, basil, balsamic dressing V GF

Grilled chicken salad, baby gem, piquillo peppers, avocado salsa, lemon dressing GF

Egg noodles & spiced prawns, julienne vegetables, coriander

### HOT

Slow-cooked beef short rib, pommery mustard mash, red wine jus GF

Stilton gnocchi, toasted chestnuts, light cream sauce, sage V

Pan roasted salmon fillet, kale, mussels, clams, leeks GF

Crispy pork belly, bubble & squeak, caramelised apple, jus GF

Wild mushroom spelt risotto, truffle oil V

Bloomsbury hamburger sliders, Keen's farm cheddar

Beer battered fish & chips, crushed garden peas, homemade tartar sauce GF

Beef stroganoff, Basmati rice GF

Thai chicken curry, coconut rice GF

Spiced lentils, crispy tofu, chilli dressing, coriander VE GF

### DESSERTS

Vanilla crème brûlée, raspberry V GF

Coconut panna cotta, passionfruit jelly V GF

Plum & apple crumble, warm custard V GF

Chocolate mousse, burnt orange V GF

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