



# THE CADOGAN ARMS

## CANAPÉS



*Meat, Fish & Vegan / Vegetarian*

*A selection of 4 pieces for 20pp / 5 pieces for 25pp / 6 pieces for 30pp*



### MEAT

CRISPY LAMB RIBS *Anchovy & Sorrel Yoghurt*  
FRIED CHICKEN *Blue Cheese, Bubbledogs Hot Sauce*  
BLACK PUDDING SCOTCH EGG *Oxford Sauce*



### FISH

ATLANTIC PRAWN COCKTAIL *Marie Rose, Herb Salad*  
BEER BATTERED HADDOCK *Tartare Sauce*  
CURED SALMON 'TARTARE' *Lemon, Crème Fraiche, Dill, Irish Soda Bread*



### VEGAN/VEGETARIAN

BEAUVALE CHEESE TWISTS (V)  
MUSHROOM ON TOAST *Pickled Walnut Ketchup (V/Ve)*  
THE CADOGAN CHEESE TOASTIE *Masala Ketchup (V)*  
CAULIFLOWER & ONION BHAJIS *Chaat Masala, Tamarind Chutney (V/Ve)*



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## FEAST MENU



Minimum 4 Persons  
All dishes served family style  
£60 per person



### SNACKS & STARTERS

BLACK PUDDING SCOTCH EGG *Oxford Sauce*  
CRISPY LAMB RIBS *Anchovy & Sorrel Yoghurt*  
CURED SALMON 'TARTARE' *Lemon, Crème Fraîche, Dill, Irish Soda Bread*



### MAINS

#### SLOW-ROASTED BEEF SHANK

*Served with*  
*Creamy Mash, Grilled Hispi Cabbage, Sticky Glazed Beetroot*



### DESSERTS

SEASONAL FRUIT CRUMBLE *Vanilla Custard*



# THE CADOGAN ARMS

## VEGETARIAN MENU



All dishes served family style  
£50 per person



### SNACKS & STARTERS

THE CADOGAN CHEESE TOASTIE *Masala Ketchup*  
CAULIFLOWER & ONION BHAJIS *Chaat Masala, Tamarind Chutney*  
RAW & PICKLED VEGETABLES *Chilled Baba Ganoush*



### MAIN

MUSHROOM & CELERIAC PITHIVIER

*Served with*  
*Creamy Mash, Grilled Hispi Cabbage, Sticky Glazed Beetroot*



### DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*

