

# THE CADOGAN ARMS

CANAPÉS



## CANAPÉS 30PP

STEAK TARTARE

Beef Fat Toast

BUTTERMILK FRIED CHICKEN
Bubbledogs Hot Sauce, Blue Cheese

HAM HOCK CROQUETTES

Sweet Mustard Dressing

BLACK PUDDING SCOTCH EGG
Oxford Sauce

GRILLED PRAWN SKEWER
Sriracha Mayonnaise

CAULIFLOWER & ONION BHAJIS (Ve)

Chaat Masala, Tamarind Chutney

### VEGETARIAN CANAPÉS 20PP

MUSHROOM GOUGERE (V) Black Garlic Ketchup, Vegetarian Parmesan

THE CADOGAN CHEESE TOASTIE (V)

Pickles, Oxford Sauce

CAULIFLOWER & ONION BHAJIS (Ve)

Chaat Masala, Tamarind Chutney

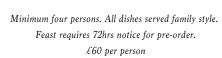
SQUASH TART (V) English Feta, Fine Herbs

OGLESHIELD CHEESE TWISTS (V)



# THE CADOGAN ARMS

## FEAST MENU





### **SNACKS & STARTERS**

BLACK PUDDING SCOTCH EGG

Oxford Sauce

BUTTERMILK FRIED CHICKEN

Bubbledogs Hot Sauce, Blue Cheese

CAULIFLOWER & ONION BHAJIS

Chaat Masala, Tamarind Chutney

### MAINS

SLOW COOKED LAMB WELLINGTON

(Or upgrade to Beef Wellington £35pp)

Roast Potatoes, Braised Red Cabbage, Honey Glazed Carrots & Parsnips

DESSERT

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard



# THE CADOGAN ARMS

# VEGETARIAN FEAST MENU

All dishes served family style.

Feast requires 72hrs notice for pre-order.

£50 per person



## **SNACKS & STARTERS**

#### THE CADOGAN CHEESE TOASTIE

House Pickles, Oxford Sauce

### CAULIFLOWER & ONION BHAJIS

Chaat Masala, Tamarind Chutney

### SQUASH TART

Rosemary, Whipped Feta, Herb Salad

### MAINS

### MUSHROOM & CELERIAC PITHIVIER

With Porcini Mushrooms & Barley

Roast Potatoes, Braised Red Cabbage, Honey Glazed Carrots & Parsnips

## DESSERT

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard