



## CANAPE & BOWL FOOD MENU

Created to showcase the very best of Louie cuisine, the menu includes a variety of items perfect for standing events and celebrations. Due to seasonal changes, our Executive Chef will create a bespoke menu selection based on your exact requirements

### COLD SELECTION



#### OYSTERS

La Boudeuse £6.5, Gillardeau £6.5, Maldon £4, Carlingford £5

#### FROM THE RAW BAR SERVED IN A GLASS COUPE

Sea Bass Carpaccio, Apple, Lime, Caviar	£6
Sesame Crusted Tuna, Horseradish, Citrus & Soy	£6
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil	£5
Hand Dived Scallops, Summer Radishes, Grapefruit and Mint	£6

#### TARTINES OPEN-FACED TOASTS

Purple Artichoke Tartare, Lovage & Pine Nuts (Vg)	£4
Foie Gras Terrine, Fig Jam, Country Toast	£7
Steak Tartare	£5
Lobster, Dill Mayonnaise	£7
Salmon Gravlax, Baeri Caviar	£6

#### BREADLESS OPEN-FACED BABY GEM LETTUCE

Steak Tartare	£5
Lobster Salad, Avocado, Pink Grapefruit, Citrus	£7
Chilled Prawns, Louie Cocktail Sauce	£5
Purple Artichoke Tartare, Lovage & Pine Nuts (Vg)	£4

#### BOWLS

Stracciatella, Heirloom Tomatoes, Lovage Dressing, Basil (V)*	£7
Lobster Salad, Avocado, Pink Grapefruit, Citrus	£11
Green Bean Salad, Mushrooms, Hazelnuts, Mustard (V)*	£9

\*Item can be ordered Vegan

## HOT SELECTION



### CROQUETTES

Potato Croquettes, Truffle Mayonnaise	£4
Iberico Pork Cheeks Croquettes, Herb Mustard	£6

### CRISPY SERVED IN A CONE

Crispy Calamari	£5
Buttermilk Fried Chicken, Caviar Cream Dip	£8
Seasoned French Fries, Gravy	£3
Dover Sole Goujons, Romesco Dip	£11

### BOWLS

Roasted Sea Bream, Herb Crushed Potatoes, Sauce Vierge	£17
Dover Sole Filets, Sauce Meuniere	£13
Macaroni, Artichoke, Lovage, Pine Nuts (Vg)	£9
New York Strip Steak, Spiced Herb Dressing, Red Wine Jus	£17
Black Truffle Rigatoni, Parmesan Emulsion (V)	£14

*Add a Mini Side Garnish to your Bowl (French Fries, Broccoli, Green Salad, Herb Potatoes)	£2
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## DESSERTS

Pecan Curd Tartelette	£3
Tropical Tartelette	£3
Chocolate Tartelette	£4
Chouquettes, Bourbon Cream	£3
Chouquettes, Chocolate Sauce	£3
Chouquettes, Red Berry Sauce	£3
Mini Pavlova, Mango, Passion Fruit	£3