



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



La Boudeuse £6.50, Gillardeau £6.50, Maldon £4, Carlingford £5	
Treacle Cured Venison Loin Toast, Juniper Mayonnaise	£5
Hammock Rillettes, Wholegrain Mustard Dressing	£4
Smoked Tuna & Horseradish Skewer (GF)	£4.50

TARTLETS

Ironbark Pumpkin Tartare, Pumpkin Seeds, Maple Dressing (V/GF)	£6
Salt Baked Beetroot Tartare, Candied Walnuts (V/GF)	£5
Celeriac Remoulade, Pickled Cornichons (V/GF)	£4

BABY GEM

Lobster Salad, Avocado, Pink Grapefruit, Citrus (GF)	£8
Chilled Prawns, Louie Cocktail Sauce	£4
Purple Artichoke Tartare, Lovage & Pine Nuts (Ve/GF)	£3

BLINIS

Salmon Gravlax, Baeri Caviar	£7
Caviar, Crème Fraiche	£7

BOWL

Curly Kale & Ironbark Pumpkin, Apple, Pumpkin Seeds (Ve/GF)	£5
Baby Lettuce Hearts, Cashew Dressing, Croutons (Ve)	£6
Heritage Beetroot & Goats Cheese Mousse (V/GF)	£6
Lobster Salad, Avocado, Pink Grapefruit, Citrus (GF)	£12

V = VEGETARIAN / VE = VEGAN / GF = GLUTEN FREE

HOT SELECTION



TARTLETS

Ironbark Pumpkin (V/GF)	£5
Root Vegetable Fricasse, Spiced Tomato (V/GF)	£5

SKEWERS

Grilled Strip Steak, Red Wine Glazed (GF)	£11
Tempura Fried Cauliflower (Ve)	£4

CROQUETTES

Truffle Arancini (V/GF)	£4
Potato & Smoked Cheese (V)	£3.50
Mini Cured Salmon Cakes, Lemon Mayonnaise	£6

BOWL

Fresh Porcini Mushroom & Smoked Scamorza Cheese Risotto (V/GF)	£13
Black Truffle Macaroni, Gruyère Sauce (V)	£12
Roasted Halibut Filet, Seasonal Vegetables, Lobster Velouté (GF)	£15
Smoked Black Angus Short Ribs, Truffle Pomme Purée (GF)	£15

CONES

Crispy Plaice Goujons, Orange & Herb Pistou (GF)	£7
Tempura Fried Broccolini, Espelette Pepper (Ve)	£6
Fried Kofman Chips, Gravy	£4.50

LATE NIGHT SNACKS

Beef Sliders, Apple & Celeriac Remoulade	£7
Mini Lobster Roll, Dill, Mayonnaise	£7
Truffle Cheese Toasties, Baby Spinach (V)	£7

DESSERTS

Mini Pavlova, Seasonal Fruit (V/GF)	£3
Pecan Curd Tartelette	£3.5
Fruit Tartelette	£4
Chocolate Tartelette	£4
Profiterole, Vanilla Cream	£3.5
Profiterole, Chocolate	£3.5
Profiterole, Red Berry	£3.5