

THE COPPER ROOM

ABOUT

We offer a range of food packages to suit both your taste and budget, all food orders are for a minimum of ten people and must be ordered two weeks in advance of your booking.

We can offer bespoke menus, please contact one of our management team to discuss bespoke options. Please also contact us regarding any allergies/dietary requirements.

All food is made fresh on the premises from daily deliveries.

All of our dishes may contain nuts or nut traces, our cheese may be made with animal rennet.

Please make us aware of any allergies or intolerances that your guests have, allergy advice is available for all dishes.

CANAPÉ MENU

We offer a range of small and large bites, these dishes are served canapé style, and are designed to complement your drinks, we do not offer a full or sit down meal however if you would like to book a table in our restaurant before your event please speak to a manager.

Each dish constitutes to a tray and all trays are served in portions of twenty, minimum order is three trays per booking.

A discretionary 10% service charge will be added to all pre ordered food and/or drinks. This goes directly to the team staffing your event.

SMALL BITES

£40 per tray

Lamb taco, curtido, salsa borracha, green olives

Pork & apricot sausage rolls

Sea bass ceviche, Tiger's milk, avocado, endive

Goats cheese mousse, parmesan crisps,
black olive crumb (v) (gf)

Beetroot & caramelised onion tart (v)

Avocado & cucumber sushi rolls, pickled ginger, soy (ve) (gf)

LS fishcake bonbons (cod, hake & salmon),
caper mayonnaise

LARGE BITES

£50 per tray

Cheeseburger & pulled pork sliders

Traditional Yorkshire puddings, glazed beef top side, root vegetables

'Nduja & scamorza croquettes, smoked paprika, parmesan emulsion

Chicken satay skewers, sriracha sauce, toasted peanuts (n) (gf)

Kataifi wrapped prawns, curry emulsion

Mini jacket potatoes (Jersey potatoes, when in season), cream cheese, black truffle (v) (gf)

Spiced Onion Bahji, lime soy yoghurt (ve)

Welsh rarebit & tomatoes, toasted sourdough (v)

Beetroot & caramelised onion tart (v)

SWEET BITES

£40 per tray

White chocolate mousse, passion fruit & mango salsa (v) (gf)

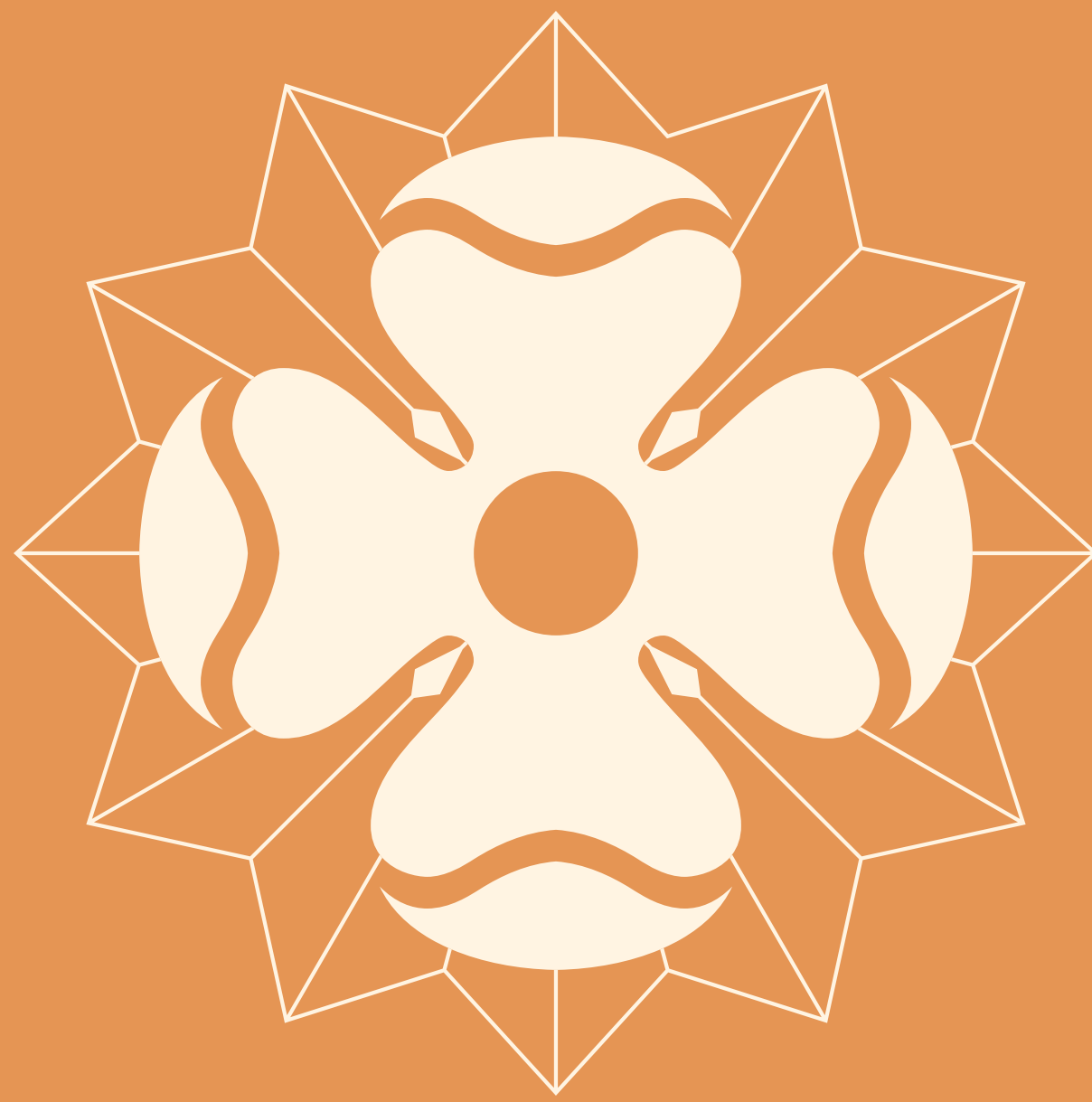
Double chocolate brownie, chocolate glaze,
caramelised chocolate crumb (v)

Traditional house baked scones, strawberry jam,
Chantilly cream (v)

Caribbean pineapple skewers glazed with dark
rum caramel, chilli & lime (ve) (gf)

Eton Mess, mixed berries, pavlova meringue,
raspberry coulis (v) (gf)

Toffee pudding sandwich, salted caramel butter cream (v)



GET IN TOUCH

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