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AT THE ATHENAEUM

Canapés 2022

Private dining at The Athenaeum is an unforgettable experience; superb food, impeccable and endlessly helpful five star service and beautiful settings with tranquil views over Royal Parks or quiet Victorian Mayfair side street.

Cold

Colston Bassett Stilton, Dried Apricot, Celery, Walnut ^{(V) (G/F)}

Sweet Potato & Thyme Gougère ^(V)

Whipped Chicken Liver Parfait, Truffle, Brioche

Smoked Salmon, Cream Cheese & Chive Roulade, Salmon Caviar ^(G/F)

Beetroot & Cranberry Tartlet ^{(V) (*VG)}

Hot

Portland Crab & Salmon Fishcake, Caper Emulsion

Venison Sausage Roll

Turkey & Pepper Brochette, Satay Sauce ^(G/F)

Pheasant & Rosemary Arancini

Caramelised Onion, Black Olive, Anchovy Galette


Priced at £28 per person for a choice of 5 items

Executive Chef Ian Howard / Events Manager Alam Ahmed

Please inform us of any allergy or dietary requirement so we may assist you.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free

Items marked with an * can be adapted to accommodate the particular dietary requirement.

 Sustainable / Low Carbon Choice

A discretionary 12.5% service charge will be added to your bill. All prices include VAT