

# 14. STORIES

## CANAPÉ & BOWL FOOD

*We recommend 4-6 canapés for person for pre-lunch or dinner.*

*If you are just dining from our canape menu, we recommend ordering 8-10 per person.*

*If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.*

*This menu is made specially to order, so a pre-order is required in advance.*

*There is a minimum order number of 15 per item.*

*Please ask our events team for details.*

## CANAPÉS

### MEAT

Honey-glazed cocktail sausages	£5
Hot Spanish mini chorizo sausage	£5
Buttermilk chicken with sriracha mayonnaise	£5
Hand-cut beef tartare, ciabatta crostini	£5
Cheddar & chorizo arancini	£7
Serrano ham croquettes	£7
Shredded duck spring roll, hoisin, sweet chili sauce	£7
Beef patty, smoked applewood cheese, tomato chutney	£7
Spiced lamb kofte skewers, Greek yoghurt	£7
Buttermilk chicken burger, sriracha mayo, gem lettuce & tomato	£7
Teriyaki chicken skewers	£7

### FISH

Prawn & Marie rose vol au vent	£5
Atlantic cod goujon, curry mayonnaise	£5
Smoked salmon, cream cheese blinis, smoked caviar	£5
White crab & avocado tartlet, cocktail sauce	£7
Tempura king prawn tail with basil pesto mayonnaise	£7
Yellowfin tuna sashimi, sesame dressing	£7
Crayfish and lobster roll, sambal cocktail sauce	£7
Lime & coriander king prawn skewers	£7

### VEGETARIAN & VEGAN

Houmous tartlet, espelette chilli, olive oil (vg)	£5
Aubergine caviar & harissa tartlet (vg)	£5
Traditional falafel with Ezme & coconut yoghurt (vg)	£5
Beetroot and whipped feta tartlet, chili and sumac (vg)	£5
Plant-based Nduja arancini (vg)	£7
Montgomery cheddar & truffle croquettes (v)	£7
Halloumi & mushroom slider, chilli, Stories Verde sauce (v)	£7

### DESSERT

Mini choux with vanilla crème patisserie (v)	£5
Warm madeleine, salted caramel sauce (v)	£5
Selection of macarons (v)	£5
Lemon meringue tartlet (v)	£5
Chocolate brownie (vg)	£5
Compressed pineapple in rum (vg)	£5
Dark chocolate and orange tartlet (v)	£5

### BOWL FOOD

#### £12 EACH

Chargrilled Sirloin steak, matchstick fries, béarnaise sauce
Corn-fed chicken supreme, creamed potatoes, red wine jus
Carolina pulled pork, fennel & kale slaw
Vadouvan spiced cod, cauliflower puree, Admiral sauce
King prawn, risotto Nero, saffron oil
Miso & soy glazed salmon, sesame stir-fry
Plant-based Nduja Gnocchi, stracciatella, persillade (vg)
Wild mushroom & black truffle risotto (vg)

### EXTRAS

Fries, rosemary & garlic salt	£5
Sweet Potato Fries	£5
Truffle and aged parmesan fries	£7
Chili and lime Tater Tots, sesame mayo	£7
Cheesy Tater Tots, crispy bacon, spring onion	£7

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MORE**

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.