Donnelly's

Canapé menu

For parties of 8 people and over

Three pieces - 9 per person Five pieces - 14 per person Seven pieces - 18 per person

Canapés

Braised ox cheek, pickled cucumber, rye toast Figs in blankets (spiced fig and Graceburn cheese wrapped in cured ham) Pickled mackerel, horseradish, little gem Gin and dill-cured salmon, juniper yoghurt, brown bread Turkey taco, spiced mayonnaise, deep-fried Brussels sprouts Chestnut falafel, cranberry sauce (ve) Tempura cauliflower, sesame, soy aioli (ve)

Marinated courgette, avocado, chervil, carrot (ve)

An optional service charge of 10% will be added to all parties dining at Donnelly's



Donnelly's

We couldn't have done this without...

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and rootto-leaf of locally sourced and sustainable produce from within our shores.

A huge thank you to all the farmers, fisherfolk and butchers, but especially:

Foodchain - Richard and his team are building a more sustainable, efficient and transparent supply chain that ensures the best for chefs and suppliers

Todenham Manor Farm - Rearing pigs and cows outdoors in Gloucestershire

The Blackwood Cheese Co. - David Holton, Tim Jarvis and the team have been producing soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013

Montgomery's - Making traditional cheddar and Ogleshield cheese in Gloucestershire

Cobble Lane Cured - Adam, Matt, Mat and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London

Forest Coalpit Farm - Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales

Hackney Gelato - Enrico and Sam are producing the highest-quality gelato using traditional Italian techniques

Gary Hendriksen - Providing some of the finest fish from Brixham, Devon

Duchess Oil - Extra virgin rapeseed oil, pressed and bottled on the farm on the border of Essex

