

Winter 2021 Cocktail Menu

sprout

Sprout's Cocktail menu is perfect for all occasions. Whether you are planning a relaxed or formal event at an office, home or a special location our fresh, seasonal and refined menu has something for everyone. Canapé items are easy to eat while enjoying a drink and chatting to a friend or colleague. Larger items are served in small containers and are a little more substantial than canapés.

Canapes:

Manchego, walnut and caramelised onion tartlets (CN, GF, V)
Smoked labna, pickled vegetables, chickpea crackers (GF, V)
Paprika caramel popcorn with smoked almonds (CN, GF, V)
Oysters with negroni granita (GF)
Szechuan caramel and sesame prawns (GF)
House smoked salmon rillette on Persian potato latkes (GF)
Cajun chicken skewers with green chilli emulsion (GF)
Tea smoked duck pancakes and mandarin
Beef tartare, fennel, black garlic on house made lavosh
Mini pastrami bagels, red cabbage pickle and wholegrain mustard
Pork steamed buns with XO sauce

Larger:

Mushroom ragout, orecchiette, hazelnuts and Parmigiano Reggiano (CN, GF, V)
Ginger miso glazed salmon, edamame, pickled white radish and soba noodles
Peri peri chicken, pico de gallo salsa, Spanish rice and lime emulsion (GF)
Cider pulled pork slider with celeriac and apple remoulade
Slow braised lamb shoulder, chermoula, sugarloaf cabbage, tahini yoghurt and dates (GF)

Sweet:

Sprout's winter aero, freeze dried mandarin, white chocolate and pistachio (CN, GF, V)
Mini apple and miso caramel tartlets with ginger crumble topping (V)
Pistachio and white chocolate ice cream truffles (CN, GF, V)
Panna cotta lamingtons with maple and rhubarb (V)



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