

THE NOOK EVENTS MENU

This Menu Requires a Minimum of 15 Per Item

CANAPÉ MENU

£5 Each

COLD

Baked Heritage Carrot Tartare, Pomegranate, Spiced Coconut Yoghurt (VE)
Truffle Wild Mushroom Quiche, Taleggio Mousse, Cornichons (V)
Halloumi Croustades, Tomato Chilli Chutney (V)

Spiced Tuna Uramaki, Avocado, Sesame, Chives (GFA)
Cornish Crab and Caviar Tostada, Marinated Courgette, Yuzu Cream (GF)
Tuna Tartare, Crispy Rice, Cured Egg Yolk Bottarga (GFA)

Vitello Tonnato, Tuna Emulsion, Fried Capers and Shallots
Hereford Beef Carpaccio, Avocado Mojo, Chimichurri
Iberico Ham, Salmorejo, Quail Egg

HOT

Truffle Hummus and Mediterranean Falafel (GF) (VE)
Andalusian Manchego and Piquillo Pepper Empanada (V)
Radicchio and Walnut Arancini, Torched Brie (V)

Tempura Nobashi Prawns, Spiced Ranch Sauce
Seabass and Cornish Crab Cake, Tartare Sauce
Grilled Scottish Salmon Skewers, Spiced Romesco

Angus Beef Kebab, Miso Black Garlic Aioli (GFA)
Crispy Chicken Tulip, Smoked Barbecue Dip
Serrano Ham Mornay Croquette, Dill Mayonnaise

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available
(GF) Gluten-Free (GFA) Gluten-Free Option Available

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BOWL FOOD

£15 Each

Choose Up to Three

Courgette Orecchiette, Smoked Almonds and Datterini Tomatoes (VE)

Rigatoni alla Vodka, Basil, Aged Parmesan (V)

Aubergine Parmigiana, Smoked Mozzarella, Oregano (V)

Roast Salmon, Mousseline Potatoes, Trout Roe and Lemon cream (GF)

Braised Beef Cheek, Mousseline Potatoes, Sauce Vierge (GF)

DESSERTS

£5 Each

Hazelnut Crème, Choux Bun

Apple and Blackberry Pate de Fruit (VE)

Chocolate and Malt Caramel Mini Macaron

Mini Brownie, Spiced Chocolate Ganache (VE)

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.

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COCKTAILS

NEGRONI ~ 21

Tanqueray N10 Gin, Campari, Cocchi di Torino

MARGARITA ~ 21

Don Julio Blanco Tequila, Cointreau, Lime Juice

MOSCOW MULE ~ 21

Sauvella Vodka, Fever Tree Ginger Beer, Lime Juice

PALOMA ~ 21

Don Julio Reposado Tequila, Pink Grapefruit Soda, Agave, Lime Juice

APEROL OR POMELO SPRITZ ~ 21

Aperol or Pomelo Aperitif, Prosecco Nino Franco, Fever Tree Soda

MOCKTAIL ~ 12

*Seedlip Garden 108, Pineapple, Crodino, Verjus,
Alcohol Free Della Vite Sparkling Rosé*

BEER

MENABREA ZERO ZERO ~ 7

0.0% Abv, Italy

MENABREA AMBRATA ~ 8

4.8% Abv, Italy

MENABREA BLONDE LARGER ~ 8

5.0% Abv, Italy

GALIPETTE CIDRE ~ 8

4.0% Abv, France

NOAM LAGER ~ 9

5.2% Abv, Germany

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SPARKLING

NV BILLECART-SALMON BRUT RESERVE ~ 125

Champagne, France

Biscuity, White Fruits, Harmonious

2020 SUGRUE THE TROUBLE WITH DREAMS ~ 135

South Downs, England

Pure Citrus, Crisp, Flinty Minerality

NV BILLECART-SALMON BRUT ROSÉ ~ 165

Champagne, France

Red Fruits, Strawberries, Brioche

NV BILLECART-SALMON BLANC DE BLANCS ~ 180

Champagne, France

Buttered Brioche, Mineral, Elegant Sweetness

NV RUINART BLANC DE BLANCS ~ 185

Champagne, France

Citrus, Rounded, Harmonious

2013 DOM PERIGNON MILLÉSIME ~ 380

Champagne, France

Elegant, Refined, Silky

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WHITE

2023 PIEROPAN SOAVE CLASSICO ~ 58

Veneto, Italy

Fresh, Clean, Almond Pastry

2022 FELSINA I SISTRI ~ 90

Tuscany, Italy

Tropical Fruit, Vanilla, Appealing

2023 BLANC FUME PASCAL JOLIVET~ 95

Loire Valley, France

Intense, Honey, Vanilla Flavours

2021 AUXEY DURESSES LES CRAIS ~ 110

Burgundy, France

Baked Apple, Vanilla, Elegant

2022 VIE DI ROMANS DESSIMIS PINOT GRIGIO ~ 115

Friuli-Venezia Giulia, Italy

Rounded, Juicy, Balanced

2020 RACINES STA RITA HILLS CUVÉE CHARDONNAY ~ 180

California, USA

Medium-Bodied, Honeysuckle, Freshness

2022 MAISON CAROLINE LESTIME LES CHAUMES

CHASSANGE MONTRACHET ~ 260

Burgundy, France

Stone Fruits, Concentrated, Rich Texture

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ROSÉ

2023 QUINTA DA BOA ESPERANCA ROSE ~ 60

Lisbon, Portugal

Provençal Style, Saline, Refreshing

2024 CHATEAU LA COSTE ROSE ~ 70

Provence, France

Elegant, Summer Berries, Rich

2023 CAVES D'ESCLANS ROCK ANGEL ~ 80

Provence, France

Seriously Good, Complex, Structured

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RED

2023 TENUTA SAN GUIDO LE DIFESE ~ 77

Bolgheri, France

Medium-Bodied, Classics, Cherries

2022 MOULIN-À-VENT, CHATEAU DU MOLIN-À-VENT ~ 92

Burgundy, France

Red Fruits, Purity, Silky

2022 FÈLSINA BERARDENGA CHIANTI CLASSICO ~ 90

Tuscany, Italy

Fruit Forward, Cherries, Spice

2010 CHATEAU BEL AIR VIELLES VIGNES MONTAGNE ~ 115

Saint Emilion, France

Vibrant, Pure Fruit, Cedarwood

2019 BODEGAS BENJAMIN DE ROTHSCHILD & VEGA SICILIA
MÁCAN CLÁSICO ~ 150

Rioja, Spain

Serious, Damson, Impressive

2019 MARCHESI ANTINORI PIAN DELLE VIGNE
BRUNELLO DI MONTALCINO ~ 190

Tuscany, Italy

Ripe Red Fruits, Black Pepper, Sweet Softness

2020 GAJA DAGROMIS BAROLO ~ 270

Piemonte, Italy

Full-bodied, Powerful, Floral