20. STORIES

FESTIVE CANAPÉ & BOWL FOOD PACKAGES

We offer a selection of canapés that can be added to your private room or group dining booking, as well as canapé and bowl food packages for standing events.

Please note a pre-order is required as all items are made on request.

We require a minimum of 7 days' notice.

Please book through our events team.

DISCOVER MORE

20STORIES.CO.UK

(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 13.5% service charge will be added to your final bill.

DINING CANAPÉ PACKAGE
£15 PER PERSON

Hand cut beef tartare, ciabatta crostini
Smoked salmon, cream cheese blinis, smoked caviar
Beetroot & whipped feta tartlet, chilli and sumac (vg)

THE SOCIAL PACKAGE
£300 TOTAL

Suitable for standing reception events. Recommended for groups up to 10 people. Your party will be served 10 of each canapé listed.

Lime & coriander prawn skewers, sweet chilli sauce (gf)
Black truffle sausage rolls
Beetroot & whipped feta tartlet, chilli and sumac (vg)
Buttermilk Turkey, sriracha mayonnaise
Caramelised brie & chutney toast (v)

THE STORIES PACKAGE
£850 TOTAL

Suitable for standing reception events. Recommended for groups of up to 20 people. Your party will be served 20 of each canapé listed. For larger groups, we recommend ordering multiple packages or adding extra canapés from our upgrade section below.

Lime & coriander prawn skewers, sweet chilli sauce (gf)
Black truffle sausage rolls
Traditional falafel with Ezme & coconut yoghurt (vg) (gf)
White crab tartlet, avocado, Marie Rose
Beetroot & whipped feta tartlet, chilli and sumac (vg)
Buttermilk Turkey, sriracha mayonnaise
Caramelised brie & chutney toast (v)

Selection of platters
(your group will share 1 of each platter)
Cheese platter: Artisanal British & French cheeses, chutney, grapes, crackers
Meat platter: Sliced cured meats, cornichons, grilled ciabatta
Mediterranean platter: Houmous, grilled Mediterranean vegetables, pitta bread (vg)

UPGRADES

Brandy infused figs and bacon £5 (gf)
Turkey and cranberry tartlets £8
Venison tartare crostini £8
Baked whole Camembert and croutons £40 (to share between up to 10 people)
Selection of macarons £5 (v) (gf)
Mini mince pies £5 (v)
Fries, garlic and rosemary sea salt £8 (vg)