

A vintage-style lamp with a glowing orange light, set against a dark, textured background. The lamp has a circular, ribbed glass globe and a metal frame. The background is a dark, mottled surface, possibly a wall or a piece of fabric.

Events at

— THE —
CANTEEN
— EST. 2016 —

An aerial photograph of Old Portsmouth, showing the historic stone towers of the Canteen in the foreground. The towers are circular and built from light-colored stone. In the background, a dense urban landscape is visible, including a prominent modern glass skyscraper on the left and various residential and commercial buildings. The sky is overcast with grey clouds. The text is overlaid in the center of the image.

Old Portsmouth's *spectacular* waterfront venue,
The Canteen provides an iconic backdrop for *any special occasion.*

*Choose from one of our
four food packages*

Available for 40 - 80 people.

- Bowl Food -

The perfect choice for stand-up events, our waiting staff will circulate with two mini bowl food options & a dessert. These are designed to be easily eaten with a fork whilst standing.

- Canapés -

You will be offered a choice of 4 canapés from our list. Our waiting staff will circulate with your choices for your guests to enjoy.

- Posh Dogs -

To set a fun tone to your evening, our posh dogs night is the perfect choice. Our waiting staff will circulate with 2 hotdog options from our list of loaded hotdogs.

Available for 30-40 people

- Sit Down 3 Course Menu -

All food packages are priced per head and include a welcome drink. A standard hire fee of £500 applies. If you are interested in booking an event with us, please contact info@thecanteen.co.uk.

Bowl food

40-80 People

Please select 2 with at least 1 veggie/vegan option.

- Mains -

Chicken Tikka Masala

rice, onion bhaji, mint yogurt

Sweet Potato, Chickpea and Spinach Curry ^{Vg}

rice, onion bhaji, mint yogurt

Chilli Con Carne

rice, tortillas, smashed avocado

5 Bean Chilli Con Carne ^{Vg}

rice, tortilla, smashed avocado

Fisherman's Pie

smoked haddock, prawns, tenderstem broccoli

Nduja Meatballs

penne, tomato sauce, mozzarella, garlic bread

Lamb Kofte Skewers

spiced cous cous, tomato and onion salad,
flat bread

Charred Cauliflower Skewer ^{Vg}

spiced cous cous, tomato and onion salad,
flat bread

- Puddings -

Chocolate Mousse

caramel sauce, shortbread

Apple Crumble ^{Vg}

almond, blackberry sorbet

Tropical Eton Mess

pineapple, mascarpone

Cherry Cheesecake

kirsch cherries, dark chocolate



Canapés

40-80 People

Choice of 4 per party, 8 x canapes per person

- Savoury -

Cheese Choux Bun 
truffle cream cheese

Smoked Haddock Fishcakes
tartare sauce

Goats Cheese Crostini 
beetroot and rocket

Lamb Koftes
tzatziki

Grain Mustard and Honey Glazed Sausages
chilli jam

Chicken Skewers
satay sauce

Falafel 
red pepper hummus

Spicy Coated Cauliflower 
buffalo sauce

Tomato and Mozzarella Skewers 
basil pesto


Smoked Mackerel Pate
rye toast

- Sweet -

Brownie
chocolate ganache

Tropical Fruit Skewers 

Mini Pavlova
clotted cream

Carrot Cake 
vanilla chantilly

Posh Dogs

Choose 2 of the following.

- Posh Dogs -

Pork sausages served in a hot dog roll with your choice of topping:

Pulled Pork

pork shoulder, BBQ sauce, red onion

New York

sauerkraut, pickles, mustard

Classic

caramelised onions, mustard, ketchup

Spicy Dog

chilli, avocado, cheese, tortilla

Vegan Dog

vegan cheese, avocado, spicy salsa, sriracha



3 Course Seated Menu

Choose 2 options for everyone.
These choices must include a vegan/vegetarian option.
Please notify us of any dietary requirements.

- Starters -

Poached Salmon Rilette

pickled cucumber salad, sourdough toast

Confit Chicken Terrine

pickled leek, prune chutney, brioche

Thai Cauliflower Soup

coconut and lime salad

Smoked Haddock Fishcake

chorizo and broccoli salad, hollandaise sauce

Beetroot Carpaccio

black garlic and potato salad,
rocket and walnut

- Mains -

Pan Fried River Trout

herb crushed potato, wilted greens,
watercress velouté

Hampshire Pork Belly

dauphinoise potato, savoy and bacon, cider sauce

Red Wine Braised Beef

fondant potato, glazed carrots, red wine jus

Roasted Cauliflower Steak

israeli cous cous, minted yogurt

Lentil and Squash Pie

olive oil mash, greens, onion gravy

- Puddings -

Sticky Toffee Pudding

granny smith apple, vanilla ice cream

Apple and Almond Crumble

blackberry sorbet

Chocolate Torte

kirsch cherries, clotted cream

Chilled Thai Rice Pudding

charred pineapple, lime chocolate shards

British Cheese Board (£5 Supplement)

chutney, grapes, crackers



Drinks

Welcome Drinks (included)

Prosecco
Lager
House Red or White Wine
Virgin Mule
Sparkling Elderflower

Upgrade to Premium Welcome Drinks (supplement)

English Sparkling Wine
or Champagne
Bellini
Kir Royale
G & T
Moscow Mule



Extras

- Oyster Shucker -

For a truly unique and memorable feature, why not hire an Oyster Shucker.
Seaviews and oysters in hand - what more could your guests want?

Minimum order of 100 Oysters

- Out Of Hours Hire Fees -

Exclusive hire of The Canteen from: **2pm - £2000 | 4pm - £1500**



Intimate Venue
Unique Location



Events at

— THE —
C A N T E E N
— EST. 2016 —

info@thecanteen.co.uk

Point Battery & Barracks, Broad St, Portsmouth, PO1 2FS